

## 73281: RICE WILD RICE & CORN GRIDDLE CAKES

Portion: 2 Each	\$0.68	24 Portions	\$16.28	48 Portions	\$32.57	72 Portions	\$48.85	96 Portions	\$65.13
WILD RICE PILAF WLNS R 71622		12 4 oz PORTIONS	\$2.11	24 4 oz PORTIONS	\$4.22	36 4 oz PORTIONS	\$6.33	48 4 oz PORTIONS	\$8.44
CORN ROASTED R 71949		4 4 oz PORTIONS	\$1.29	8 4 oz PORTIONS	\$2.59	12 4 oz PORTIONS	\$3.88	16 4 oz PORTIONS	\$5.18
SCALLIONS, sliced		4 OZ	\$0.69	8 OZ	\$1.37	12 OZ	\$2.06	1 LB	\$2.74
PECAN PIECES, toasted		4 OZ	\$2.93	8 OZ	\$5.85	12 OZ	\$8.78	1 LB	\$11.70
CRANBERRIES DRIED		7 OZ	\$0.99	14 OZ	\$1.98	1 LB 5 OZ	\$2.97	1 LB 12 OZ	\$3.96
PANCAKE BATTER, prepared R 73747		28 1 Pancake PORTIONS	\$7.94	56 1 Pancake PORTIONS	\$15.89	84 1 Pancake PORTIONS	\$23.83	112 1 Pancake PORTIONS	\$31.77
SALT		1 1/2 TSP	\$0.01	1 TBS	\$0.01	1 TBS 1 1/2 TSP	\$0.02	2 TBS 1/8 TSP	\$0.02
BLACK PEPPER, table grind		1 1/2 TSP	\$0.09	1 TBS	\$0.19	1 TBS 1 1/2 TSP	\$0.28	2 TBS 1/8 TSP	\$0.37
OIL OLIVE VEG BLEND		8 TBS	\$0.24	1 CUP	\$0.47	1 CUP 8 TBS	\$0.71	2 CUP	\$0.94

- Methods:
1. In a bowl combine cooked rice, roasted corn, scallions, pecan pieces, dried cranberries, pancake batter, salt and pepper, mix well
  2. Heat oil over medium heat in a skillet
  3. Using a #20 scoop, place approximately 1 1/2 oz of mixture in oil and slightly flatten out to form a pancake
  4. Cook on each side until golden brown, BE CAREFUL WHEN FLIPPING: as the corn kernel may pop in hot oil
  5. Remove from oil and place on paper towel to drain
  6. CCP- Hold hot at 140°F or above for service

Shelf Life: If leftover, do not reuse

Per portion - 2 each griddle cakes

**Allergens (including sub recipes): Treenuts, Milk, Eggs, Wheat, Soybean, Gluten**

Vegan Type: Non Vegan

## Sub Recipe 71622: Rice Long Grain and Wild Rice WLNS

Portion: 4 oz	\$0.18	12 Portions	\$2.11	24 Portions	\$4.22	36 Portions	\$6.33	48 Portions	\$8.44
LONG GRAIN AND WILD RICE		14 3/8 OZ	\$2.11	1 LB 12 3/4 OZ	\$4.22	2 LB 11 1/4 OZ	\$6.33	3 LB 9 5/8 OZ	\$8.44
WATER		1 QRT 3 1/4 TBS	\$0.00	2 QRT 6 3/8 TBS	\$0.00	3 QRT 9 5/8 TBS	\$0.00	1 GAL 12 3/4 TBS	\$0.00

- Methods:
1. Combine all ingredients in hotel pan, cover well. NOTE: DO NOT USE SEASONING PACKET FROM RICE
  2. Steam or bake until liquid is absorbed and rice is tender approximately 25 minutes, CCP- minimum internal temperature of 140°F (for 15 seconds)
  3. Hold hot for service at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours. CCP- Reheat quickly to 165°F or above (for 15 seconds)

**Allergens (including sub recipes):**

Vegan Type: Vegan

## Sub Recipe 71949: Corn Roasted WLNS

Portion: 4 oz	\$0.32	4 Portions	\$1.29	8 Portions	\$2.59	12 Portions	\$3.88	16 Portions	\$5.18
OIL OLIVE VEG BLEND		2 TSP	\$0.02	1 TBS 1 TSP	\$0.04	2 TBS	\$0.06	2 TBS 2 TSP	\$0.08
CORN, frozen		1 LB 4 OZ	\$1.27	2 LB 8 OZ	\$2.55	3 LB 12 OZ	\$3.82	5 LB	\$5.10

- Methods:
1. Preheat oven to 425°F
  2. Toss corn with oil and place, in a shallow layer, on a sheet pan
  3. Roast until kernels have browned, approximately 10 minutes, stirring occasionally
  4. CCP- Hold hot at 140°F for service or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 to 48 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

**Allergens (including sub recipes):**

Vegan Type: Vegan

## Sub Recipe 73747: PANCAKES BUTTERMILK 1 each

Portion: 1 Pancake	\$0.28	28 Portions	\$7.94	56 Portions	\$15.89	84 Portions	\$23.83	112 Portions	\$31.77
WATER		3 CUP 10 2/3 TBS	\$0.00	1 QRT 3 1/3 CUP	\$0.00	2 QRT 3 CUP	\$0.00	3 QRT 2 2/3 CUP	\$0.00
GOLD MEDAL BUTTERMILK PANCAKE MIX		1 LB 10 2/3 OZ	\$1.63	3 LB 5 1/3 OZ	\$3.27	5 LB	\$4.90	6 LB 10 2/3 OZ	\$6.54
MARGARINE, to cook pancakes		2 CUP	\$0.79	1 QRT	\$1.59	1 QRT 2 CUP	\$2.38	2 QRT	\$3.17
BUTTER CUPS or bulk, condiment		28 EACHES	\$0.99	56 EACHES	\$1.98	84 EACHES	\$2.97	112 EACHES	\$3.96
SYRUP BREAKFAST CUP or warmed bulk		28 EACHES	\$4.52	56 EACHES	\$9.05	84 EACHES	\$13.57	112 EACHES	\$18.10

- Methods:
1. Pour total amount of water into bowl
  2. Add pancake mix, mix until smooth
  3. Heat margarine on medium high griddle
  4. Ladle 2 oz portion of batter onto treated griddle
  5. Flip pancakes after edges start to cook and bubbles appear in batter, cook thoroughly, CCP- Minimum internal temperature of 165°F (for 15 seconds)
  6. Serve immediately with 1, 1.5 oz syrup cups and 1 butter pc (or bulk syrup and butter)

Shelf Life: If leftover, do not reuse

Per Portion

- 1 ea 2 oz pancakes
- 1 each 1.5 oz breakfast syrup cup (or bulk, warmed)
- 1 each butter pc (or bulk)

Note: Nutritional information is for pancakes only. Does not include butter and syrup