

77932: THEME STATION NOODLE HOUSE SE ASIAN

Portion: 1 Entree	\$7.23	24 Portions	\$173.44	48 Portions	\$346.89	72 Portions	\$520.33	96 Portions	\$693.77
CANOLA OIL		1 CUP	\$0.37	2 CUP	\$0.73	3 CUP	\$1.10	1 QRT	\$1.47
GARLIC, fresh, minced		8 TBS	\$0.91	1 CUP	\$1.82	1 CUP 8 TBS	\$2.73	2 CUP	\$3.64
SCALLIONS, sliced thin		8 TBS	\$0.49	1 CUP	\$0.98	1 CUP 8 TBS	\$1.48	2 CUP	\$1.97
ONIONS, diced 1"		2 CUP	\$0.89	1 QRT	\$1.79	1 QRT 2 CUP	\$2.68	2 QRT	\$3.58
GREEN PEPPERS, diced 1"		2 CUP	\$0.42	1 QRT	\$0.83	1 QRT 2 CUP	\$1.25	2 QRT	\$1.67
RED PEPPERS, diced 1"		2 CUP	\$0.58	1 QRT	\$1.15	1 QRT 2 CUP	\$1.73	2 QRT	\$2.31
YELLOW PEPPERS, diced 1"		2 CUP	\$2.77	1 QRT	\$5.54	1 QRT 2 CUP	\$8.30	2 QRT	\$11.07
SHIITAKE MUSHROOMS, stemmed, sliced thin		2 CUP	\$3.82	1 QRT	\$7.65	1 QRT 2 CUP	\$11.47	2 QRT	\$15.29
NAPA CABBAGE, diced 1"		2 CUP	\$0.42	1 QRT	\$0.85	1 QRT 2 CUP	\$1.27	2 QRT	\$1.70
SNOW PEAS, blanched R 77952		6 1/2 1 oz PORTIONS	\$1.71	13 1 oz PORTIONS	\$3.42	19 1/2 1 oz PORTIONS	\$5.12	26 1 oz PORTIONS	\$6.83
SNAP PEAS, blanched R 77865		6 1/2 1 oz PORTIONS	\$1.71	13 1 oz PORTIONS	\$3.42	19 1/2 1 oz PORTIONS	\$5.12	26 1 oz PORTIONS	\$6.83
BEAN SPROUTS R 77953		7 1/3 1 oz PORTIONS	\$0.47	14 2/3 1 oz PORTIONS	\$0.93	22 1 oz PORTIONS	\$1.40	29 3/8 1 oz PORTIONS	\$1.87
CARROTS, shredded or matchstick		2 CUP	\$0.75	1 QRT	\$1.49	1 QRT 2 CUP	\$2.24	2 QRT	\$2.98
BROCCOLI small florets, blanched R 77857		8 1 oz PORTIONS	\$0.72	16 1 oz PORTIONS	\$1.45	24 1 oz PORTIONS	\$2.17	32 1 oz PORTIONS	\$2.90
GREEN BEANS, cut 2", blanched R 77863		8 1 oz PORTIONS	\$1.22	16 1 oz PORTIONS	\$2.43	24 1 oz PORTIONS	\$3.65	32 1 oz PORTIONS	\$4.86
RICE STICK NOODLES, 6 oz spoodle R 75113		40 3 oz PORTIONS	\$7.96	80 3 oz PORTIONS	\$15.92	120 3 oz PORTIONS	\$23.88	160 3 oz PORTIONS	\$31.84

Allergens (including sub recipes): Fish,Peanut,Wheat,Soybean,Gluten,Shellfish,Eggs,Treenuts
 Vegan Type: Non Vegan

CELLOPHANE NOODLES, 6 oz spoodle R 74260	30 4 oz PORTIONS	\$11.20	60 4 oz PORTIONS	\$22.40	90 4 oz PORTIONS	\$33.61	120 4 oz PORTIONS	\$44.81
TOFU FIRM-XFIRM, diced 1"	4 LB 8 OZ	\$9.32	9 LB	\$18.64	13 LB 8 OZ	\$27.96	18 LB	\$37.28
KOREAN ROASTED TOFU R 77352	72 1 oz PORTIONS	\$11.65	144 1 oz PORTIONS	\$23.30	216 1 oz PORTIONS	\$34.95	288 1 oz PORTIONS	\$46.60
CHICKEN LEMONGRASS, bias sliced R 75704	72 1 oz PORTIONS	\$13.16	144 1 oz PORTIONS	\$26.32	216 1 oz PORTIONS	\$39.48	288 1 oz PORTIONS	\$52.65
ASIAN PORK & CHICKEN MEATBALLS R 77929	24 4 Meatballs PORTIONS	\$15.09	48 4 Meatballs PORTIONS	\$30.19	72 4 Meatballs PORTIONS	\$45.28	96 4 Meatballs PORTIONS	\$60.37
KOREAN FLANK STEAK SKEWERS R 77930	24 2 Skewers PORTIONS	\$24.51	48 2 Skewers PORTIONS	\$49.02	72 2 Skewers PORTIONS	\$73.53	96 2 Skewers PORTIONS	\$98.04
YELLOW COCONUT CURRY SAUCE, MILD R 77919	24 1/2 Cup PORTIONS	\$13.59	48 1/2 Cup PORTIONS	\$27.17	72 1/2 Cup PORTIONS	\$40.76	96 1/2 Cup PORTIONS	\$54.35
GREEN COCONUT CURRY SAUCE, MEDIUM R 77918	24 1/2 Cup PORTIONS	\$13.61	48 1/2 Cup PORTIONS	\$27.23	72 1/2 Cup PORTIONS	\$40.84	96 1/2 Cup PORTIONS	\$54.45
RED COCONUT CURRY SAUCE, SPICY R 77917	24 1/2 Cup PORTIONS	\$13.87	48 1/2 Cup PORTIONS	\$27.75	72 1/2 Cup PORTIONS	\$41.62	96 1/2 Cup PORTIONS	\$55.50
ASIAN HERB BLEND R 71786	24 1 TSP PORTIONS	\$0.76	48 1 TSP PORTIONS	\$1.51	72 1 TSP PORTIONS	\$2.27	96 1 TSP PORTIONS	\$3.02
FRIED SHALLOTS R 77948	24 1 TBS PORTIONS	\$1.54	48 1 TBS PORTIONS	\$3.08	72 1 TBS PORTIONS	\$4.62	96 1 TBS PORTIONS	\$6.15
GREEN PAPAYA SALAD R 77931	24 1 oz PORTIONS	\$13.86	48 1 oz PORTIONS	\$27.71	72 1 oz PORTIONS	\$41.57	96 1 oz PORTIONS	\$55.42
PICKLED ONIONS R 74010	24 1 oz PORTIONS	\$1.75	48 1 oz PORTIONS	\$3.51	72 1 oz PORTIONS	\$5.26	96 1 oz PORTIONS	\$7.02
LIMES, cut 8	3 EACHES	\$0.93	6 EACHES	\$1.85	9 EACHES	\$2.78	12 EACHES	\$3.70
LEMONS, cut 8	3 EACHES	\$0.91	6 EACHES	\$1.82	9 EACHES	\$2.73	12 EACHES	\$3.63
PEANUTS, toasted, chopped	1 CUP 8 TBS	\$0.49	3 CUP	\$0.98	1 QRT 8 TBS	\$1.47	1 QRT 2 CUP	\$1.96
FISH SAUCE, convenience	8 TBS	\$0.37	1 CUP	\$0.74	1 CUP 8 TBS	\$1.11	2 CUP	\$1.48

Allergens (including sub recipes): Fish, Peanut, Wheat, Soybean, Gluten, Shellfish, Eggs, Treenuts

Vegan Type: Non Vegan

SRIRACHA SAUCE	8 TBS	\$0.57	1 CUP	\$1.14	1 CUP 8 TBS	\$1.71	2 CUP	\$2.28
SESAME OIL	8 TBS	\$1.06	1 CUP	\$2.13	1 CUP 8 TBS	\$3.19	2 CUP	\$4.25

Methods: Note: This recipe is for a listing of items that could be used at the station. It is not intended for nutrition or cost.

Setting up the Station

The station is set up in zones and customers can choose a variety of items from each zone.

Step 1: choose your fresh vegetables (total portion 1 cup, made up of any combination)

Step 2: choose your noodle (portion 6 oz spoodle, choose 1)

Step 3: choose your lean protein (choose 1)

Step 4: choose your sauce/heat (portion 1/2 cup, choose 1)

Step 5: choose your toppings (can be self serve)

CCP- Hold all vegetables on chilled service vessels at 40°F for and during service.

CCP- Hold proteins and sauces hot at 140°F or above during service

CCP- Hold noodles at room temperature, no longer than 4 hours, discard if leftover

Shelf Life: Refer to each sub-recipe for individual shelf life. Fresh produce - Use within 72 hours.

Be sure to prepare each dish in a clean pan with clean utensils. Do not reuse. Wash and sanitize between uses.

1. Heat 2 tsp canola oil in wok or skillet, add 1 tsp fresh garlic and 1 tsp scallion. Stir fry 30 seconds or until fragrant
2. Add 1 cup total of customer's choice of vegetables, stir fry 1 to 2 minutes until heated
3. Place a 6 oz spoodle of noodles in serving bowl
4. Top noodles with stir-fried vegetables
5. Top vegetables with customer's choice of protein
6. Top protein with customer's choice of sauce
7. Top Noodle bowl with customer's choice of garnish (unlimited)
8. Serve immediately

Fresh Vegetables - 1 cup total - can be combined

Minimum offer: Lg accounts 10 - Small accounts 6

Shiitake Mushrooms, stemmed, sliced

Carrots, shredded or matchstick

Onions, diced 1"

Green Peppers, diced 1"

Red Peppers, diced 1"

Yellow Peppers, diced 1"

Bean Sprouts - be sure to cook

Green beans, blanched, cut 2"

Snap/Snow Peas, blanched

Broccoli, small florets, blanched

Napa Cabbage, diced 1"

Allergens (including sub recipes): Fish, Peanut, Wheat, Soybean, Gluten, Shellfish, Eggs, Tree nuts

Vegan Type: Non Vegan

Noodles - 6 oz spoodle - choose only 1
Minimum offer: Lg accounts 2 - Small accounts 1
Rice Stick
Cellophane or other Asian Noodle
Can also offer short grain brown rice

Vegetarian Protein - 6 oz spoodle (3 oz) total - choose only 1
Minimum offer: Lg accounts 1 - Small accounts 1
Firm/xtra firm tofu, diced 1"
Korean Roasted Tofu, diced 1"

Proteins - choose only 1
Minimum offer: Lg accounts 3 - Small accounts 2
Turmeric Lemongrass Chicken - 3 slices = 3 oz
Asian Meatballs - 4 each = 3 oz
Korean Steak Skewer - 2 skewers

Sauce - 1/2 cup - choose only 1
Minimum offer: Lg accounts 3 - Small accounts 2
Red Curry Coconut Broth - spicy
Green Curry Coconut Broth - medium
Yellow Curry Coconut Broth - mild

Pickled Vegetables - 1 oz
Minimum offer: Lg accounts 2 - Small accounts 1
Green Papaya Salad
Pickled Onions

Toppings - unlimited
Minimum offer: Lg accounts 8 - Small accounts 8
Asian Herb Blend
Fried Shallots
Lime wedges, cut 8
Lemon wedges, cut 8
Peanuts, chopped, toasted
Fish sauce
Sriracha sauce
Sesame oil

Sub Recipe 77952: BY THE OUNCE SNOW PEAS

Portion: 1 oz	\$0.26	6.5 Portions \$1.71	13 Portions \$3.41	20 Portions \$5.12	26 Portions \$6.83
FRESH SNOW PEAS, weight before trim		7 1/3 OZ \$1.71	14 5/8 OZ \$3.41	1 LB 5 7/8 OZ \$5.12	1 LB 13 1/4 OZ \$6.83

- Methods:
1. Trim ends of snow peas
 2. Blanch: Boil for 1 - 1 1/2 minutes until crisp tender and still bright green in color. Immediately shock in ice bath to stop the cooking process
 3. Drain well
 4. Place on chilled service vessel
 5. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours

Note: 1 cup = 2.25 oz

Sub Recipe 77865: BY THE OUNCE SNAP PEAS

Portion: 1 oz	\$0.26	6.5 Portions \$1.71	13 Portions \$3.41	20 Portions \$5.12	26 Portions \$6.83
FRESH SUGAR SNAP PEAS, weight before trim		7 1/3 OZ \$1.71	14 5/8 OZ \$3.41	1 LB 5 7/8 OZ \$5.12	1 LB 13 1/4 OZ \$6.83

- Methods:
1. Trim ends of sugar snap peas
 2. Blanch: Boil for 1 - 1 1/2 minutes until crisp tender and still bright green in color. Immediately shock in ice bath to stop the cooking process
 3. Drain well
 4. Place on chilled service vessel
 5. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours

Note: 1 cup = 3.25 oz

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 77953: BY THE OUNCE BEAN SPROUTS

Portion: 1 oz	\$0.06	7.3 Portions	\$0.47	15 Portions	\$0.93	22 Portions	\$1.40	29 Portions	\$1.87
BEAN SPROUTS FRESH		7 1/3 OZ	\$0.47	14 2/3 OZ	\$0.93	1 LB 6 OZ	\$1.40	1 LB 13 3/8 OZ	\$1.87

Methods: HACCP - Do not serve raw bean sprouts
 They may cooked and served
 This recipe is intended for a costing of raw bean sprouts only.

Note: 1 cup = 3.67 oz

Sub Recipe 77857: BY THE OUNCE BROCCOLI

Portion: 1 oz	\$0.09	8 Portions \$0.72	16 Portions \$1.45	24 Portions \$2.17	32 Portions \$2.90
BROCCOLI CROWNS or FLORETTES		10 1/3 OZ \$0.72	1 LB 4 2/3 OZ \$1.45	1 LB 15 OZ \$2.17	2 LB 9 1/3 OZ \$2.90

- Methods:
1. Trim excess stem from broccoli crowns
 2. Cut broccoli into 2 inch florets
 3. Blanch: Boil for 1 - 1 1/2 minutes until crisp tender and still bright green in color. Immediately shock in ice bath to stop the cooking process
 4. Drain well
 5. Place on chilled service vessel
 6. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours

Note: 1 cup = 3.25 oz

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 77863: BY THE OUNCE GREEN BEANS

Portion: 1 oz	\$0.15	8 Portions \$1.22	16 Portions \$2.43	24 Portions \$3.65	32 Portions \$4.86
FRESH GREEN BEANS, weight before trim		9 OZ \$1.22	1 LB 2 OZ \$2.43	1 LB 11 OZ \$3.65	2 LB 4 OZ \$4.86

- Methods:
1. Trim ends of green beans
 2. Blanch: Boil for 1 - 1 1/2 minutes until crisp tender and still bright green in color. Immediately shock in ice bath to stop the cooking process
 3. Drain well
 4. Place on chilled service vessel
 5. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 75113: BASIC COOKING METHOD NOODLES RICE STICK

Portion: 3 oz	\$0.20	40 Portions	\$7.96	80 Portions	\$15.92	120 Portions	\$23.88	160 Portions	\$31.84
RICE STICK NOODLES, dry		3 LB 5 1/3 OZ	\$7.29	6 LB 10 2/3 OZ	\$14.59	10 LB	\$21.88	13 LB 5 1/3 OZ	\$29.17
WATER, boiling		5 GAL	\$0.00	10 GAL	\$0.00	15 GAL	\$0.00	20 GAL	\$0.00
VEGETABLE OIL SPRAY		5 TBS	\$0.67	10 TBS	\$1.33	15 TBS	\$2.00	1 CUP 4 TBS	\$2.66

- Methods:
1. Bring water to a rolling boil.
 2. Place noodles in a 4" full size hotel pan and cover with boiling water
 3. Let soak for 6 to 8 minutes until tender
 4. Drain immediately and cool quickly with cold water
 5. Drain and LIGHTLY spray with vegetable oil spray for refrigerated storage
 6. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 24 hours.

Kitchen note: 6 oz spoodle = 5 oz

Allergens (including sub recipes):

Vegan Type: Lacto/Ovo

Sub Recipe 74260: BASIC COOKING METHOD NOODLES ASIAN

Portion: 4 oz	\$0.37	30 Portions \$11.20	60 Portions \$22.40	90 Portions \$33.61	120 Portions \$44.81
Cellophane, Vermicelli or Bean Thread		2 LB 8 OZ \$9.87	5 LB \$19.74	7 LB 8 OZ \$29.61	10 LB \$39.49
WATER, boiling		1 GAL 1 QRT \$0.00	2 GAL 2 QRT \$0.00	3 GAL 3 QRT \$0.00	5 GAL \$0.00
VEGETABLE OIL SPRAY		10 TBS \$1.33	1 CUP 4 TBS \$2.66	1 CUP 14 TBS \$3.99	2 CUP 8 TBS \$5.32

- Methods:
1. Bring water to a boil
 2. Turn off heat
 3. Add noodles, cover and let sit for 15 minutes
 4. Drain water from noodles
 5. Rinse noodles under cold water
 6. LIGHTLY spray noodles with vegetable cooking spray
 7. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 48 hours.

1 lb raw noodles = 3 lbs cooked noodles

Note: 6 oz spoodle = 5 oz

Can use cellophane, vermicelli or bean thread noodles

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 77352: SALAD TOFU ROASTED KOREAN

Portion: 1 oz	\$0.16	72 Portions \$11.65	144 Portions \$23.29	216 Portions \$34.94	288 Portions \$46.59
TOFU FIRM-XFIRM		3 LB 12 OZ \$7.77	7 LB 8 OZ \$15.53	11 LB 4 OZ \$23.30	15 LB \$31.07
LOW SODIUM SOY SAUCE		1 CUP 8 TBS \$1.18	3 CUP \$2.37	1 QRT 8 TBS \$3.55	1 QRT 2 CUP \$4.74
ONIONS, minced		3 TBS \$0.08	6 TBS \$0.17	9 TBS \$0.25	12 TBS \$0.34
GARLIC, fresh, chopped		6 TBS \$0.68	12 TBS \$1.37	1 CUP 2 TBS \$2.05	1 CUP 8 TBS \$2.73
HONEY		12 TBS \$1.87	1 CUP 8 TBS \$3.74	2 CUP 4 TBS \$5.61	3 CUP \$7.49
JALAPENO PEPPER, fresh, seeded, chopped		3/4 TSP \$0.01	1 1/2 TSP \$0.02	2 1/4 TSP \$0.03	1 TBS \$0.04
BLACK PEPPER, table grind		3/4 TSP \$0.05	1 1/2 TSP \$0.09	2 1/4 TSP \$0.14	1 TBS \$0.19

- Methods:
1. To Press Tofu: Place tofu on plate or hotel pan. Place a heavy weight (or bowl of water) on a plate on top of the tofu. Let tofu drain for 1/2 hour, draining excess liquid after 15 minutes. Cut tofu into 1" cubes
 2. In a bowl combine soy sauce, onions, garlic, honey, jalapeno and pepper
 3. Add tofu to marinade. CCP - Marinade tofu for 15 to 20 minutes under refrigeration at 40°F or below. Drain and reserve excess marinade
 4. Place marinated tofu on parchment lined sheet pans. CCP- Roast at 350°F for 10 to 15 minutes until Minimum internal temperature is 140°F (for 15 seconds).
 5. Toss roasted tofu with reserved marinade. CCP- Cool quickly (per HACCP) to 40°F or below
 6. CCP- Place on chilled service vessel and hold refrigerated at 40°F for and during service

Shelf Life: Use within 48 hours.

Allergens (including sub recipes): Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

Sub Recipe 75704: CHICKEN LEMONGRASS 1 OZ random BASE

Portion: 1 oz	\$0.18	72 Portions \$13.16	144 Portions \$26.32	216 Portions \$39.49	288 Portions \$52.65
LEMONGRASS		10 1/2 OZ \$3.18	1 LB 5 OZ \$6.35	1 LB 15 1/2 OZ \$9.53	2 LB 10 OZ \$12.71
GARLIC, fresh, minced		1 TBS \$0.12	2 TBS 1/8 TSP \$0.23	3 TBS 1/8 TSP \$0.35	4 TBS 1/8 TSP \$0.46
SCALLIONS, sliced thin		6 TBS \$0.37	12 TBS \$0.74	1 CUP 2 TBS \$1.11	1 CUP 8 TBS \$1.48
GINGER ROOT, minced		1 1/2 TSP \$0.02	1 TBS \$0.04	1 TBS 1 1/2 TSP \$0.05	2 TBS 1/8 TSP \$0.07
FISH SAUCE		3 TBS \$0.14	6 TBS \$0.28	9 TBS \$0.42	12 TBS \$0.55
OYSTER SAUCE		3 TBS \$0.12	6 TBS \$0.25	9 TBS \$0.37	12 TBS \$0.49
LOW SODIUM SOY SAUCE		3 TBS \$0.15	6 TBS \$0.30	9 TBS \$0.44	12 TBS \$0.59
RICE WINE VINEGAR		6 TBS \$0.46	12 TBS \$0.92	1 CUP 2 TBS \$1.37	1 CUP 8 TBS \$1.83
SESAME OIL		1 TBS \$0.13	2 TBS 1/8 TSP \$0.27	3 TBS 1/8 TSP \$0.40	4 TBS 1/8 TSP \$0.54
SUGAR		1 TBS \$0.02	2 TBS 1/8 TSP \$0.04	3 TBS 1/8 TSP \$0.06	4 TBS 1/8 TSP \$0.07
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
CHICKEN BREAST RANDOM		6 LB 6 OZ \$8.37	12 LB 12 OZ \$16.74	19 LB 2 OZ \$25.11	25 LB 8 OZ \$33.48

- Methods:
1. For the lemongrass: trim off the top 2/3 of the stalk, discard the top part. Thinly slice the bottom part of the lemongrass then chop
 2. In a bowl combine the lemongrass, garlic, scallions, ginger, fish sauce, oyster sauce, soy sauce, rice wine vinegar, sesame oil, sugar and black pepper. Mix well to combine
 3. CCP- Pour the marinade over the chicken and hold under refrigeration at 40°F or below for 2 hours
 4. CCP- Grill chicken until well marked on each side. Finish in 325°F oven for 5-7 minutes until Minimum internal is 165°F (for 15 seconds)
 5. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F or below

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

Allergens (including sub recipes): Fish,Shellfish,Wheat,Soybean,Gluten

Vegan Type: Non Vegan

Sub Recipe 77929: MEATBALLS ASIAN PORK & CHICKEN BASE

Portion: 4 Meatballs	\$0.63	24 Portions	\$15.09	48 Portions	\$30.19	72 Portions	\$45.28	96 Portions	\$60.37
GROUND CHICKEN		2 LB 6 3/8 OZ	\$5.94	4 LB 12 3/4 OZ	\$11.88	7 LB 3 1/4 OZ	\$17.82	9 LB 9 5/8 OZ	\$23.76
GROUND PORK		2 LB 6 3/8 OZ	\$4.05	4 LB 12 3/4 OZ	\$8.10	7 LB 3 1/4 OZ	\$12.14	9 LB 9 5/8 OZ	\$16.19
PANKO BREAD CRUMBS JAPANESE		2 CUP 6 3/8 TBS	\$0.34	1 QRT 12 3/4 TBS	\$0.68	1 QRT 3 1/4 CUP	\$1.01	2 QRT 1 5/8 CUP	\$1.35
CORNSTARCH		3 TBS 5/8 TSP	\$0.04	6 TBS 1 1/4 TSP	\$0.08	9 TBS 1 7/8 TSP	\$0.12	12 TBS 2 1/2 TSP	\$0.16
EGGS CAGE FREE LIQUID, pasteurized		9 TBS 1 3/4 TSP	\$0.56	1 CUP 3 1/4 TBS	\$1.12	1 CUP 12 3/4 TBS	\$1.68	2 CUP 6 3/8 TBS	\$2.24
FISH SAUCE		7 TBS 5/8 TSP	\$0.33	14 TBS 1 1/8 TSP	\$0.66	1 CUP 5 5/8 TBS	\$1.00	1 CUP 12 3/4 TBS	\$1.33
SRIRACHA SAUCE		2 TBS 1 1/8 TSP	\$0.17	4 TBS 2 3/8 TSP	\$0.34	7 TBS 5/8 TSP	\$0.51	9 TBS 1 3/4 TSP	\$0.68
SHALLOTS, minced		9 TBS 1 3/4 TSP	\$0.70	1 CUP 3 1/4 TBS	\$1.41	1 CUP 12 3/4 TBS	\$2.11	2 CUP 6 3/8 TBS	\$2.82
LIGHT BROWN SUGAR		3 TBS 5/8 TSP	\$0.11	6 TBS 1 1/4 TSP	\$0.21	9 TBS 1 7/8 TSP	\$0.32	12 TBS 2 1/2 TSP	\$0.42
GARLIC, fresh, minced		1 TBS 1 7/8 TSP	\$0.18	3 TBS 3/4 TSP	\$0.37	4 TBS 2 5/8 TSP	\$0.55	6 TBS 1 1/2 TSP	\$0.74
MINT, fresh, chopped fine		4 TBS 2 3/8 TSP	\$0.23	9 TBS 1 3/4 TSP	\$0.45	14 TBS 1 1/8 TSP	\$0.68	1 CUP 3 1/4 TBS	\$0.90
CILANTRO, fresh, chopped fine		9 TBS 1 3/4 TSP	\$1.24	1 CUP 3 1/4 TBS	\$2.47	1 CUP 12 3/4 TBS	\$3.71	2 CUP 6 3/8 TBS	\$4.94
THAI BASIL, chopped fine		4 TBS 2 3/8 TSP	\$0.51	9 TBS 1 3/4 TSP	\$1.03	14 TBS 1 1/8 TSP	\$1.54	1 CUP 3 1/4 TBS	\$2.05
LOW SODIUM SOY SAUCE		7 TBS 5/8 TSP	\$0.36	14 TBS 1 1/8 TSP	\$0.71	1 CUP 5 5/8 TBS	\$1.07	1 CUP 12 3/4 TBS	\$1.42
LIME JUICE, fresh squeezed		4 TBS 2 3/8 TSP	\$0.26	9 TBS 1 3/4 TSP	\$0.51	14 TBS 1 1/8 TSP	\$0.77	1 CUP 3 1/4 TBS	\$1.03
BLACK PEPPER, table grind		1 1/4 TSP	\$0.07	2 3/8 TSP	\$0.15	1 TBS 5/8 TSP	\$0.22	1 TBS 1 7/8 TSP	\$0.30
KOSHER SALT		1 1/4 TSP	\$0.01	2 3/8 TSP	\$0.02	1 TBS 5/8 TSP	\$0.03	1 TBS 1 7/8 TSP	\$0.04

Allergens (including sub recipes): Fish,Eggs,Wheat,Soybean,Gluten

Vegan Type: Non Vegan

- Methods:
1. In a large bowl combine all the ingredients. Mix well. CCP- Hold refrigerated at 40°F or below for use within 24 hours
 2. Using a #40 scoop, form into 1 oz meatballs
 3. After using scoop, roll each meatball by hand to make smooth, uniform balls. Dip your hands in water, as necessary, to keep clean
 4. Line meatballs on treated sheet pan
 5. CCP- Bake at 375°F for 12 to 15 minutes until Minimum internal temperature is 165°F (for 15 seconds)
 6. CCP- Hold hot at 140°F or above for service
 7. Serve 4 meatballs per order

Shelf Life: Use within 3 days. CCP- Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Sub Recipe 77930: BEEF KOREAN FLANK STEAK SKEWERS BASE

Portion: 2 Skewers	\$1.02	24 Portions	\$24.51	48 Portions	\$49.02	72 Portions	\$73.53	96 Portions	\$98.04
LEMONGRASS, rough chopped		1 CUP	\$0.71	2 CUP	\$1.43	3 CUP	\$2.14	1 QRT	\$2.86
SHALLOTS, minced		8 TBS	\$0.59	1 CUP	\$1.17	1 CUP 8 TBS	\$1.76	2 CUP	\$2.35
GARLIC, fresh, minced		1 TBS 1 TSP	\$0.15	2 TBS 2 1/8 TSP	\$0.31	4 TBS 1/8 TSP	\$0.46	5 TBS 1 1/4 TSP	\$0.62
FISH SAUCE		6 TBS	\$0.28	12 TBS	\$0.55	1 CUP 2 TBS	\$0.83	1 CUP 8 TBS	\$1.11
LIGHT BROWN SUGAR		6 TBS	\$0.20	12 TBS	\$0.39	1 CUP 2 TBS	\$0.59	1 CUP 8 TBS	\$0.79
LOW SODIUM SOY SAUCE		4 TBS	\$0.20	8 TBS	\$0.39	12 TBS	\$0.59	1 CUP	\$0.79
SESAME OIL		2 TSP	\$0.09	1 TBS 1 TSP	\$0.18	2 TBS 1/8 TSP	\$0.27	2 TBS 2 1/8 TSP	\$0.36
BLACK PEPPER, fresh cracked		1/2 TSP	\$0.03	1 TSP	\$0.06	1 1/2 TSP	\$0.09	2 TSP	\$0.12
LIME JUICE, fresh squeezed		2 TBS	\$0.11	4 TBS	\$0.21	6 TBS	\$0.32	8 TBS	\$0.43
FLANK STEAK, trimmed		4 LB 8 OZ	\$20.76	9 LB	\$41.53	13 LB 8 OZ	\$62.29	18 LB	\$83.06
SKEWERS 8"		48 EACHES	\$1.39	96 EACHES	\$2.78	144 EACHES	\$4.18	192 EACHES	\$5.57

- Methods:
1. In a large bowl combine the lemongrass, shallots, garlic, fish sauce, brown sugar, soy sauce, sesame oil, black pepper and lime juice. Mix well
 2. Cut the flank steak across the grain into 1/8" thick bias slices, approximately 1 1/2 oz per slice
 3. Add the flank steak slices to the marinade. CCP- Marinate under refrigeration, at 40°F or below, for one hour.
 4. Brush off excess marinade
 5. While the flank steak is marinating, soak skewers in cold water, for at least 15 minutes
 6. Thread 1 slice of meat onto each skewer. CCP- Hold refrigerated at 40°F or below for grilling just prior to service
 7. On a clean well oiled and seasoned grill, Grill meat on both sides until CCP- Minimum internal temperature is 145°F (for 15 seconds)
 8. CCP- Hold hot at 140°F or above for service. Hold for no longer than 15 minutes
 9. Serve 2 skewers per order

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

Allergens (including sub recipes): Fish,Wheat,Soybean,Gluten

Vegan Type: Non Vegan

Sub Recipe 77919: SAUCE COCONUT CURRY YELLOW

Portion: 1/2 Cup	\$0.57	24 Portions \$13.59	48 Portions \$27.18	72 Portions \$40.76	96 Portions \$54.35
COCONUT MILK		3 QRT 1 1/3 CUP \$9.52	1 GAL 2 2/3 QRT \$19.05	2 GAL 2 QRT \$28.57	3 GAL 1 1/3 QRT \$38.10
LEMONGRASS, 2" piece smashed		2 2/3 OZ \$0.81	5 1/3 OZ \$1.61	8 OZ \$2.42	10 2/3 OZ \$3.23
LIME JUICE, fresh		3 TBS 1 3/4 TSP \$0.19	7 TBS 5/8 TSP \$0.39	10 TBS 2 3/8 TSP \$0.58	14 TBS 1 1/4 TSP \$0.77
THAI BASIL, chiffonade		3 TBS 1 3/4 TSP \$0.39	7 TBS 5/8 TSP \$0.77	10 TBS 2 3/8 TSP \$1.16	14 TBS 1 1/4 TSP \$1.54
SPICE YELLOW CURRY PASTE		1 CUP 5 1/3 TBS \$2.61	2 CUP 10 2/3 TBS \$5.22	1 QRT \$7.84	1 QRT 1 1/3 CUP \$10.45
CORNSTARCH		5 TBS 1 TSP \$0.07	10 TBS 2 TSP \$0.13	1 CUP \$0.20	1 CUP 5 1/3 TBS \$0.26
WATER		5 TBS 1 TSP \$0.00	10 TBS 2 TSP \$0.00	1 CUP \$0.00	1 CUP 5 1/3 TBS \$0.00

- Methods:
1. In a sauce pot combine coconut milk, lemongrass, lime juice and Thai basil. Bring to a low simmer
 2. Stir in curry paste
 3. In a separate bowl combine cornstarch and water. Add to curry sauce to thicken slightly. Allow to boil for 1 minute
 4. Remove from heat
 5. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F or below
 6. Serve 1/2 cup (4 oz ladle) or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (per HACCP) to 165°F or above for service (for 15 seconds)

Kitchen Note: 1/2 cup - 4.11 oz average

Sub Recipe 77918: SAUCE COCONUT CURRY GREEN

Portion: 1/2 Cup	\$0.57	24 Portions \$13.61	48 Portions \$27.23	72 Portions \$40.84	96 Portions \$54.45
COCONUT MILK		3 QRT 1 1/3 CUP \$9.52	1 GAL 2 2/3 QRT \$19.05	2 GAL 2 QRT \$28.57	3 GAL 1 1/3 QRT \$38.10
LEMONGRASS, 2" piece smashed		2 2/3 OZ \$0.81	5 1/3 OZ \$1.61	8 OZ \$2.42	10 2/3 OZ \$3.23
LIME JUICE, fresh		3 TBS 1 3/4 TSP \$0.19	7 TBS 5/8 TSP \$0.39	10 TBS 2 3/8 TSP \$0.58	14 TBS 1 1/4 TSP \$0.77
THAI BASIL, chiffonade		3 TBS 1 3/4 TSP \$0.39	7 TBS 5/8 TSP \$0.77	10 TBS 2 3/8 TSP \$1.16	14 TBS 1 1/4 TSP \$1.54
GREEN CURRY PASTE		1 CUP 5 1/3 TBS \$2.64	2 CUP 10 2/3 TBS \$5.27	1 QRT \$7.91	1 QRT 1 1/3 CUP \$10.55
CORNSTARCH		5 TBS 1 TSP \$0.07	10 TBS 2 TSP \$0.13	1 CUP \$0.20	1 CUP 5 1/3 TBS \$0.26
WATER		5 TBS 1 TSP \$0.00	10 TBS 2 TSP \$0.00	1 CUP \$0.00	1 CUP 5 1/3 TBS \$0.00

- Methods:
1. In a sauce pot combine coconut milk, lemongrass, lime juice and Thai basil. Bring to a low simmer
 2. Stir in curry paste
 3. In a separate bowl combine cornstarch and water. Add to curry sauce to thicken slightly. Allow to boil for 1 minute
 4. Remove from heat
 5. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F or below
 6. Serve 1/2 cup (4 oz ladle) or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (per HACCP) to 165°F or above for service (for 15 seconds)

Kitchen Note: 1/2 cup - 4.11 oz average

Sub Recipe 77917: SAUCE COCONUT CURRY RED SPICY

Portion: 1/2 Cup	\$0.58	24 Portions \$13.87	48 Portions \$27.75	72 Portions \$41.62	96 Portions \$55.49
COCONUT MILK		3 QRT 1 1/3 CUP \$9.52	1 GAL 2 2/3 QRT \$19.05	2 GAL 2 QRT \$28.57	3 GAL 1 1/3 QRT \$38.10
LEMONGRASS, 2" piece smashed		2 2/3 OZ \$0.81	5 1/3 OZ \$1.61	8 OZ \$2.42	10 2/3 OZ \$3.23
LIME JUICE, fresh		3 TBS 1 3/4 TSP \$0.19	7 TBS 5/8 TSP \$0.39	10 TBS 2 3/8 TSP \$0.58	14 TBS 1 1/4 TSP \$0.77
THAI BASIL, chiffonade		3 TBS 1 3/4 TSP \$0.39	7 TBS 5/8 TSP \$0.77	10 TBS 2 3/8 TSP \$1.16	14 TBS 1 1/4 TSP \$1.54
RED CURRY PASTE		1 CUP 5 1/3 TBS \$2.90	2 CUP 10 2/3 TBS \$5.80	1 QRT \$8.69	1 QRT 1 1/3 CUP \$11.59
CORNSTARCH		5 TBS 1 TSP \$0.07	10 TBS 2 TSP \$0.13	1 CUP \$0.20	1 CUP 5 1/3 TBS \$0.26
WATER		5 TBS 1 TSP \$0.00	10 TBS 2 TSP \$0.00	1 CUP \$0.00	1 CUP 5 1/3 TBS \$0.00

- Methods:
1. In a sauce pot combine coconut milk, lemongrass, lime juice and Thai basil. Bring to a low simmer
 2. Stir in curry paste
 3. In a separate bowl combine cornstarch and water. Add to curry sauce to thicken slightly. Allow to boil for 1 minute
 4. Remove from heat
 5. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F or below
 6. Serve 1/2 cup (4 oz ladle) or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (per HACCP) to 165°F or above for service (for 15 seconds)

Note: This sauce is SPICY!

Kitchen Note: 1/2 cup - 4.11 oz average

Sub Recipe 71786: ASIAN HERB BLEND

Portion: 1 TSP	\$0.03	24 Portions	\$0.76	48 Portions	\$1.51	72 Portions	\$2.27	96 Portions	\$3.03
THAI BASIL, fresh, chiffonade		2 TBS 2 TSP	\$0.29	5 TBS 1 TSP	\$0.57	8 TBS 1/8 TSP	\$0.86	10 TBS 2 1/8 TSP	\$1.15
CILANTRO, fresh, chopped		2 TBS 2 TSP	\$0.34	5 TBS 1 TSP	\$0.69	8 TBS 1/8 TSP	\$1.03	10 TBS 2 1/8 TSP	\$1.38
MINT, fresh, chopped		2 TBS 2 TSP	\$0.13	5 TBS 1 TSP	\$0.25	8 TBS 1/8 TSP	\$0.38	10 TBS 2 1/8 TSP	\$0.50

Methods: 1. Combine all ingredients. Mix well. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 24 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 77948: SHALLOTS FRIED 1 TBS

Portion: 1 TBS	\$0.06	24 Portions	\$1.54	48 Portions	\$3.08	72 Portions	\$4.62	96 Portions	\$6.15
SHALLOTS, peeled weight		6 3/4 OZ	\$1.40	13 1/2 OZ	\$2.81	1 LB 4 1/4 OZ	\$4.21	1 LB 11 OZ	\$5.62
CORNSTARCH		1 TBS	\$0.01	2 TBS 1/8 TSP	\$0.02	3 TBS 1/8 TSP	\$0.04	4 TBS 1/8 TSP	\$0.05
DEEP FAT FRYING OIL		6 TBS	\$0.12	12 TBS	\$0.24	1 CUP 2 TBS	\$0.37	1 CUP 8 TBS	\$0.49

- Methods:
1. Peel shallots. Slice in half lengthwise, then slice thinly crosswise
 2. Place shallots and cornstarch in a mixing bowl. Toss well to coat
 3. Preheat fryer to 325°F
 4. Deep fry coated shallots until golden brown and crispy
 5. Drain well on paper towels
 6. Cool completely, hold at room temperature or an air tight container
 7. Serve 1 TBS or as directed in recipes

Shelf Life: Store in air tight container. Use within 48 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 77931: SALAD GREEN PAPAYA

Portion: 1 oz	\$0.58	24 Portions \$13.85	48 Portions \$27.71	72 Portions \$41.56	96 Portions \$55.42
GARLIC, fresh, minced		1 TSP \$0.04	2 TSP \$0.08	1 TBS \$0.12	1 TBS 1 TSP \$0.15
THAI BIRD CHILIES, stemmed		1 1/2 EACHES \$1.07	3 EACHES \$2.14	4 1/2 EACHES \$3.20	6 EACHES \$4.27
SHRIMP DRIED		1 1/2 TSP \$0.00	1 TBS \$0.00	1 TBS 1 1/2 TSP \$0.00	2 TBS 1/8 TSP \$0.00
TAMARIND PUREE or PULP		1 TBS \$0.18	2 TBS \$0.37	3 TBS \$0.55	4 TBS \$0.73
LIME JUICE, fresh squeezed		2 TBS \$0.11	4 TBS \$0.21	6 TBS \$0.32	8 TBS \$0.43
FISH SAUCE		2 TBS \$0.09	4 TBS \$0.18	6 TBS \$0.28	8 TBS \$0.37
LIGHT BROWN SUGAR		1 TBS 1 1/2 TSP \$0.05	3 TBS \$0.10	4 TBS 1 1/2 TSP \$0.15	6 TBS \$0.20
GREEN PAPAYA, peeled, seeded, julienne		1 LB \$10.98	2 LB \$21.96	3 LB \$32.94	4 LB \$43.92
CARROTS, shredded		3 OZ \$0.29	6 OZ \$0.58	9 OZ \$0.86	12 OZ \$1.15
SCALLIONS, sliced		8 TBS \$0.49	1 CUP \$0.98	1 CUP 8 TBS \$1.48	2 CUP \$1.97
CILANTRO, fresh, chopped		2 TBS \$0.26	4 TBS \$0.51	6 TBS \$0.77	8 TBS \$1.03
PEANUTS, chopped, toasted, garnish		2 TBS \$0.04	4 TBS \$0.08	6 TBS \$0.12	8 TBS \$0.16
CILANTRO, fresh, chopped, garnish		2 TBS \$0.26	4 TBS \$0.51	6 TBS \$0.77	8 TBS \$1.03

- Methods:
1. In a food processor combine the garlic, chile peppers, dried shrimp, tamarind, fish sauce and brown sugar. Mix well
 2. In a separate bowl combine the papaya, carrots, scallions, and 1st listed cilantro
 3. Add dressing to the papaya mixture. Using the back of a spoon, slightly muddle or bruise the papaya to allow for dressing absorption
 4. CCP- Allow salad to marinate, under refrigeration at 40°F or below for at least 1 hour prior to service
 5. CCP- Place on chilled service vessel and hold refrigerated at 40°F or below for and during service
 6. Garnish with toasted peanuts and 2nd listed cilantro

Shelf Life: Use within 48 hours

Kitchen Note: 1/4 cup = 1 1/2 oz average

Allergens (including sub recipes): Fish, Shellfish, Peanut

Vegan Type: Non Vegan

Sub Recipe 74010: ONION PICKLE

Portion: 1 oz	\$0.07	24 Portions \$1.75	48 Portions \$3.51	72 Portions \$5.26	96 Portions \$7.02
RED ONIONS, sliced into thin wedges		1 LB 8 OZ \$0.94	3 LB \$1.88	4 LB 8 OZ \$2.82	6 LB \$3.75
GINGER ROOT, finely diced or sliced		1 1/2 TSP \$0.02	1 TBS \$0.04	1 TBS 1 1/2 TSP \$0.05	2 TBS 1/8 TSP \$0.07
JALAPENO, fresh, halved		3/4 EACHES \$0.02	1 1/2 EACHES \$0.05	2 1/4 EACHES \$0.07	3 EACHES \$0.10
LEMON JUICE, fresh		6 TBS \$0.32	12 TBS \$0.63	1 CUP 2 TBS \$0.95	1 CUP 8 TBS \$1.27
RICE WINE VINEGAR		6 TBS \$0.46	12 TBS \$0.92	1 CUP 2 TBS \$1.37	1 CUP 8 TBS \$1.83

- Methods:
1. Place red onion, ginger and jalapeno in a plastic container that has a tight-fitting lid
 2. Add the lemon juice and enough rice vinegar to completely submerge red onions
 3. Transfer to a covered plastic container and CCP- Refrigerate at 40°F or below for at least 24 hours before using

Shelf Life: Use within 1 week

Allergens (including sub recipes):

Vegan Type: Vegan