

Recipe Prep Sheet

American Dairy Association North East

990127 - Korean BBQ Pizza

Recipe HACCP Process: #3 Complex Food Preparation

Source: ADANE

Number of Portions: 80

Portion Size: 1/10-1/8 slice

Ingredient #	Ingredient Name	Measurements	Instructions
051773	Pork, Pulled, Minimally Seasoned, Cooked	5 LB	No Instructions Assigned
011216	GINGER ROOT,RAW	1 oz + 2 tbsp	
901530	SUGARS,BROWN,LIGHT	1/2 CUP, packed	
799917	SAUCE,SOY SAUCE	3/4 cup	
002048	VINEGAR,CIDER	1/2 CUP	
799903	GARLIC,GRANULATED	2 TBSP	
002031	PEPPER,RED OR CAYENNE	2 TSP	
011292	ONIONS,YOUNG GRN,TOPS ONLY	2 CUP,chopped + 4 oz	
051558	Cheese, Mozzarella, Shredded	6 LB	<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Thaw shredded pork in the refrigerator. CCP: Hold at 41°F or below</p>
051575	PIZZA CRUST	8 each	
			Follow manufacturer's recommendation when preparing pizza pie pan and crust.
			Place unopened bag of pork in a perforated steamtable pan inside solid pan and place in steamer. CCP: Cook to a minimum internal temperature of 135F or above.
			Rinse ginger under running water.
			Place ginger (unpeeled), brown sugar, soy sauce, vinegar (may substitute rice wine vinegar), granulated garlic (or 1 oz. fresh garlic), and red pepper flakes in food processor. Blend until combined. Set aside.
			Open shredded pork bag and lift perforated pan to drain away liquid fat. Chop pork into small bite size pieces. Note: 5 lb. bag yields about 4 lbs. meat.

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Recipe Prep Sheet

American Dairy Association North East

Ingredient #	Ingredient Name	Measurements	Instructions
			Add soy ginger mixture to pork. Using gloved hands, work the flavoring into the pork.
			Cool to 41°F following two stage cooling method: Cool to 70°F within 2 hours and to 41°F within additional 4 hours. CCP: Hold at 41F or below for up to 7 days
			Preheat oven according to pizza crust recommendations.
			Rinse green onions under running water. Cut onions on the diagonal into 1/2 inch pieces.
			Using a 1-pint container, top each pie with 2 cups (8 oz.) of mozzarella cheese. Empty the container of cheese over the pie; then use gloved hands to spread the cheese.
			Using 1 1/2 cup container, top each pie with 8 oz. of seasoned pork.
			Using 1 cup container, top the pie with 1 c (4 oz.) mozzarella cheese.
			Bake according to manufacturer's recommendations. CCP: Cook to a minimum internal temperature of 165°F.
			Just prior to service, garnish each pie with ¼ c sliced green onions.
			Hold hot until ready to serve. Cut into 8 or 10 equal slices. CCP: Hold and serve at 135°F or above.
			Serving Sizes: K-8 - 1/10 pie (2 M/MA, 1 1/2 B/G - 80 servings) 9-12 - 1/8 pie (2 1/2 M/MA, 2 B/G - 64 servings)

*Nutrients are based upon 1 Portion Size (1/10-1/8 slice)

Calories ¹	141.566 kcal	Total Fat	6.378 g	Total Dietary Fiber	0.346 g	Vitamin C	*0.529* mg	40.545% Calories from Total Fat
Saturated Fat ¹	3.462 g	Trans Fat ²	*0.003* g	Protein	14.739 g	Iron	*0.170* mg	22.009% Calories from Sat Fat
Sodium ¹	471.612 mg	Cholesterol	30.373 mg	Vitamin A	*146.453* IU	Water	*9.188* g	*0.020%* Calories from Trans Fat
Sugars	*0.192* g	Carbohydrate	5.732 g	Calcium	*4.060* mg	Ash	*N/A* g	16.196% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			41.646% Calories from Protein
Type of Fat	-							

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Recipe Prep Sheet

American Dairy Association North East

Components					
Meat/Meat ALT	2 oz eq	Grain	1.5 oz eq	Fruit	cup
				Vegetable	cup
				Milk	cup

**N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient*

** - denotes combined nutrient totals with either missing or incomplete nutrient data*

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.