

**Emergency Preparations – Quick response solutions to feed 50 to 500 people in 3 hours or less. (Hold and Serve all preparations at 140° or higher)**

	Item	1/2	1	1	2	3	4	10	Portion Size	Method of Preparation
1139	<b>Brown Beans and Ham</b>	lb Bacon Fat	gallon Water	gallon Stock	lb Onion diced	lb Smoked Ham Pieces	lb Dry Pinto Beans		Yields 50 6 oz Portions	Place beans, ham and water covered in steamer for 1 hour. In a 5 gallon kettle sweat the onions and fat until very tender. Add beans and stock- Simmer 1 hour, shred ham. Serve with cornbread and diced onion
1140	<b>Brunswick Stew</b>	gallon Celery diced	gallon Onion diced	cup Cajun Spice Blend	lb Diced Bacon	# 10 Can Diced Tomato w/ Green Chili	Ea 2.5 lb box Frozen 5 Way Veg	lb Cooked Deboned Chicken	Yields 100 6 oz Portions	In a 20 gallon kettle, render bacon, sweat onions and celery. Add tomatoes, plus 2 can of water. Add spice and simmer for 30 minute. Add veg simmer 15 minute. Add Chicken, heat to 185°, season to taste. Serve with biscuits.
1141	<b>Chicken and Biscuits</b>	gallon Celery diced	gallon Onion diced	quart Flour	lb Butter	gallon Chicken stock	ea 2.5 lb box Frozen 5 Way Veg	lb cooked Deboned Chicken	Yields 100 6 oz Portions	In a 20 gallon kettle, melt butter, sweat onions and celery, add flour and cook for 10 minutes. Add Chicken stock, a sachet of herbs and simmer 30 minutes. Add in veg and chicken, simmer 20 minutes, season to taste, Serve with biscuits
1142	<b>Chicken Jambalaya</b>	gallon Celery diced <hr/> lb Butter	gallon each Onion and Peppers diced	cup Cajun Spice Blend	# 10 Can Diced Tomato w/ Green Chili	lb diced Smoked Sausage	lb Converted Rice	lb cooked Deboned Chicken	Yields 50 10 oz Portion	In a tilt skillet or large braiser with lid, sweat onions, celery and peppers in butter. Add in sausage and rice with 1 gallon of water or chicken stock; add tomatoes, spice and chicken. Cover and gently simmer or braise for 25 minutes. Season to taste
1143	<b>Arroz con Pollo</b>	gallon Green Pepper diced	gallon Onion Diced <hr/> cup chop Garlic	oz Goya Sazon® <hr/> pint olive Oil	# 10 can Salsa or Sofrito	ea 2.5 lb boxes Frozen Peas	lb Converted Rice	lb Roasted Chicken Thighs (50)	Yields 50 12 oz Portion	In a tilt skillet or large braiser with lid, sweat onions, garlic and peppers in oil. Add in sofrito or salsa and rice with 1 gallon of water or chicken stock, Sazon and chicken. Cover and gently simmer or braise for 25 minutes. Finish with steamed green peas. Season
1144	<b>Chili</b>	50 lb Bag Diced Onion (25 lb)	Case #10 can Dark Red Kidney Bean	60 lb case Ground Meat	# 10 can Diced Green Chili <hr/> 32 oz jar Garlic	20 oz container Dark Chili Powder <hr/> #10 can Tomato Puree	#10 can Refried Bean <hr/> # 10 can Corn	# 10 can Diced Tomato w/ Green Chili	Yields 500 8 oz Portions	In a 50 gallon kettle or tilt skillet brown the ground meat. Add in the diced onions and spices with 3 gallon water or stock. Add in refried beans, mix and simmer. Add in remaining ingredients and simmer for 2 hours over medium low heat. Season with salt, cumin, sugar to taste. Serve with cornbread or with fried corn tortilla chips. Offer additional chili sauce, jalapeños, and cheese.
1145	<b>Beef and Rice Casserole</b>	cup Beef Base	gallon Onion diced	Ea 5lb box Frozen Corn	5 lb chub ground beef	Ea 2.5 lb boxes Frozen Peas	lb Converted Rice	each Large Carrots diced	Yields 50 12 oz portions	In a tilt skillet or large braiser with lid, brown the ground beef then sweat onions. Add in rice with 1 gallon of water, beef base and carrot Cover and gently simmer or braise for 15 minutes. Add veg cover and cook for 10 more minutes. Season to taste
1146	<b>Pasta Bolognese</b>	gallon Parm Cheese grated	gallon Whole Milk <hr/> Pint Flour	lb minced Garlic	gallon Mirepoix small dice	gallons Marinara or Tomato Sauce	ea 5lb Chub Ground Meat	lb Penne or Macaroni	Yields 100 10 oz portions	In 1 large kettle brown the ground meat, add in mirepoix, garlic. Add in flour to make a roux, add milk to simmer for 10 minutes. Add in tomato sauce simmer 10 minutes. In a separate kettle cook the pasta in 15 gallons of boiling salted water until al dente. Drain and mix into the sauce. Finish with cheese.

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	Item		1	1	2	3	4	10	Portion Size	Method of Preparation
1147	<b>Pork Burgoo</b>	2 gallon Tomato Sauce	gallon Onion diced	Ea 5lb box Frozen Corn	ea 2.5 lb boxes Frozen Okra	Ea 2.5 lb boxes Frozen Peas	gal Potato diced cooked	lb Ground Pork	Yields 50 12 oz portions	In a tilt skillet or large braiser with lid, brown the ground pork then sweat onions. Add the tomato sauce, with ½ can water. Cover and gently simmer or braise for 15 minutes. Add veg cover and cook for 30 more minutes. Season with thyme, pepper and salt. Add the potatoes in last
1148	<b>Red Beans and Rice</b>	½ gallon Celery diced	gallon Onion diced	cup Cajun Spice Blend	lb Bacon diced	# 10 Can Diced Tomato w/ Green Chili	#10 can Red Beans	lb Smoked Sausage	Yields 100 6 oz Portions	In a 20 gallon kettle, render bacon, sweat onions and celery. Add tomatoes, plus 1 can of water. Add spice and simmer for 30 minute. Add beans and sausage. Serve over rice
1149	<b>Turkey Noodle Soup</b>	8 oz Butter	gallon Celery diced	5 lb Box Noodles	gallon Onion diced	ea Turkey Breasts cooked diced	ea 2.5 lb box Frozen 5 Way Veg	gal Turkey Stock or Broth	Yields 100 6 oz Portions	In a 20 gallon kettle, melt butter, sweat onions and celery, cook for 10 minutes. Add stock, a sachet of herbs and simmer 30 minutes. Add in veg and noodles, simmer 10 minutes, season to taste, add turkey last heat to 165°. Serve with rolls and biscuits
1150	<b>Ziti- Baked</b>	10 lb Ground Meat or bulk Italian Sausage	quart Eggs	gallon Ricotta Cheese	lb Parmesan Cheese grated	gallons Marinara or Tomato Sauce	lb Mozzarella grated	lb Penne or Macaroni	Yields 100 10 oz portions	In 1 large kettle brown the ground meat, add in tomato sauce simmer 10 minutes. In a separate kettle cook the pasta in 15 gallons of boiling salted water until al dente. Drain and mix into the half of the sauce. Mix ricotta with eggs and parmesan, season with basil, oregano and garlic salt. Layer pasta with ricotta mix, top with sauce and mozzarella cheese. Bake in oven until it reaches 185° and brown.

**Checklist**

- Flatware kits \_\_\_\_\_
- Styro Clamshell or Plate \_\_\_\_\_
- Napkins \_\_\_\_\_
- Beverage Cups \_\_\_\_\_
- Beverages \_\_\_\_\_
- Ice Coolers \_\_\_\_\_
- Chafing Dishes \_\_\_\_\_
- Sterno® \_\_\_\_\_
- Serving Utensils \_\_\_\_\_
- Sanitizer Wipes \_\_\_\_\_
- Cambro®- Hotbox \_\_\_\_\_

- Hand Sanitizer \_\_\_\_\_
- Service Gloves \_\_\_\_\_
- Hairnet \_\_\_\_\_
- Potable Water \_\_\_\_\_
- Matches \_\_\_\_\_
- Fire Extinguisher \_\_\_\_\_
- First Aid Kit \_\_\_\_\_
- Utility Knife \_\_\_\_\_
- Flashlight \_\_\_\_\_
- Cell Phone \_\_\_\_\_