

Clovis 2's BOH Recipe Card

119 14th Street, Clovis, NM, 88130

Recipe Name

Cheddar Cheese Shredded



Ingredients	Measurements
CHEESE CHEDDAR BLOCK MILD	1 Pound

Steps

1. Cut cheese using wire cutter, cut it into 1-2" x 1-2 " pillars
2. Shred cheese using robot coupe with the grated attachment. (Don't over pack the cheese shredder)

Alfredo Sauce



Ingredients	Measurements
- Cream Heavy Whipping 36%	6 carton
- Creamer Half & Half845	8 carton
- Garlic Chopped In Water	1 4 Oz Green Scoop
- FLOUR HOTEL & RESTAURANT	2 cup
- BUTTER BLEND WHIPPED SALTED	2 Black 6 oz Ladle
- Salt Plain Table	3 1 Oz Yellow Scoop
- PEPPER CAYENNE GROUND	1 Half Ounce Scoop
- Garlic Salt No Msg	1 1 Oz Yellow Scoop
- Pepper Black Table Grind	1 1 Oz Yellow Scoop
- Cheese Parm&romano Grated Styl	1 Plastic Bag

Steps

1. In Rice Cooker, combine Half&Half and the Heavy Cream and start cooker. Ensure that you stir occasionally, about every minute with whisk.
2. While Cream mixture is warming... Use sauce pan to cook Garlic and Wine together, reduce liquid until half is remaining. When this is done add to Cream Mix.
3. Use a sauce pan to completely melt butter, but do not scorch. Add Flour and mix until it is a paste. Remove from heat and set aside for later use.
When Cream Mixture is warm, continue cooking and add Cayenne Pepper, Garlic
4. Salt, Salt and Pepper. NOTE after mixing flour and butter YOU MAY NOT LEAVE PRODUCT---CONTINUE STIRRING.
5. When Cream Mix comes to a soft boil add butter and flour Mix and stir continually using a large whisk.
If mixture starts to boil hard, cut heat off. Once butter and flour is mixed completely, stir in Parm/Romano cheese and ensure all clumps are separated and product is completely dissolved. You may turn heat back on to get product to a low boil, then turn heat off.
6. After processed are complete, transfer product to 22 Quart container, Use a red
7. handle rubber spatula to remove all product from rice cooker pot. Use Ice Paddle to cool product before placing into cooler.
8. Once cooled, remove ice paddle and scrape extra sauce off using a spatula.
9. Portion Sauce into 4" 1/3rd pan, ensure to remove all cause from 22qt Cambro using spatula
10. Cover containers with lids, date, label and initial each container and place in cooler.

Avocado ranch



Ingredients	Measurements
- Ranch Dressing	3 Quart
- GUACAMOLE HOMESTYLE	2 Pouch

Steps

1. Using a whisk, combine both the ranch and the guacamole in a 4qt Cambro until thoroughly combined
2. Portion into a 32oz squeeze bottle lable and refrigerate

Beef



Ingredients	Measurements
BEEF DICED SIRLOIN MAR	40 Ounce

Steps

1. Preheat grill to 400f or until its hot enough to hard sizzle when sprinkled with water
2. Add beef to grill and spread in an even layer and cook for 1min 30 seconds
3. flip beef and cook for another minuet then toss for even color for another 30 sec-1 min
4. portion and put on the hotline

Breaded Catfish Portion



Ingredients	Measurements
SWAI FILLET 3-5 OZ RAW IQF	1 7 oz Portion Wrap
Breading Fish Fry Seasoned	2 Ounce

Steps

1. put fish into a Cambro under low flowing cold water to thaw
2. once fish is thawed, drain the water and place at prep station
3. using a sharp knife and blue, or white cutting board, cut the fish down the center from top to bottom
4. portion to 7 oz and toss in fish fry mix until coated
5. using parchment paper, wrap each portion of breaded fish
6. label and store in appropriate location

Breading flour



Ingredients	Measurements
- FLOUR HOTEL & RESTAURANT	16 Quart
- OREGANO LEAVES MEXICAN STYLE	3 4 Oz Green Scoop
- Basil Leaf	3 4 Oz Green Scoop
- Garlic Salt No Msg	2 4 Oz Green Scoop
- Pepper Black Table Grind	1 4 Oz Green Scoop

Steps

1. Use a green 4 oz spoodle to measure out your spices
2. Put all ingredients into appropriate storage receptacle and mix thoroughly using a whisk.

Brown Rice



Ingredients	Measurements
- RICE BROWN PARBOILED WG	3 Quart
- BUTTER BLEND WHIPPED SALTED	1 6 oz Black Scoop
- Cold Tap Water	6 Quart

Steps

1. add butter rice and water to rice cooker
2. Cover with lid, and turn on to cook
3. Allow to sit for 10 minuets before portioning

Brownies1



Ingredients	Measurements
- FLOUR HOTEL & RESTAURANT	12 Ounce
- SUGAR GRANULATED CANE	24 Ounce
- Cocoa Baking	9 Ounce
- EGG FRESH SHELL JUMBO USDA AA	6 Each
- EXTRACT VANILLA IMITATION	2 Teaspoon
- BUTTER BLEND WHIPPED SALTED	3 6 oz Black Scoop

Steps

- Gather all ingredients and equipment needed. Items needed: 1 large mixing bowl, 1 medium mixing bowl, microwave safe 1/6th pan. 1 whisk, 1 rubber spatula, Pam Spray, 1/2 sheet pan
- Place butter into 1/6th pan and microwave on high for 2.5-3 minuets or until completely melted.
 - . Mix all dry ingredients together in a large mixing bowl using a whisk
 - Crack and pour eggs into medium mixing bowl. Add vanilla and combine using a whisk.
 - Add egg mixture to the dry ingredients and mix by folding ingredients using a rubber spatula. Combine until no dry ingredients remain. (will be a firm batter)
 - Coat 1/2 sheet pan with Pam spray
 - pour hot melted butter into brownie mix. Using a rubber spatula, fold in the butter until you have a smooth shiny batter.
 - Pour Batter into prepped 1/2 sheet pan. Use the rubber spatula to spread out evenly. Bubbles may form, use a toothpick to pop them.
 - Place brownie mix in to 500F oven uncovered for 8 minuets. After 8 minuets rotate and cook for another 5 minuets
 - Using a toothpick, prick the brownie in multiple places. If the toothpick comes out clean, brownies are done, if not put back in the oven and cook in two-minute increments until done
 - Place brownies in a safe place until completely cooled. Once cooled cut brownies into 12 equal pieces.

Cole Slaw



Ingredients	Measurements
- Cole Slaw Mix Diced 3 Part	3 Quart
- DRESSING COLESLAW	3 2 Oz Red Scoop

Steps

- add cole slaw and dressing to a 4qt container, mix well
- Portion into 4 oz cup
- date and store in appropriate location

Fettuccine Noodles



Ingredients	Measurements
-Pasta Fettuccine 10 In	10 Pound
-Oil Canola Clear Fry	1 cup
-Salt Plain Table	2 Black Dish 1 Oz
-Cold Tap Water	16 Quart

Steps

1. fill rice pot to the # 10 line, add salt and turn rice pot on
2. Once water comes to a boil, add pasta by sprinkling it around the pot to keep noodles from clumping and cook for 7 minuets
3. stir past every 2 minuets to prevent sticking
4. after 7 minuets, turn the cooker off and carefully drain the hot pasta
5. Place drained pasta in an ice and water bath to rapidly chill pasta stir until temp of pasta is below 40 f
6. drain pasta and pour oil over strained pasta mixing with gloved hands
7. Portion immediately into 8 oz adult and 4 oz kids portions
8. Lable and refrigerate

Fiesta Dressing

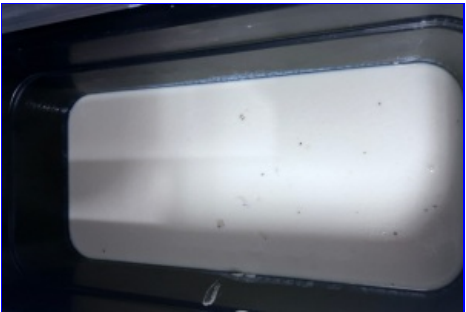


Ingredients	Measurements
- Pepper Black Table Grind	1 Half Ounce Scoop
-Cumin Comino Ground	1 Black Dish 1 Oz
- PAPRIKA	1 Black Dish 1 Oz
- Salt Plain Table	1 Black Dish 1 Oz
- SAUCE TABASCO 2 OZ	1 1 Oz Yellow Scoop
- PARSLEY FLAKES	1 Black Dish 1 Oz
- Onion Red Jumbo Us#1	1 4 Oz Green Scoop
- PEPPER JALAPENO NACHO SLICED	1 4 Oz Green Scoop
- SOUR CREAM CULTURED	2 6 oz Black Scoop
- Ranch Dressing	2 Quart
- Mayonnaise Extra Heavy Duty	2 cup

Steps

1. In an 8qt Cambro, combine mayo, ranch, sour cream, tabasco sauce and all seasonings together
2. Using a knife and a cutting board, finely chop jalapeno, and onion
3. add jalapeno and onion to the dressing and mix well.
4. Lable then refrigerate.

Fry Batter

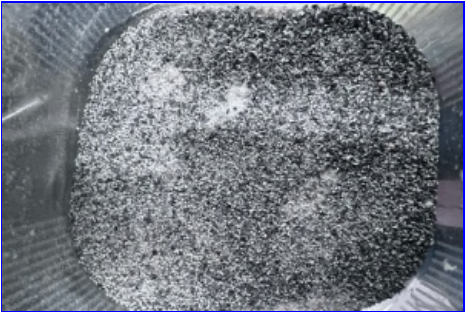


Ingredients	Measurements
- Milk Buttermilk 1% Baking	1 Half Gallon
- EGG FRESH SHELL JUMBO USDA AA	4 Each

Steps

1. Crack eggs into batter container and whisk until combined
2. Add buttermilk to the eggs and mix together with a whisk until combined

Garlic Salt and Pepper Mix



Ingredients	Measurements
-Garlic Salt No Msg	2 6 oz Black Scoop
-Pepper Black Table Grind	1 6 oz Black Scoop

Steps

Green Chile Stew



Ingredients	Measurements
-Beef Ground Fine 73/27	5 Pound
-Cold Tap Water	8 Quart
-Garlic Roasted Granulated	1 1 Oz Yellow Scoop
-Potato Russet 40 Ct Idaho	8 Quart
-STARCH CORN 1 LB	2 4 Oz Green Scoop
-CHILE GREEN CHOPPED HOT	5 Pound
-BASE BEEF LOW SODIUM	8 Ounce
-Garlic Powder	1 2 Oz Red Scoop
-Garlic Salt No Msg	1 4 Oz Green Scoop
-ONION YELLOW MEDIUM	20 Ounce

Steps

1. Thoroughly clean potatoes, cut into 1
2. Cook Hamberger meat on the grill. (see taco meat recipe for guidance)
3. Cool the ground beef and portion into 4 equal parts to be added to stew when ready to use
4. In a rice pot, add 8 qt water, potatoes, onions, green chile, and seasoning.
5. Turn rice pot on and bring to a boil, once water is at a simmer add beef paste and mix well
6. combine 16 ounces of cold water with 8 ounce of corn starch, mix well once stew comes to a hard boil, add your corn starch slurry and mix until stew
7. thickens, check the potatoes are cooked but firm (they will continue cooking while they are cooling down)
8. Transfer to a 22qt container and cool down with an ice bath and an ice paddle
9. Once cooled below 70 degrees, portion label and refrigerate. (

Grilled Chicken



Ingredients	Measurements
-Cooking Wine Sherry	0.5 cup
-Garlic Salt and Pepper Mix	1 2 Oz Red Scoop
-CHICKEN DICED MARINATED	5 Pound

Steps

1. Preheat grill to 400f or until it hard sizzles when you sprinkle water on it
2. add 4 oz of oil to the grill and spread out in an even layer using a spatula or wide scraper
3. Add chicken and spread out in an even single layer start 2:30 timer sprinkle 1 oz Salt and pepper mix evenly across the chicken
4. When timer goes off, flip chicken using the spatula and sprinkle with 1 oz salt and pepper set 2 min timer
5. When 2 min timer goes off, pour 4 oz of sherry wine and mixx the chicken thoroughly ensuring the chicken is broken apart and the wine is cooked off.
6. once chicken is done, add to a 1/3rd pan and put in hot box or directly to the hot line.

Iceberg CUT



Ingredients	Measurements
LETTUCE ICEBERG - PREM PALLETIZD	24 Heads

Steps

1. Examine lettuce and remove brown or wilted outer leaves
2. Pop the bottom of the lettuce against the surface of your prep area to dislodge the core
3. Remove the core and examine the inside of the lettuce for any bad areas
4. place head of lettuce into the lettuce chopper and cut into 1"x1" pieces
5. repeat step 4 until you have desired amount of lettuce
6. fill sanitized prep sink with cold water and ice half and half of each and 2 oz of salt
7. Place cut lettuce in ice water and agitate (stir) until lettuce is clean and let sit for 5 min to crisp up
8. Using a china cap strainer, put 1 scoop of lettuce into salad spinner
9. Spin for 30 seconds or until moisture is removed from lettuce
10. Empty into perforated 5" full plastic hotel pan inserted into a 6" non-perforated pan
11. Repeat for all lettuce
12. Date label and store 4 day shelf life

Jack Cheese Shredded



Ingredients	Measurements
Cheese Monterey Jack - Block	1 Pound

Steps

1. Cut Jack cheese using a wire cutter, cut into 1-2 "x 1-2" pillars
2. Shred cheese using robot coupe with the grated attachment (don't over pack the shredder)
3. Label and refrigerate

Johnny Bites



Ingredients	Measurements
Potato Russet 40 Ct Idaho	8 Each
CHILE GREEN CHOPPED HOT	2 6 oz Black Scoop
BACON TOPPING PRECOOKED	2 6 oz Black Scoop
Mixed Shredded Cheese	4 6 oz Black Scoop
-Garlic Salt No Msg	1 1 Oz Yellow Scoop
Pepper Black Table Grind	1 Half Ounce Scoop
-ONION POWDER	1 Half Ounce Scoop
-STARCH CORN 1 LB	1 4 Oz Green Scoop

Steps

1. Peel regular sized cooked potatoes, then shred using the Robot Coupe, ensure to shred 1 at a time using minimal pressure
2. sprinkle spices across the top of the shredded potatoes and gently mix by pulling the bottom to the top and repeating until fully mixed
3. Add mix cheese, green chili, and bacon to potato mix, combine using the same method as the seasoning(we don't want mashed potatoes)
4. Using a 1 oz black dasher, portion into level 1 oz portions
5. Lable and store in appropriate location

Marinara Sauce



Ingredients	Measurements
Sauce Spaghetti Tomato Bits	3 can
-TOMATO SAUCE	2 can
SUGAR GRANULATED CANE	1 4 Oz Green Scoop
-Garlic Salt No Msg	2 1 Oz Yellow Scoop
OREGANO LEAVES MEXICAN STYLE	2 1 Oz Yellow Scoop
Pepper Black Table Grind	2 1 Oz Yellow Scoop
-Garlic Powder	1 1 Oz Yellow Scoop
-Basil Leaf	1 1 Oz Yellow Scoop
Garlic Roasted Granulated	1 1 Oz Yellow Scoop

Steps

1. Pour the tomato sauce and spaghetti bits into a 22 qt cambro
2. Mix in your seasoning in to the tomato sauce and mix using a large whisk
3. Portion Marinara in a 4" 1/6th amber pan, label and store until ready to use

Mashed Potatoes



Ingredients	Measurements
- Potato Russet 40 Ct Idaho	10 Each
- BUTTER BLEND WHIPPED SALTED	2 6 oz Black Scoop
- Creamer Half & Half845	1 carton
- Salt Plain Table	1 Black Disher 1 Oz
- Pepper Black Table Grind	1 Half Ounce Scoop
- Garlic Powder	1 Black Disher 1 Oz

Steps

1. Wash and peelee potatoes
2. Cut potatoes into 8ths and place into cold water, bring to a boil and cook until potatoes are tender and can be easily poked with a fork
3. strain cooked potatoes and add back to the pot, add butter cream and seasoning
4. use a masher to combine all ingredients until you have a smooth and creamy consistency
5. Portion potatoes and store in the hot box

Mix Lettuce



Ingredients	Measurements
- Romaine Lettuce CUT	3.25 Ounce
- Iceberg CUT	3.5 Ounce

Steps

1. combine equal parts

Step 1



Mixed Shredded Cheese



Ingredients	Measurements
- Cheese Monterey Jack Block	1 Pound
- CHEESE CHEDDAR BLOCK MILD	1 Pound

Steps

1. Cut cheese using wire cutter
2. Shred cheese using robot coupe with the grated attachment
3. Label and refrigerate

Mozzarella Sticks



Ingredients	Measurements
- CHEESE MOZZ LOAF LMPS	6 Pound
- Bread Crumbs Italian	3 Quart
- Breeding flour	0.5 Quart
- Fry Batter	2 Quart

Steps

1. use the mozzarella cheese cutter to cut into sticks
2. ensure you place the long edge of the mozz from base to top before cutting
3. toss cut mozz into the flour and ensure they are all completely coated and shake off any additional flower
4. place floured mozz in to batter then transfer to breading
5. roll battered mozz sticks into bread crumbs ensuring complete and even coating
6. label and refrigerate

Step 1



Step 2



Step 3



Step 4



Step 5



Ranch Dressing



Ingredients	Measurements
Milk Buttermilk 1% Baking	4 Half Gallon
Dressing Mix Original Ranch	4 Pouch
Mayonnaise Extra Heavy Duty	2 Gallon

Steps

1. In a round 22qt Cambro, empty 4 buttermilk jugs
2. pour in 4 packets of Ranch and combine with buttermilk using a whisk
3. Using a rubber spatula, empty mayonnaise from containers. (ensure you scrape the sides getting all the product out)
4. Using a whisk, combine until ranch is thoroughly combined with no lumps

Romaine Lettuce CUT



Ingredients	Measurements
Lettuce Romaine Premium	1 Case

Steps

1. Cut the base of the lettuce off where the green meets the white, ensure the core is gone.
2. Check inside of lettuce for any bad or inedible parts
3. Cut in thirds cross wise
4. place 1/3rd in to lettuce chopper and cut into 1"x1" pieces
5. put lettuce into ice bath (combine water, ice, and 2 oz of salt) mix lettuce around and allow to sit for 5 min
6. strain the lettuce and move to a lettuce spinner, (don't overfill)
7. label, portion and store in walk-in

Salsa



Ingredients	Measurements
-Pepper Serrano	1 Pound
-Onion Red Jumbo Us#1	8 Ounce
-Tomato Whole Peeled3236	3 can
-Salt Plain Table	2 Black Disher 1 Oz
-Garlic Salt No Msg	2 Black Disher 1 Oz

Steps

1. Heat up 3 qts of water to a boil
2. peeel onion and cut into 4ths. Add cut onion and Peppers to the boiling water for 30 min
3. once ingredients are cooked, transfer to an ice bath
4. gather the cooled chili and remove the stems
5. add seasoning, onion, chile, and whole peeled tomatoes to an 8 ct container
6. Using the hand held blender, pulverize the salsa until the salsa is fully blended without chunks.
7. Label and store in appropriate location

Shrimp



Ingredients	Measurements
- Shrimp Raw P&d White 51-60 Ct	5 Plastic Bag

Steps

1. fill rice pot to the #3 line with water and turn cooker on
2. once water is at a hard boil pour shrimp into the water and cook for 8 min
3. strain shrimp and immediately transfer shrimp to an ice bath (ensure shrimp is completely submerged)
4. When the shrimp is cold, strain and portion into 12 count

Spaghetti Noodles



Ingredients	Measurements
-Pasta Spaghetti 10 In	10 Pound
-Oil Canola Clear Fry	1 cup
-Salt Plain Table	2 Black Disher 1 Oz
-Cold Tap Water	16 Quart

Steps

1. fill rice pot to the # 10 line, add salt and turn rice pot on
2. Once water comes to a boil, add pasta by sprinkling it around the pot to keep noodles from clumping and cook for 7 minuets
3. stir pasta every 2 minuets to prevent sticking.
4. after 7 minuets, turn the cooker off and carefully drain the hot pasta
5. place drained pasta in an ice and water bath to rapidly chill pasta stir until temp of pasta is below 40 f
6. drain pasta and pour oil over strained pasta mixing with gloved hands
7. portion immediately into 8 oz adult and 4 oz kids portions
8. lable and refrigerate

Spaghetti Sauce



Ingredients	Measurements
- Sauce Spaghetti Tomato Bits	3 can
-TOMATO SAUCE	2 can
-Beef Ground Fine 73/27	10 Pound
- Mushroom Pieces & Stems	1 Quart
- SUGAR GRANULATED CANE	1 4 Oz Green Scoop
-Garlic Salt No Msg	2 1 Oz Yellow Scoop
- OREGANO LEAVES MEXICAN STYLE	2 1 Oz Yellow Scoop
- Pepper Black Table Grind	2 1 Oz Yellow Scoop
-Garlic Powder	1 1 Oz Yellow Scoop
-Basil Leaf	1 1 Oz Yellow Scoop
-Garlic Roasted Granulated	1 1 Oz Yellow Scoop

Steps

1. In a 22 qt Cambro, pour the spaghetti sauce and tomato sauce into it. (Use a rubber spatula to completely empty cans)
2. add seasonings and mushrooms to sauce mix
3. Heat up the grill and cook ground beef until done (use two spatulas to chop up the beef until it's in small pieces)
4. Pour ground beef into 22qt Cambro and mix all ingredient thoroughly
5. Portion, date, lable and refrigerate.

Taco Meat



Ingredients	Measurements
- Beef Ground Fine 73/27	10 Pound
- Garlic Chopped In Water	2 1 Oz Yellow Scoop
- PAPRIKA	2 1 Oz Yellow Scoop
- PEPPER CAYENNE GROUND	2 1 Oz Yellow Scoop
- Garlic Powder	2 1 Oz Yellow Scoop
- ONION POWDER	2 1 Oz Yellow Scoop
- Cumin Comino Ground	2 1 Oz Yellow Scoop
- Salt Plain Table	1 1 Oz Yellow Scoop

Steps

1. Put 10 lb roll of ground beef on to a preheated grill at medium high heat.
2. Using two Spatulas, break apart the beef
3. Add fresh chopped garlic to the ground beef, continue tossing and mixing the beef as it cooks
4. When the beef is almost done cooking, add seasonings
5. chop up and toss the beef mixing the fat into the meat until it is in small pieces and well done
6. Place Griound beef on a large sheet pan, spread evenly and allow to cool before portioning

Step 1



Step 2



Step 3



Step 4



Step 5



Teriyaki Bowl Setup



Ingredients	Measurements
BROCCOLI FLORET - IQF3252	1 2 Oz Red Scoop
-Carrot Smooth Sliced	1 2 Oz Red Scoop
-Cabbage Green Us#1	1 2 Oz Red Scoop

Steps

1. place 2.5 scoops of rice into bowl
2. going around the outer edge of the bowl place your veggies until only the rice in the center is visible

Teriyaki Chicken Bulk Glazed



Ingredients	Measurements
CHICKEN DICED MARINATED	5 Pound
-Sauce Teriyaki	16 Ounce

Steps

1. Pre-heat grill to 400f or until it hard sizzles when you sprinkle water on it.
2. Place chicken onto the hot grill. Spread out in an even layer. Allow to cook for 2.5 min.
3. Flip chicken using spatula. Allow chicken to cook another 2. min.
4. Using Spatula, mix chicken together and allow to cook for 1-2 minuets.
5. Pile Chicken together and make a well in the center. Pour 1/2 qt of terry in the center and turn the grill off.
6. Once the terry starts to simmer, mix the chicken until it is completely coated
7. Transfer to a 1/3rd pan and put into either your hot box or on the hot line
8. (For naked chicken skip step 5 and 6)

White Gravy

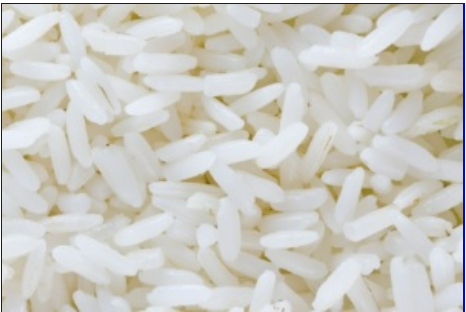


Ingredients	Measurements
Gravy Mix Country Style Pepper	1 Pouch
-Cold Tap Water	4 Quart

Steps

1. pour 3 qt of water into a pot and bring to a boil
2. using a whisk, mix 1qt of cold water with 1 packet of gravy mix
3. once water is boiling, add gravy mix and combine until creamy. cook for 1 minuet
4. portion into 2 1/6th pans and hold until ready to use

White Rice



Ingredients	Measurements
RICE LONG GRAIN 4% BROKEN	6 Quart
BUTTER BLEND WHIPPED SALTED	2 6 oz Black Scoop
-Cold Tap Water	11 Quart

Steps

1. place 6 qts rice into rice cooker with 11 qts of water
2. add 2 level black 6 oz scoops of whipped butter
3. Place cover onto the rice pot then turn on.
4. Allow to set for 10 min before portioning
5. (rice should not be mushy)