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Categorize	Baked Ziti With Four Cheeses	337
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Double click on the recipe that you want to set up.

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Baked Ziti With Four Cheeses	5 1/2 quarts canned crushed tomatoes 1 quart tomato puree	<b>=</b> ]
Nets: Potentially hazardous food. Food Safety Standards: Hold food for service at an internal temperature above 140°F. Do not mix old product with new. Cool leftover product quickly (within A hours) to below 41°F. See p. 44 for cooling procedures. Reheat leftover product quickly (within 2 hours) to 165°F. Reheat product only once; discard if not used.	3 ounces onion, finely chopped 1 tablespoon dried basil, crumbled 2 teaspoons dried oregano, crumbled 4 ounces fresh parsley, minced 1/2 teaspoon black pepper 1 ounce salt (1/2 tbsp) 3 pounds ziti 3 gallons water 3 ounces salt 2 tablespoons vegetable oil (optional) 3 pounds cottage cheese 3 founces mozzardilla cheese elevaded	
Categories: Side Dish	24 ounces mozzarena cheese, sin eudeu 24 ounces swiss cheese, shredded	
Source: Pasta Recipes Convergent: @ 2004 by Prentice-Hall Inc.	4 ounces minced fresh parsley 1 pound provolone cheese, shredded	
copyright e 2004 by Frenkice-hail, inc.		- · B
*	<ol> <li>Combine tomatoes and seasonings in steam-jacketed kettle. Cover and simmer about 10 minutes. Turn off heat.</li> <li>Cook pasta according to directions on p. 369. Drain. Cooked yield should be about 6 lb 6 oz.</li> <li>Layer as follows into two 12x20x4-inch pans:         <ul> <li>2 lb sauce</li> <li>10 10 oz cooked ztil</li> <li>3.12 oz cottage cheese</li> <li>6 oz Swiss cheese</li> <li>6 oz Swiss cheese</li> <li>Repeat steps 1-5. Smooth 2 lb sauce over top.</li> </ul> </li> <li>Sprinkle 2 oz parsley over sauce. Sprinkle 8 oz provolone cheese over parsley. Cover. Bake at 350°F for 20-25 minutes or until 180°F and cheese mets.</li> </ol>	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
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Click on the measuring cup icon on the right of the recipe.



Type in the appropriate number of servings.

Title Baked Ziti	With Four Cheeses			
ervings 48	1	Yield (Amount/Unit) 2	pans 12×20×4 in	
Amoun	: Unit	Ingredient	Preparation	
1 <b>I</b> 51/2	quarts	canned crushed tomatoes		A
2 <b>I</b> 1	quart	tomato puree		
3 I 3	ounces	onion	finely chopped	
4 <b>I</b> 1	tablespoon	dried basil	crumbled	
5 <b>I</b> 2	teaspoons	dried oregano	crumbled	
6 <b>I</b> 4	ounces	fresh parsley	minced	
7 <b>I</b> 1/2	teaspoon	black pepper		
8 🚺 1	ounce	salt (1 1/2 tbsp)		
9 🚺 3	pounds	złi		
10 I 3	gallons	water		
Select Row	ounces	sat		
12 🚺 2	tablespoons	vegetable oil (optional)		
13 <b>I</b> 3	pounds	cottage cheese		
44 7 04	010000	mattaralla abaaaa	obrodulou	
ections Notes C	ategories   Serving Ide	as Time More Info Nutrition		
<ul> <li>Combine tomat</li> </ul>	nes and seasonings in	steam-jacketed kettle. Cover and simmer about 10 minutes. Turn off heat		
2 Cook pasta ac	cording to directions or	p. 369. Drain. Cooked yield should be about 6 lb 6 oz.		►
Layer as follow	vs into two 12x20x4-in	ch pans:		
1.2 lb sauce				
2.1 lb 10 oz ci	oked ziti			
3 3.12 oz cottag	e cheese			
5 6 oz Swiss	cheese			
Repeat steps 1	-5. Smooth 2 lb sauce	over top.		
4 Sprinkle 2 oz p	arsley over sauce. Spr	inkle 8 oz provolone cheese over parsley. Cover. Bake at 350"F for 20-25 minutes or until	180"F and cheese melts.	
5				×
1.4 199.4				00

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Title scription	Chicken Pot P	ie					
Servings	150 Amount	Unit	Yi	ield (Amount/Unit) 6	pans 12x20x2 in		
1 1 2 1	L 21/4 L 25/8	pounds pounds	bu <mark>skwheat</mark>		1		
3 ] 4 ] 5 F	1 3 3/4 1 1 1/2 3 3/4	quarts teaspoons gallons	buckwheat flour buckwheat groats buckwheat pancake				
6 1 7 1	[ 18 [ 41/2 [ 6	pounds pounds pounds	buckwheat pancake mix buckwheat pancakes buffalo		sliced		ł
9 J 10 F	[ 6 2 9	pounds pounds	Pastry				4
11 12 13							1
rections	Notes Cate	gories Serving Ide	as Time More Info Nutrition				
1 Sau 2 Add	uté onions in ma d flour and pep	argarine in steam-ja per to onions. Stir u	keted or other large kettle. til blended. Cook 30 minutes.			▶ ▲	•
3 Add	d stock, stirring	constantly with wi	e whip. Cook until thickened, stirring often. Check for seasor	ning. Add salt if necessary.		•	
4 Cut 5 Coo	ok celery and c	arrots until partially	Ione. Drain. Fold into sauce.			>	
6 Add 7 Roll tem	d peas (uncook Iout 1 lb 8 oz P nperature is 180	(ed) to chicken mixtu astry to fit each par )°F.	re. Mix carefully. Scale chicken into two 12x20x2-inch court . Place on chicken mixture and seal edges to pan. Bake at 4(	ter pans, 12 lb per pan. D0°F for 20-25 minutes or until crust	is browned and internal	•	
						00	

Alpha look up ingredients if needed.

Title Baked Ziti With Four Cheeses scription Servings 48 Amount Unit	Yield (Amount/Unit) Ingredient	2 pans 12x20x4 in Preparation
1         I         51/2         quarts           2         I         1         quart           3         I         3         ounces           4         I         1         tablespoon           5         I         2         teaspoons           6         I         4         ounces           7         I         1/2         teaspoon           8         0         1         ounce           9         0         3         pounds           10         I         3         galons           11         I         3         ounces           12         1         2         tablespoons           13         I         3         pounds           14         T         14         ounces           12         1         2         tablespoons           13         1         3         pounds           14         T         ounces         ounces           12         1         2         tablespoons           13         3         pounds         ounce           2         Cook pasta according to directions on p	canned crushed tomatoes         tomato puree         onion       Change Recipe Units         dried basil         dried orege         Amount Unit       Ingredient         Fresh parsi         51/2       quarts         quart       conned crushed tomato         satt (11/2)       quart         autit       tablespo         dried basil       2         tablespo       dried basil         2       tesspoor dried oregano         vegetable (cottage child)       1/2         tablespo       dried basil         1/2       tesspoor black pepper         Change all to US       Change all to Ms         eam-jacketed too       OK       Cancel         gas.       Drain. C       Reset         pans:       et do z provolone cheese over parsley. Cover. Bake at 350°F for 20-25 minu	tetric tutes or until 180°F and cheese mets.

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cinited Re	The	black pepper	
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Categoriz	e recipe	ziti	
Preferenc	.es	water	
	o jounces J	salt	
12 🚺	2 tablespoons	vegetable oil (optional)	
13 I	3 pounds		
100			
irections   N	otes   Categories   Serving lo	leas Time More Info Nutrition	
1 Combin	ne tomatoes and seasonings i	n steam-jacketed kettle. Cover and simmer about 10 minutes. Turn off heat.	
2 Cook p	asta according to directions o	n p. 369. Drain. Cooked yield should be about 6 lb 6 oz.	► T
Laver	as follows into two 12x20x4-	inch nans:	
1.2 lb	sauce	nort porto.	
2.1 lb	10 oz cooked ziti		
3 3.120	z cottage cheese mozzarella cheese		
17.002	z Swiss cheese		
5.6 oz	t steps 1-5. Smooth 2 lb sauce	e over top.	
5.6 oz Repea	le 2 oz parslev over sauce. Si	prinkle 8 oz provolone cheese over parsley. Cover, Bake at 350°F for 20-25 minutes or until	1180°F and cheese metts
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