

SAUSAGE JAMBALAYA

MEAL COMPONENT CONTRIBUTION:

2 oz. eq.meat/meat alternate, 1 oz. eq. whole grain, ½ cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage, Sliced, Pork and Beef, #1062	14 pounds
Pepper, Red or Cayenne, Ground, #2719	1 tablespoon + 1 teaspoon
Salt, Table, #2723	1 tablespoon
Thyme, Dried, #2732	1 tablespoon + 1 teaspoon
Garlic Powder, #2709	1/4 cup
Parsley, Dried, Chopped, #2717	1/2 cup
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Peppers, Green, Diced, Frozen, #1613	2 quarts + 1 cup
Onions, Frozen, Diced, #1610	2 quarts + 3/4 cup
Celery, Fresh, Diced, #4005	2 quarts
Tomatoes, Diced, #10 Can, #2828	2 quarts
Rice, Long Grain, Brown, Parboiled, #2139	6 pounds + 8 ounces
Water, Municipal, Mississippi	1 gallon + 2 quarts

DIRECTIONS

1. Sauté the sausage and seasonings in a braising pan, steam-jacketed kettle, or stock pot for 5 to 10 minutes.
2. Drain any excess fat from the pan.
3. Add the chopped peppers, onions, celery, and tomatoes with the sausage mixture. Cook for 5 minutes, or until the vegetables are soft.
4. For 50 servings, mix 3 pounds plus 4 ounces of raw rice, ½ of the pork mixture, and 3 quarts hot water into each steamtable pan (12" x 20" x 4"). For 100 servings use 2 steamtable pans. Cover the steamtable pans with lids or aluminum foil. Steam the Jambalaya for 30 minutes or until rice is tender. 100 servings yields about 6 ¼ gallons.

The covered mixture can also be baked at 350 degrees F for 45 to 50 minutes in a convection oven.

NOTE: The rice amounts are based on USDA Food Buying Guide. Overcooking or hot holding rice for long periods of time will increase the volume and the yield.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

5. Serve immediately or cover and place in warmer until ready for service. Hot holding rice for long periods of time will increase the volume and the yield.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F.

SAUSAGE JAMBALAYA

DIRECTIONS

- Portion 1 cup (2 #8 scoops) for each serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, and ½ cup other vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats, Poultry and Fish" provides seasoning and serving ideas for meats.

NUTRIENTS PER SERVING

Calories	312	Dietary Fiber	1.74 g	Sodium	712.00 mg	Sat. Fat	5.73 g
Carbohydrates	27.36 g	Protein	12.02 g	Total Fat	17.50 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF SAUSAGE JAMBALAYA

1.



Pork Jambalaya in a steamtable pan

2.



1 portion of Pork Jambalaya