

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	33 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

- Thaw the onions and green peppers in the refrigerator. Drain the thawed onions and peppers thoroughly before adding them to the recipe.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Sauté the sausage, cayenne (or red) pepper, salt, thyme, garlic powder, parsley, and Creole Spice Blend in a braising pan, steam-jacketed kettle, or stock pot for 5 to 10 minutes. Drain any excess fat from the pan.
- Dice the celery sticks into ¼-inch pieces.
- Combine the chopped peppers, onions, celery, and tomatoes with the sausage mixture. Cook for 5 minutes, or until the vegetables are soft.
- In a separate pot, heat the water until it boils.
- For 50 servings, mix 3 pounds plus 4 ounces of raw rice, ½ of the pork mixture, and 3 quarts hot water into a steamtable pan (12" x 20" x 4"). For 50 servings, use 1 steamtable pan; 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. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

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DIRECTIONS

7. Serve the Jambalaya immediately or cover it and place the pans in a 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.

8. Portion 1 cup (2 #8 scoops) per 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 the 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

- Thaw the onions and green peppers overnight in the refrigerator. Drain the thawed onions and peppers thoroughly before adding to the recipe.- Rice amounts are based on the USDA Food Buying Guide. Overcooking or hot holding rice for long periods of time will increase the volume and the yield.

PURCHASING GUIDE

-Use USDA Foods products when available
-Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	686	Dietary Fiber	2.00 g	Sodium	1428.00 mg	Sat. Fat	24.00 g
Carbohydrates	27.00 g	Protein	22.00 g	Total Fat	57.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF SAUSAGE JAMBALAYA

1.



Steamtable pan with brown rice

2.



Cooked onions and green peppers

3.



Seasonings being added to the sausage

4.



Cooked vegetables added to the sausage and seasonings

5.



Pork Jambalaya in a steamtable pan

6.



1 portion of Pork Jambalaya