

JOHN WAYNE CASSEROLE (WITH BC)

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, ¾ oz. eq. enriched grain, 1/8 cup other vegetable

NUMBER OF PORTIONS: 120 **SIZE OF PORTION:** 1 piece

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 120 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Dough Sheets, Pizza, Enriched, #1207	5 sheets
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Beef Crumbles, #100134	14 pounds + 8 ounces, thawed
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Salt, Table, #2723	2 tablespoons
Garlic Powder, #2709	2 tablespoons + 1 teaspoon
Water, Municipal, Mississippi	1 gallon
Sour Cream, Cultured, MS	3 quarts + 2 cups
Mayonnaise, Reduced Calorie, Bulk, #2249	2 quarts + 2 cups
Cheese, American, Grated/Shredded, #1306	3 pounds + 8 ounces
Onions, Frozen, Diced, #1610	1 quart
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 quart + 1 cup, chopped or sliced
Peppers, Green, Diced, Frozen, #1613	1 quart + 1 cup
Peppers, Jalapeño, Sliced, #2810	2 1/2 cups
Cheese, American, Grated/Shredded, #1306	2 pounds + 8

DIRECTIONS

- If the beef crumbles, green peppers, and onions are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- On the day of service, slightly thaw the dough sheets.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Pat one thawed dough sheet in the bottom and up a half inch of sides of 2½" x 12" x 20" pan sprayed with pan release spray. For each 24 servings, use 1 pan.
- Heat oven to 350 degrees F and pre-bake dough sheets for 10 minutes.
- Spray a braising pan with food release spray. Then add the thawed beef crumbles and heat. Do not use frozen beef crumbles in recipes.
- Combine the Southwest Seasoning Blend, salt, and garlic powder.
- Add enough water to dry seasonings to mix them together well.

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DIRECTIONS

8. Add the seasoning mixture to the ground beef. Stir the mixture well to combine, then stir in the remaining water to the ground beef mixture.
9. Simmer the mixture for 10 minutes. Keep it warm to combine with the other ingredients.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check the temperature every 30 minutes.
10. Rinse the tomatoes under cool, running water, then drain them thoroughly. Core and dice tomatoes in ½ inch pieces. Set aside for step 10.
11. Combine the sour cream, mayonnaise, 3 pounds + 8 ounces of cheese, and onion for filling. Set aside for step 10.
12. On top of the dough sheet, evenly distribute ingredients as follows:
 - 5½ cups of ground beef mixture
 - 1 cup of chopped tomatoes
 - 1 cup green peppers
 - ½ cup drained jalapenos
 - 5 cups of the sour cream mixture
13. To bake: Convection oven to 325 degrees F for 30 to 45 minutes and until edges of the dough are lightly brown.
14. Ten minutes before the end of cooking time, spread two cups of the grated cheese per pan. Then return the pans to the oven and cook for the remaining 10 minutes.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
15. At the end of the cooking time, serve the John Wayne Casserole immediately, or cover it and place it in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check the temperature every 30 minutes.
16. To portion, cut each pan 4 x 6, for 24 servings. Serve one piece per portion. Each portion provides 2½ oz. eq. of meat/meat alternate, ¾ oz. eq. enriched grain, and 1/8 cup of other vegetable.
CCP: Hold and maintain the product at a minimum 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 within an additional 2 hours.

PRODUCTION NOTES

Do not substitute canned tomatoes for fresh sliced tomatoes.

If students do not prefer spicy foods, jalapenos may be eliminated. Nutrient analysis will need to be recalculated if jalapenos are not included in the recipe.

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" provides seasoning and serving ideas for meats.

MISCELLANEOUS NOTES

120 servings will fill 5 full-size steamtable pans.

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NUTRIENTS PER SERVING

Calories	404	Dietary Fiber	2.58 g	Sodium	1015.75 mg	Sat. Fat	11.97 g
Carbohydrates	23.55 g	Protein	18.44 g	Total Fat	25.89 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF JOHN WAYNE CASSEROLE (WITH BC)

1.



One thawed dough sheet in steam table pan

2.



Patting one thawed dough sheet in the bottom and up a half inch of sides of a steamtable pan

3.



Spreading sour cream mixture on other layers.

4.



Sprinkling shredded cheese over heated mixture.

5.



John Wayne casserole at end of cooking time.

6.



1 serving of John Wayne Casserole