

OhARNG RPM Menus 2011

RB01	Brk Menu 1	Bacon, Scrambled Eggs
RB02	Brk Menu 2	Creamed Chipped Beef
RB03	Brk Menu 3	Sausage, Scrambled Eggs
RB04	Brk Menu 4	Steak and Eggs
RB05	Brk Menu 5	Canadian Bacon, Scrambled Eggs
RB06	Brk Menu 6	Sausage Gravy
RB07	Brk Menu 7	Turkey Sausage, Scrambled Eggs
RB08	Brk Menu 8	Bacon, Scrambled Eggs
RB09	Brk Menu 9	Creamed Chipped Beef
RB10	Brk Menu 10	Sausage, Scrambled Eggs
RB11	Brk Menu 11	Steak and Eggs
RB12	Brk Menu 12	Canadian Bacon, Scrambled Eggs
RB13	Brk Menu 13	Sausage Gravy
RB14	Brk Menu 14	Turkey Sausage, Scrambled Eggs

RD1	Lun/Din Menu 1	Lasagna
RD2	Lun/Din Menu 2	Baked Chicken
RD3	Lun/Din Menu 3	Beef Stroganoff
RD4	Lun/Din Menu 4	Chicken and Dumplings
RD5	Lun/Din Menu 5	Stuffed Pepper/Sauce
RD6	Lun/Din Menu 6	Chicken Cordon Bleu
RD7	Lun/Din Menu 7	Pepper Steak
RD8	Lun/Din Menu 8	Breaded Chicken
RD9	Lun/Din Menu 9	Pork BBQ
RD10	Lun/Din Menu 10	Chili Con Carne
RD11	Lun/Din Menu 11	Ham Steak
RD12	Lun/Din Menu 12	BBQ Beef
RD13	Lun/Din Menu 13	Meatloaf
RD14	Lun/Din Menu 14	Pork Chop
CB01	Continental Breakfast	Continental Breakfast
SO01	Short Order 01	Steak Meal
SO02	Short Order 02	Hamburger Hot Dog

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BREAKFAST MENU 1 - Bacon, Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
3000250	2	150 CT	Bacon Precooked Sliced 150 CT	2/150 CT Cs	3 Slices	Product is fully cooked and can be re-heated on grill for 1-2 minutes or in oven at 350 degrees for 3 minutes depending on quantity
6008400	2.5	2KG	Pepper Green Diced	6/2 KG Case		Use as needed to enhance eggs
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2000700	1	5LB	Cheese Cheddar Shrd	4/5 LB Case		Use as needed to enhance eggs
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
1105285	1	5 LB	Onions Diced Fresh	4/5 LB Case		Use as needed to enhance eggs
Dry						
1302700	2	Loaf	Bread Wheat Pullman	30 Slices/Lf		
1302800	3	Loaf	Bread White Pullman	30 Slices/Lf		
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7018600	3.33	24 OZ	Grits, Quick	12 Per case	1/2 Cup*	Range Top Directions: Stir Grits And Salt Into Rapidly Boiling Water In Heavy Saucepan. Return To Boil; Reduce Heat. Cook 2-1/2 To 5 Min; Stirring Until Desired Consistency Is Obtained.
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 02- Creamed Chipped Beef/Biscuit

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6001175	8.25	12 CT	Buttermilk Biscuit 2 oz	120 per case	1 Per	Thaw and serve. For optimal flavor warm in 325 F oven for 5-7 minutes.
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005030	8.33	4.5 LB	Entre Creamed Chipped Beef	4/4.5 LB Case	6 OZ	COOKING DIRECTIONS Since equipment varies, cooking time and temperature may require adjustment. STIR PRODUCT before checking internal temperature. Internal temperature of product should be 160F. Product may be thawed up to 48 hours under refrigeration (40F) prior to cooking. DO NOT REFREEZE. [EQUIPMENT Convection Oven 325F Preheated (Frozen {0F} 45-50 minutes) (Thawed {32F} 25-30 minutes) Conventional Oven 400F Preheated (Frozen {0F} 60-70 minutes) (Thawed {32F} 40-45 minutes) (HANDLING INSTRUCTIONS: Do not loosen lid. Place product on tray. Stir during heating; Replace lid.)]
6005300	100	Each	Juice Apple Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6007250	16.68	12 CT	Pancakes Heat and Serve	12/12 CT	2 Per	Heat oven to 375 degrees. Place pancakes on ungreased cookie sheet. Cover tightly with foil, heat 8-12 minutes or until thoroughly heated.
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7006540	25	Each	Oatmeal Instant Assorted	64 Per Case	1 Per*	Follow package instructions
7033450	4	6 OZ	Sauce Hot	24 Per Case		
7042110	100	1.5 OZ	Syrup Cups	100 Per Case	1 Per*	
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 03- Sausage Links/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6009950	5	20 CT	Potato Hash Brown Patty	240 CT CS	1 Per	Convection Oven- layer single on baking sheet. Heat in 400 degree pre-heated oven for 12-15 minutes. Deep Fry- 350 degrees for 2 1/2 minutes. Grill- slightly oiled grill at medium heat for 4-5 minutes per side.
3008200	1.25	160 Ct	Sausage Link Fully Cooked	160 Ct	2 Per	Fully cooked just heat and serve. Convection oven- 325 degrees on sheet tray 10-15 minutes or grill medium heat 7-10 minutes. Internal temperature of 165 degrees.
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
1302700	2	Loaf	Bread Wheat Pullman	30 Slices/Lf		
1302800	3	Loaf	Bread White Pullman	30 Slices/Lf		
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 04- Steak/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
3000460	100	Each	Steak Breakfast	40 Ct	1 Per	Pre-heat lightly greased grill. Grill steak to desired degree of doneness. Rare-5 minutes, Medium-6 minutes, Well- 7 minutes. Internal temp minimum 145 degrees
6000280	16.66	6 Ct	Bagel Assorted Sliced	15/6Ct Case	1 Per	Toast if desired
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6009950	5	20 CT	Potato Hash Brown Patty	240 CT CS	1 Per	Convection Oven- layer single on baking sheet. Heat in 400 degree pre-heated oven for 12-15 minutes. Deep Fry- 350 degrees for 2 1/2 minutes. Grill- slightly oiled grill at medium heat for 4-5 minutes per side.
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7018600	3.33	24 OZ	Grits, Quick	12 Per case	1/2 Cup*	Range Top Directions: Stir Grits And Salt Into Rapidly Boiling Water In Heavy Saucepan. Return To Boil; Reduce Heat. Cook 2-1/2 To 5 Min; Stirring Until Desired Consistency Is Obtained.
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 05- Canadian Bacon/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3000170	7.5	2 LB	Bacon Canadian Sliced	6/2Lb Case	3 Per	Grill bacon on lightly greased 350 grill approximately 1 minute per side. Drain on absorbant paper or perforated pan. CCP is hold for serving at 140 degrees. Oven- baked at 350 degree 6-8 minutes.
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remve bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6006540	8.33	12 Ct	Muffin English	6/12 Ct	1 Per*	Toast if desired
6008400	2.5	2KG	Pepper Green Diced	6/2 KG Case		Use as needed to enhance eggs
6009850	5	6 LB	Potatoes Hash Brown Diced	5/6 Lb Case	2/3 Cup	Convection Oven 400 degrees 7-10 minutes on sheet tray. Grill 375 degrees for 4-5 minutes per side
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2000700	1	5LB	Cheese Cheddar Shrd	4/5 LB Case		Use as needed to enhance eggs
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
1105285	1	5 LB	Onions Diced Fresh	4/5 LB Case		Use as needed to enhance eggs
Dry						
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7006540	25	Each	Oatmeal Instant Assorted	64 Per Case	1 Per*	Follow package instructions
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 6 - Sausage Gravy

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
3007500	12.5	2 LB	Sausage Gravy Concentrate	48oz Finished Product Per Bag	6 OZ	Add 16 oz water per package, heat to 170 F and serve
6001175	8.25	12 CT	Buttermilk Biscuit 2 oz	120 per case	1 Per	Thaw and serve. For optimal flavor warm in 325 F oven for 5-7 minutes.
6005300	100	6 oz	Juice, Apple Cup	48 per case	1 Per	Thaw and serve.
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl	96 Per Case	1 Per*	
7018600	3.33	24 OZ	Grits, Quick	12 Per case	1/2 Cup*	Range Top Directions: Stir Grits And Salt Into Rapidly Boiling Water In Heavy Saucepan. Return To Boil; Reduce Heat. Cook 2-1/2 To 5 Min; Stirring Until Desired Consistency Is Obtained.
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 7 - Turkey Sausage Patty/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6000280	16.66	6 Ct	Bagel Assorted Sliced	15/6Ct Case	1 Per	Toast if desired
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6009850	5	6 LB	Potatoes Hash Brown Diced	5/6 Lb Case	2/3 Cup	Convection Oven 400 degrees 7-10 minutes on sheet tray. Grill 375 degrees for 4-5 minutes per side
5004445	3.33	5 LB	Turkey Sausage Patty Precooked 1.2 oz	2/5 LB	2 Per	Sausage is fully cooked. Heat to a minimum internal temperature of 160 degrees.
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl	96 Per Case	1 Per*	
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 8 - Bacon, Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
3000250	2	150 CT	Bacon Precooked Sliced 150 CT	2/150 CT Cs	3 Slices	Product is fully cooked and can be re-heated on grill for 1-2 minutes or in oven at 350 degrees for 3 minutes depending on quantity
6008400	2.5	2KG	Pepper Green Diced	6/2 KG Case		Use as needed to enhance eggs
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2000700	1	5LB	Cheese Cheddar Shrd	4/5 LB Case		Use as needed to enhance eggs
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
1105285	1	5 LB	Onions Diced Fresh	4/5 LB Case		Use as needed to enhance eggs
Dry						
1302700	2	Loaf	Bread Wheat Pullman	30 Slices/Lf		
1302800	3	Loaf	Bread White Pullman	30 Slices/Lf		
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7018600	3.33	24 OZ	Grits, Quick	12 Per case	1/2 Cup*	Range Top Directions: Stir Grits And Salt Into Rapidly Boiling Water In Heavy Saucepan. Return To Boil; Reduce Heat. Cook 2-1/2 To 5 Min; Stirring Until Desired Consistency Is Obtained.
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 09- Creamed Chipped Beef/Biscuit

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6001175	8.25	12 CT	Buttermilk Biscuit 2 oz	120 per case	1 Per	Thaw and serve. For optimal flavor warm in 325 F oven for 5-7 minutes.
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005030	8.33	4.5 LB	Entre Creamed Chipped Beef	4/4.5 LB Case	6 OZ	COOKING DIRECTIONS Since equipment varies, cooking time and temperature may require adjustment. STIR PRODUCT before checking internal temperature. Internal temperature of product should be 160F. Product may be thawed up to 48 hours under refrigeration (40F) prior to cooking. DO NOT REFREEZE. [EQUIPMENT Convection Oven 325F Preheated (Frozen {0F} 45-50 minutes) (Thawed {32F} 25-30 minutes) Conventional Oven 400F Preheated (Frozen {0F} 60-70 minutes) (Thawed {32F} 40-45 minutes) (HANDLING INSTRUCTIONS: Do not loosen lid. Place product on tray. Stir during heating; Replace lid.)]
6005300	100	Each	Juice Apple Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6007250	16.68	12 CT	Pancakes Heat and Serve	12/12 CT	2 Per	Heat oven to 375 degrees. Place pancakes on ungreased cookie sheet. Cover tightly with foil, heat 8-12 minutes or until thoroughly heated.
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7006540	25	Each	Oatmeal Instant Assorted	64 Per Case	1 Per*	Follow package instructions
7033450	4	6 OZ	Sauce Hot	24 Per Case		
7042110	100	1.5 OZ	Syrup Cups	100 Per Case	1 Per*	
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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BREAKFAST MENU 10- Sausage Links/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6009950	5	20 CT	Potato Hash Brown Patty	240 CT CS	1 Per	Convection Oven- layer single on baking sheet. Heat in 400 degree pre-heated oven for 12-15 minutes. Deep Fry- 350 degrees for 2 1/2 minutes. Grill- slightly oiled grill at medium heat for 4-5 minutes per side.
3008200	1.25	160 Ct	Sausage Link Fully Cooked	160 Ct	2 Per	Fully cooked just heat and serve. Convection oven- 325 degrees on sheet tray 10-15 minutes or grill medium heat 7-10 minutes. Internal temperature of 165 degrees.
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
1302700	2	Loaf	Bread Wheat Pullman	30 Slices/Lf		
1302800	3	Loaf	Bread White Pullman	30 Slices/Lf		
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

BREAKFAST MENU 11- Steak/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
3000460	100	Each	Steak Breakfast	40 Ct	1 Per	Pre-heat lightly greased grill. Grill steak to desired degree of doneness. Rare-5 minutes, Medium-6 minutes, Well- 7 minutes. Internal temp minimum 145 degrees
6000280	16.66	6 Ct	Bagel Assorted Sliced	15/6Ct Case	1 Per	Toast if desired
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6009950	5	20 CT	Potato Hash Brown Patty	240 CT CS	1 Per	Convection Oven- layer single on baking sheet. Heat in 400 degree pre-heated oven for 12-15 minutes. Deep Fry- 350 degrees for 2 1/2 minutes. Grill- slightly oiled grill at medium heat for 4-5 minutes per side.
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7018600	3.33	24 OZ	Grits, Quick	12 Per case	1/2 Cup*	Range Top Directions: Stir Grits And Salt Into Rapidly Boiling Water In Heavy Saucepan. Return To Boil; Reduce Heat. Cook 2-1/2 To 5 Min; Stirring Until Desired Consistency Is Obtained.
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

BREAKFAST MENU 12- Canadian Bacon/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3000170	7.5	2 LB	Bacon Canadian Sliced	6/2Lb Case	3 Per	Grill bacon on lightly greased 350 grill approximately 1 minute per side. Drain on absorbant paper or perforated pan. CCP is hold for serving at 140 degrees. Oven- baked at 350 degress 6-8 minutes.
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remve bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6006540	8.33	12 Ct	Muffin English	6/12 Ct	1 Per*	Toast if desired
6008400	2.5	2KG	Pepper Green Diced	6/2 KG Case		Use as needed to enhance eggs
6009850	5	6 LB	Potatoes Hash Brown Diced	5/6 Lb Case	2/3 Cup	Convection Oven 400 degrees 7-10 minutes on sheet tray. Grill 375 degrees for 4-5 minutes per side
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2000700	1	5LB	Cheese Cheddar Shrd	4/5 LB Case		Use as needed to enhance eggs
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
1105285	1	5 LB	Onions Diced Fresh	4/5 LB Case		Use as needed to enhance eggs
Dry						
7005700	75	Each	Cereal, Assorted Bowl Pack	96 Per Case	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7006540	25	Each	Oatmeal Instant Assorted	64 Per Case	1 Per*	Follow package instructions
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

BREAKFAST MENU 13 - Sausage Gravy

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
3007500	12.5	2 LB	Sausage Gravy Concentrate	48oz Finished Product Per Bag	6 OZ	Add 16 oz water per package, heat to 170 F and serve
6001175	8.25	12 CT	Buttermilk Biscuit 2 oz	120 per case	1 Per	Thaw and serve. For optimal flavor warm in 325 F oven for 5-7 minutes.
6005300	100	6 oz	Juice, Apple Cup	48 per case	1 Per	Thaw and serve.
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half Pint	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl	96 Per Case	1 Per*	
7018600	3.33	24 OZ	Grits, Quick	12 Per case	1/2 Cup*	Range Top Directions: Stir Grits And Salt Into Rapidly Boiling Water In Heavy Saucepan. Return To Boil; Reduce Heat. Cook 2-1/2 To 5 Min; Stirring Until Desired Consistency Is Obtained.
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

BREAKFAST MENU 14 - Turkey Sausage Patty/Scrambled Eggs

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6000280	16.66	6 Ct	Bagel Assorted Sliced	15/6Ct Case	1 Per	Toast if desired
2004200	5.55	5 LB	Eggs, Scrambled Boil in Bag	Approx 60 Eggs per 5 LB	1/2 Cup	Select large enough kettle to float eggs. Fill vessel 3/4 full with water. Heat to simmer. Immerse bags in water adjust heat to maintain low simmer (180-190 degrees). DO NOT BOIL. Stir every 5 minutes. Remove bags when cooked to desired texture. Knead bags vigorously. Store upopened bags covered without heat. Cook times will vary 1-3 bags thawed 30-45 minutes from frozen 50-80 minutes. Heat to 165 degrees internal temperature. Shelf life 6 months frozen 3-5 days thawed
6005800	100	Each	Juice Orange Frz 6 OZ	48 CT Cs	1 Per	Keep Chilled until serving
6009850	5	6 LB	Potatoes Hash Brown Diced	5/6 Lb Case	2/3 Cup	Convection Oven 400 degrees 7-10 minutes on sheet tray. Grill 375 degrees for 4-5 minutes per side
5004445	3.33	5 LB	Turkey Sausage Patty Precooked 1.2 oz	2/5 LB	2 Per	Sausage is fully cooked. Heat to a minimum internal temperature of 160 degrees.
Refrigerated						
1101450	15	Each	Apple Red Del Fancy	100 per case	75 Per 100*	Refrigerate until needed
1105600	15	Each	Oranges Fresh	113 per case		Refrigerate until needed
1101800	45	Each	Bananas Fresh	100 per case (approx)		Refrigerate or leave out depending on color
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
2005710	50	Each	Milk 2% Half Pint	50 Per Case	1 Per*	Refrigerate until needed
2006100	25	Each	Milk 1% Chocolate Half	50 Per Case	1 Per*	Refrigerate until needed
Dry						
7005700	75	Each	Cereal, Assorted Bowl	96 Per Case	1 Per*	
1201101	10	Each	Cocoa Packets	50 Per Box	1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7019355	100	Each	Jelly, Assorted Cup	200 Per Case	1 Per*	
7033450	4	6 OZ	Sauce Hot	24 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 01- Lasagna

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6000950	12	2 LB	Bean Green Whole	12/2 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add Beans. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
6005050	8.32	6 LB	Entre Lasagna	4/6 LB	12 serve pan	If frozen bake in convection oven at 425 degrees for 1 1/2 hours. If thawed 1 hour 5 minutes. Remove lid during the last 15 minutes. Internal temperature of 165 degrees minimum, hold at 140 or higher.
6001360	100	Each	Garlic Toast	120 Ct Case	1 Per	From Frozen- Heat in oven at 375 degrees for 5-6 minutes. Thawed 3-4 minutes.
Refrigerated						
1107242	4.5	2.0 LB	Lettuce Romaine Chopped	6/2 LB	1 Cup	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7009675	100	Each	Cookie Oreo 6 Pk	120 Per Case	1 Per	
7012200	1	2.5 LB	Croutons, Seasoned	8 Per Case		Add to salad just prior to serving
7013001	80	Each	Dressing Packet Caesar	60 Per Case	1 Per*	
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 02- Roasted Chicken

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6002350	5	86 oz	Brownies, Tray	4/86 Oz Case	20 per sheet	Thaw and cut 4X5 prior to serving
5002405	25	4 Serve	Chicken Prepared	8/4 Serve Case	2 Pieces Per	CONVECTION OVEN: Preheat oven to 450°F. Remove chicken from bag and place in baking pan. Heat in oven for 15-18 minutes. If a lower oven temperature is desired, heat at 350°F for 30-35 minutes. Internal Temperature must reach 160°F.
6013300	10.9	2.5 LB	Mixed Vegetables	12/2.5 Lb	2/3 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
6010700	6.66	12 Ct	Roll Dinner Hawaiian	12/12 Ct	1 Per*	Thaw prior to serving
Refrigerated						
Tossed Salad						
1104600	1.8	5 Lb	Lettuce Salad Mix	55 Serv Bag	1 Cup*	Slice or Dice Tomatoes Add to Lettuce
1108275	6	Each	Tomatoes Fresh			Refrigerate until serving.
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7014451	40	Each	Dressing Italian Lite	60 Per Case	1 Per*	
7015351	40	Each	Dressing Ranch	60 Per Case	1 Per*	
1201500	5	24 oz	Drink Mix Lemonade	12/24 oz Case	1 Cup	Mix with 2 gallons water, chill and serve over ice
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 03- Beef Stroganoff

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6002200	12	2.5 LB	Broccoli Cuts	12/2.5 Lb Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
6005000	8.33	4.375 Lb	Entre Beef Stroganoff	4/4.375 Lb/Case	1 Cup	Convection Oven- from frozen 325 degrees 40-45 minutes. Thawed 30-32 degrees 20-25 minutes. Keep covered and stir during heating. Heat to a internal temperature of 165 degrees. Product may be thawed under refrigeration for no more than 48 hours.
6010640	4.68	16 CT	Rolls Dinner Assorted	16 Serving Pkg	1 Per*	Thaw and serve
Refrigerated						
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7008750	100	Each	Cookie Chips Ahoy	48 Per Case	1 Per	
7017900	5	#10 Can	Fruit Cocktail	6/#10 Case	1/2 Cup	
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
7026700	2.4	5 LB	Pasta Egg Noodles Wide	2/5 Lb/Case		Add salt to water. Heat to rolling boil. Slowly add pasta while stirring constantly until water boils again. Cook 8-10 minutes, drain, add margarine
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 04- Chicken and Dumplings

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6003750	8.25	5 LB	Cobbler Apple	4/5 Lb Case	6 oz	Bake frozen 55-60 minutes convection oven at 350 degrees
6007060	100	Each	Muffin Corn	72 Per Case	1 Per	Thaw prior to serving
6005010	8.33	95 Oz	Entre Chicken and Dumplings	4/95 Oz Per Case	8 oz	Preheat convection oven to 325 degrees. Cook frozen 60-65 minutes/thawed for 25-30 minutes. Keep Covered. Stir and replace lid during heating. Heat to 165 degrees internal temperature. May be thawed under refrigeration for no more than 48 hours.
Refrigerated						
Tossed Salad						Slice or Dice Cucumbers
1104600	1.8	5 Lb	Lettuce Salad Mix	55 Serv Bag	1 Cup*	Add to Lettuce
1103500	10	Each	Cucumbers Fresh	24 Per Carse		Refrigerate until serving.
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7015351	40	Each	Dressing Ranch	60 Per Case	1 Per*	
7016051	40	Each	Dressing Thousand Island	60 Per Case	1 Per*	
1201500	5	24 oz	Drink Mix Lemonade	12/24 oz Case	1 Cup	Mix with 2 gallons water, chill and serve over ice
7032125	6.66	30 Oz	Red Beans and Rice	8/30 Oz		
7040980	5	#10 Can	Spinach Leaf	6/#10 Can/case	1/2 Cup	
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 05- Stuffed Peppers

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6002775	5	76 oz	Cake Chocolate Iced	4/76 oz	Cut 4X5	Thaw prior to serving
6005085	8.33	83 oz	Entre Stuffed Pepper/Scs	4/83 oz	1 Per	CONVECTION OVEN 325°F Preheated: Cook Frozen (0°F) product for 1 hr. and 5-10 min./Thawed (40°F or less) product for 35-40 min. Tent lid. Place product on baking sheet. During last 10-15 minutes, gently rotate stuffed peppers and spoon with sauce; replace lid. Heat to 165 degrees internal temperature. May be thawed under refrigeration for no more than 48 hours.
6010700	6.66	12 Ct	Roll Dinner Hawaiian	12/12 Ct Case	1 Per*	Thaw prior to serving
6011605	10.8	2.5 LB	Succotash	12/2.5 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
Refrigerated						
3000150	0.5	16 OZ	Bacon Bits	6/16 OZ Case		
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
1105350	2.75	Each	Onions Whole Yellow Jumbo	50 Per Case		Slice or diced for salad
1108110	3.6	2.5 LB	Spinach Fresh Chopped	4/2.5 LB Case	1 Cup*	Refrigerate until needed. Combine spinach, bacon and onions for salad.
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7013475	80	Each	Dressing Honey Mustard	60 Per Case	1 Per*	
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 06- Chicken Cordon Bleu

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6000950	12	2 LB	Bean Green Whole	12/2 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add Beans. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
5001190	100	Each	Chicken Cordon Bleu	36 Per Case	1 Per	Cook from frozen state. Convection Oven 20-25 minutes at 325 degrees. Heat to 165 degrees internal temperature.
6010640	4.68	16 CT	Rolls Dinner Assorted	16 Serving Pkg	1 Per*	Thaw and serve
Refrigerated						
Tossed Salad						
1104600	1.8	5 Lb	Lettuce Salad Mix	55 Serv Bag	1 Cup*	Slice or Dice Tomatoes Add to Lettuce
1108275	6	Each	Tomatoes Fresh			Refrigerate until serving.
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
1108275	6.24	5 LB	Potato Mashed Pre-made Fresh	4/5 LB Case	1/2 Cup	Stove top: Fill large stock pot with water, bring to a simmer and boil in bag for 18-20 minutes or until heated throughout. Handle carefully. Oven: preheat to 350 degrees. Remove product from bag, place in ovenable pan and cover. Heat 30-45 minutes depending on quantity. Stir several times. Heat to a internal temperature of 165 degrees.
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7009350	100	Each	Cookie Nutter Butter	48 Ct Case	1 Per	
7013251	40	Each	Dressing French	60 Per Case	1 Per*	
7015351	40	Each	Dressing Ranch	60 Per Case	1 Per*	
1201600	5	24 oz	Drink Mix Orange	12/24 oz Case	1 Cup	Mix with 2 gallons water, chill and serve over ice
7023700	2.22	22.6 Oz	Gravy Mix Chicken	8/22.6 Oz Case	3 oz	Pour contents of bag into 1 gallon boiling water. Stir briskly while returning to medium heat. Stir and heat until smooth and thick.
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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Dinner Menu 07- Pepper Steak/Rice

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6001880	100	Each	Breadstick Soft 1.5 oz	170/Case	1 Per	Brown Bake at 425 for 3-5 minutes
6002200	12	2.5 LB	Broccoli Cuts	12/2.5 Lb Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
6005040	8.33	72 oz	Entre Green Pepper Steak	4/72 OZ Case	1 Cup	Convection Oven 325°F Preheated: Heat Frozen (0°F) product for 40-45 min./Thawed (40°F or less) product for 20-25 min. Dome lid away from product crimping tightly over tray edges. Place product on baking sheet. Stir during heating; replace lid.
6009200	12.5	Each	Pie Pumpkin RTS 10"	6/ Each case	1/8 Pie	Thaw pies, cut 8 servings per pie
Refrigerated						
1107242	4.5	2.0 LB	Lettuce Romaine Chopped	6/2 LB	1 Cup	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7012200	1	2.5 LB	Croutons, Seasoned	8 Per Case		Add to salad just prior to serving
7013001	80	Each	Dressing Packet Caesar	60 Per Case	1 Per*	
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7032100	3.75	36 OZ	Rice Long Grain and Wild	6/36 Oz Case	1/2 Cup	Combine rice and water in kettle or stock pot. Bring to a boil stirring occassionally. Cover and simmer for 20-25 minutes. Remove from heat, transfer to serving pans, serve at 140 degrees or above.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menu 2011

Dinner Menu 08- Breaded Chicken

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6001175	8.25	12 CT	Buttermilk Biscuit 2 oz	120 per case	1 Per	Thaw and serve. For optimal flavor warm in 325 F oven for 5-7 minutes.
5000250	4	Cases	Chicken Breaded Prepared	50 CT	2 Per	Heat frozen product in 350 degree convection oven for 20-25 minutes. Product is fully cooked to do over heat. Heat to 165 degrees internal temperature.
6007900	10.8	2.5 LB	Peas Frozen	12/2.5 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
Refrigerated						
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	90	Each	Margarine Spread Cups 5	900 Per case	1 Per*	Refrigerate until needed
1108275	6.24	5 LB	Potato Mashed Pre-made Fresh	4/5 LB Case	1/2 Cup	Stove top: Fill large stock pot with water, bring to a simmer and boil in bag for 18-20 minutes or until heated throughout. Handle carefully. Oven: preheat to 350 degrees. Remove product from bag, place in ovenable pan and cover. Heat 30-45 minutes depending on quantity. Stir several times. Heat to a internal temperature of 165 degrees.
1107600	2	10 LB	Salad Macaroni	3/10# Case	1/2 Cup	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7009675	100	Each	Cookie Oreo	120 Per Case	1 Per	
1201500	5	24 oz	Drink Mix Lemonade	12/24 oz Case	1 Cup	Mix with 2 gallons water, chill and serve over ice
7023700	2.22	22.6 Oz	Gravy Mix Chicken	8/22.6 Oz Case	3 oz	Pour contents of bag into 1 gallon boiling water. Stir briskly while returning to medium heat. Stir and heat until smooth and thick.
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 09- BBQ Pork

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3006250	7.5	5 LB	Pork BBQ Pulled	2/5 LB case	3oz per sandwich 2 sandwiches per	Fully prepared and ready to heat and serve. Conventional oven: Place thawed pork in shallow pan, cover with foil, and heat at 350 degrees Fahrenheit for approximately 15 minutes until the internal temperature reaches 140 degrees. Appliances may vary.
6005065	6.25	6 LB	Macaroni and Cheese	4/6LB Case	5 OZ	For food safety and quality, follow these cooking instructions. Because equipment varies, these instructions are guidelines. Convection Oven 350°F: Heat Frozen (0°F) product for 45-55 min./Thawed (30/32°F) product for 30-40 min. Place product on tray. Stir during heating. Replace lid. Conventional Oven 400°F: Heat Frozen (0°F) product for 1 hr 5-15 min./Thawed (30/32°F) product for 40-50 min. Place product on tray. Stir during heating. Replace lid. Microwave Oven 1000 watt: Heat Thawed (30/32°F) product - 8 oz. Full Power 1 - 1 1/2 min. Heat loosely covered in microwaveable dish; stir. NOTE: For a creamier product heat with lid on. For a baked golden brown appearance, heat with lid off. Internal temperature of product should be 160°F. Product may be thawed under refrigeration. DO NOT REFREEZE. COOK THOROUGHLY.
6008700	12.5	Each	Pie Apple RTS 10"	6/ Each case	1/8 Pie	Thaw pies, cut 8 servings per pie
Refrigerated						
1107400	2	10 LB	Salad Coleslaw	10 LB	1/2 Cup	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		
Dry						
1301200	16.66	Dozen	Buns Hamburger	Dozen	2 Per	
7040980	5	#10 Can	Spinach Green Leaf	6/#10 Case	1/2 Cup	Open cans, pour off half the liquid. Place spinach in stock pot. Heat to simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat 145 degrees or higher
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Dinner Menu 10-Chili Con Carne

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6003885	10.8	2.5 LB	Corn Frozen Whole Kernal-For Mexicorn	12/2.5 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Drain and top with pimentoes and margarine. Hold at 140 F or higher for service
6005020	12.5	4 LB	Entre Chili Con Carne	3-4 LB Per Case	1 Cup	Remove plastic film cover. Place blocks of chili in a suitable container. Cover and heat to boiling, with occasional stirring. Use indirect heat (double boiler) for optimal quality. Reduce heat and simmer for 2 to 3 minutes. Transfer to serving container carefully.
6007060	100	Each	Muffin Corn	72 Per Case	1 Per	Thaw prior to serving
Refrigerated						
Tossed Salad						
1104600	1.8	5 Lb	Lettuce Salad Mix	55 Serv Bag	1 Cup*	Slice or Dice Cucumbers Add to Lettuce
1103500	10	Each	Cucumbers Fresh	24 Per Carse		Refrigerate until serving.
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
1201300	5	24 Oz	Drink Mix Fruit Punche	12 Per Case		Mix with 2 gallons water, chill and serve over ice
7014451	40	Each	Dressing Italian Lite	60 Per Case	1 Per*	
7015351	40	Each	Dressing Ranch	60 Per Case	1 Per*	
7029050	0.5	28 Oz	Pimentoes Diced			
7031250	100	Each	Pudding Cup Chocolate	48 Per Case	1 Per	
7032100	3.75	36 OZ	Rice Long Grain and Wild	6/36 Oz Case	1/2 Cup	Combine rice and water in kettle or stock pot. Bring to a boil stirring occassionally. Cover and simmer for 20-25 minutes. Remove from heat, transfer to serving pans, serve at 140 degrees or above.
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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LUNCH/ DINNER MENU 11 Baked Ham

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3005350	10	10 CT	Ham Dinner Sliced	10 Serving Pkg	1 Per	Open packages, place sliced ham in pan. Heat at 325 degrees for 12 minutes per package or until it reaches a internal temperature of 140 degrees. May be grilled as well. Small amount of water is optional.
6005070	6.5	76 oz	Potato AuGratin	16 Serving/Pan	1/2 Cup	Convection oven 350 degrees frozen covered for 45 minutes. Uncover and cook for 10 minutes more. If tempered reduce cooking time by 15 minutes. May be tempered for 48 hours prior to cooking. Do not refreeze.
6000975	12	2 Lb	Beans Green Whole	8.34 Serv Bag	1/2 Cup	Bring water to a boil. Add beans stir well, return to a boil. Cover and cook 5-8 minutes. Drain, place beans in serving pan and add margarine.
6010640	4.68	16 CT	Rolls Dinner Assorted	16 Serving Pkg	1 Per*	Thaw and serve
Refrigerated						
2005000	1	1 Lb	Margarine			
Spinach Salad						Slice onions, combine spinach and
1108100	3.6	2.5 Lb	Spinach Fresh Chopped	28 Servings	1 Cup*	onions, top with bacon bits
1105350	2.75	Each	Onions Whole Yellow Jumbo			Refrigerate until serving.
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
Dry						
3000150	0.5	16 Oz	Bacon Bit Pure			Refrigerate after opening
7013475	80	1.5 Oz	Dressing Honey Mustard Packets		1 Per*	
7004350	100	1.9 Oz	Cookie Nutter Butter	4/12 Ct/ Case	1 Pkg Per	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

LUNCH/ DINNER MENU 12 BBQ Beef

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3000442	7.5	5 Lb	Beef BBQ	13.33 Servings per pan	3 oz per sandwich and 2 sandwiches per Soldier	Keep frozen thaw under refrigeration. Preheat oven to 350 degrees, leave lid on, slit lid in 6 places. Heat from frozen state 45-55 minutes or from thawed 35-45 minutes. Product must reach internal tempertaure of 165 degrees.
6003793	200	Each	Corn on the Cobb 3"	96 Ct/ Case	2 Per	Place frozen into enough boiling water to cover completely. Bring water to second boil, cover pan, reduce heat. Cook gently for 4-7 minutes or until tender.
6002790	5	78 oz	Cake German Chocolate	4/78 Per Case	20 servings per cake	Thaw, Cut 4x5 and serve
Refrigerated						
2005000	2	1 Lb	Margarine			
Tossed Salad						
1104600	1.8	5 Lb	Lettuce Salad Mix	55 Serv Bag	1 Cup*	Slice or Dice Tomatoes Add to Lettuce
1108275	6	Each	Tomatoes Fresh			Refrigerate until serving.
Dry						
1301200	16.67	Dozen	Buns Hamburger	Dozen	2 Per	
7001700	5	#10 Can	Beans Baked Oven Fcy	20 Serv Can	1/2 Cup	Empty contents into steamtable pan. Bake covered 325 degrees for 1 1/2 hours. Stir every 1/2 hour. Internal temperature of 145 degrees
7015351	40	1.5 Oz	Dressing Ranch		1 Per*	
7016051	40	1.5 OZ	Dressing Thousand Island		1 Per*	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
1201400	5	24 oz	Drink Mix Grape	12 Per Case		Add 2 gallons water per package
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

LUNCH/ DINNER MENU 13 Meatloaf

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6002740	5	76 oz	Cake Banana Iced	4/76 oz	Cut 4X5	Thaw prior to serving
6012700	7.5	4 LB	California Mixed Vegetables	6/4 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Top with margarine. Hold at 140 F or higher for service
6005068	10	10 ct	Entre Meatloaf	4/10Ct Case	1 Per	For food safety and optimal quality, read and follow these COOKING instructions to insure that product reaches an internal temperature of 160°F. Check for doneness using thermometer. Convection Oven 325°F Preheated: Cook Frozen (0°F) product for 50-55 min./Thawed (40°F or less) product for 20-25 min. Do not loosen lid. Place product on tray. Gently rotate meatloaves and spoon with gravy during heating; replace lid. NOTE: Product must be cooked to an internal temperature of 160°F. Product may be thawed under refrigeration (40°F) for no more than 48 hours. DO NOT REFREEZE
6010700	6.66	12 Ct	Roll Dinner Hawaiian	12/12 Ct	1 Per*	Thaw prior to serving
Refrigerated						
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		
1108275	6.24	5 LB	Potato Mashed Pre-made Fresh	4/5 LB Case	1/2 Cup	Stove top: Fill large stock pot with water, bring to a simmer and boil in bag for 18-20 minutes or until heated throughout. Handle carefully. Oven: preheat to 350 degrees. Remove product from bag, place in ovenable pan and cover. Heat 30-45 minutes depending on quantity. Stir several times. Heat to a internal temperature of 165 degrees.
1107400	2	10 LB	Salad Coleslaw	10 LB	1/2 Cup	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
1201400	5	24 Oz	Drink Mix Grape	12 Per Case		Add 2 gallons water per package
7023500	2.22	16 OZ	Mix Gravy Beef	8/16 Oz	1/4 Cup	Mix bag with hot water and whip with wire whip. 1 bag per 1 gallon water
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

LUNCH/ DINNER MENU 14 Pork Chop

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
6001880	100	Each	Breadstick Soft 1.5 oz	170/Case	1 Per	Brown Bake at 425 for 3-5 minutes
6002200	12	2.5 LB	Broccoli Cuts	12/2.5 LB Case	1/2 Cup	Bring water to a boil in steam kettle or stock pot. Add 1 Tbsp/100 salt if desired. Add vegetables. Stir well. Return to boil cook 5-8 minutes. Drain and top with pimentoes and margarine. Hold at 140 F or higher for service
6003700	100	Each	Cheesecake Individual	24 Per Case	1 Per	Thaw under refrigeration
3006400	100	Each	Pork Chops	40 Per Case	1 Per	Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes each side. Sprinkle with salt and pepper. Place even quantity of chops in steamtable pan. Pour 3 cups water in each pan and cover. In convection oven bake at 325 degrees for 1-1 1/4 hours. Internal temperature should reach 160 degrees.
6005125	6.25	5 LB	Yam and Apple Casserole	4 trays per case	16 Serv per tray approx 1/2 cup	Because equipment varies, these instructions are guidelines. Check for doneness using thermometer. CONVECTION OVEN 350°F (Preheated): Heat Frozen (0°F) product for 40-45 min./Thawed (40°F or less) product for 25-30 min. Place product on tray. During last 10-15 min. remove lid; stir; continue cooking uncovered. NOTE: Product must be cooked to an internal temperature of 180-190°F. Stir well before checking temperature. Product may be thawed under refrigeration (40°F) for no more than 48 hours. DO NOT REFREEZE.
Refrigerated						
1107242	4.5	2.0 LB	Lettuce Romaine Chopped	6/2 LB	1 Cup	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		
2004800	90	Each	Margarine Spread Cups 5 Gram	900 Per case	1 Per*	Refrigerate until needed
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7012200	1	2.5 LB	Croutons, Seasoned	8 Per Case		Add to salad just prior to serving
7013001	80	Each	Dressing Packet Caesar	60 Per Case	1 Per*	
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated Creamer, Sugar, Sugar Sub and Seasoning	8 Per Case		Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Short Order 01- Steak Meal

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3002900	100	Ea	Strip Steaks 8oz	40 Per Case	1 Per	Pre-heat lightly greased grill. Grill steak to desired degree of doneness. Rare-5 minutes, Medium-6 minutes, Well- 7 minutes. Internal temp minimum 145 degrees
6008700	12.5	Each	Pie Apple RTS 10"	6/ Each case	1/8 Pie	Thaw pies, cut 8 servings per pie
6010640	12.5	16 CT	Rolls Dinner Assorted	16 Serving Pkg	2 Per	Thaw and serve
Refrigerated						
Tossed Salad						
1104600	1.8	5 Lb	Lettuce Salad Mix	55 Serv Bag	1 Cup*	Slice or Dice Tomatoes Add to Lettuce
1108275	6	Each	Tomatoes Fresh			Refrigerate until serving.
2003800	100	Each	Sour Cream 1 Oz	100 Ct	1 Per	Refrigerate until needed
2005000	1	1 LB	Margarine	30/1 LB		Refrigerate until needed
2004800	180	Each	Margarine Spread Cups 5 Gram	900 Per case	2 Per*	Refrigerate until needed
1106800	100	Each	Potatoes Baking	90 Ct	1 Per	Scrub potatoes well; remove any blemishes. Place on sheet pans. Prick skin with fork to allow steam to escape. Using a convection oven, bake at 400 F. for 35 minutes on high fan, closed vent or until done. Potatoes are done when 208 F. to 211 F. internal temperature is reached. When done, a fork will easily pierce a potato. CCP: Hold at 140 F. or higher for service.
Dry						
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
7011000	4	#10 Can	Corn Whole Kernal	6/#10 Case	1/2 Cup	Pour off half the liquid. Place corn in steam-jacketed kettle or stock pot. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
						Place corn in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.
7015351	40	1.5 Oz	Dressing Ranch		1 Per*	
7016051	40	1.5 OZ	Dressing Thousand Island		1 Per*	
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
7034600	2	10 Oz	Sauce Steak A1	12/10 OZ Case		
7034645	4	5 OZ	Sauce Steak Heinz 57	24/5 oz Case		
			Creamer, Sugar, Sugar Sub and Seasoning			Issued in bulk with first draw of rations

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OhARNG RPM Menus 2011

Short Order 02 Hamburger Hot Dog

Menu Item Code	Issue Qty	Container Size	Food/Ingredients/Supplies	Yield	Serving Size	Instructions
Frozen						
3001400	8.4	3 Lb	Beef Patty Raw 4oz	12/3 Lb Case	1 Per	Lightly spray griddle with non-stick cooking spray. Grill steaks on 350 F. griddle for 9 minutes on each side or until well done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
3004200	12.5	1 LB	Franks All Meat	24 Per Case	1 Per	Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
Refrigerated						
2000300	6	1 Lb	Cheese American Sliced	12/1 Lb Case	1 Per	Refrigerate until needed
1104250	6	Each	Lettuce Heads	24 Case	Garnish	Refrigerate until needed
1105350	14	Each	Onions Yellow Jumbo	50 Per Case	Garnish	Refrigerate until needed
1107400	2	10 LB	Salad Coleslaw	10 LB	1/2 Cup	Refrigerate until needed
1108000	2	10 LB	Salad Potato	3-10 LB	1/2 Cup	Refrigerate until needed
1108275	9	Each	Tomatoes Fresh		Garnish	Refrigerate until needed
Dry						
1301200	8.4	Dozen	Buns Hamburger	Dozen	1 Per	
1301600	8.4	Dozen	Buns Hot Dog	Dozen	1 Per	
7001700	5	#10 Can	Beans Baked Oven Fcy	20 Serv Can	1/2 Cup	Empty contents into steamtable pan. Bake covered 325 degrees for 1 1/2 hours. Stir every 1/2 hour. Internal temperature of 145 degrees
7008810	100	Each	Cookie Chocolate Chip	60 Ct	1 Per	
1201200	1.87	12 Oz	Coffee Ground Regular	24 Per Case		
1201755	2	4 Oz	Iced Tea Bag Magic Brew	32 Per Case		Foil pouch with filters. Formulated for automatic brewers. Each pouch makes 4 gallons, pour over ice for iced tea.
7041600	2	5 LB	Sugar White Granulated	8 Per Case		
7021500	200	Each	Ketchup Packets	1000 Per Case	2 Per	
7022200	50	Each	Mayo Packets	200 Per Case	1 Per*	
7025220	100	Each	Mustard Packets	1000 Per Case	1 Per	
7031800	50	Each	Relish Packets	500 Per Case	1 Per*	

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