Holiday meals may look different this year with supply chain issues. Use these suggestions to create a memorable holiday experience for your students.

- **Rethink Turkey and Dressing**
- **Focus on Festive Sides and Desserts**
- **Non-Food Activities**
Rethink Turkey and Dressing
Try these creative holiday inspired recipes using diced turkey or deli turkey. USDA Foods diced, or unseasoned chicken strips can be used in place of turkey. Customize recipes with products on hand.

• **Gobbler Cobbler**
  - **Turkey (or Chicken) Pot Pie**: with your favorite biscuit or roll topping.
  - **Turkey Shepherd’s Pie**: same base recipe turkey pot pie. Serve topped with mashed potatoes or cornbread stuffing instead of biscuits.

• **Thanksgiving Feast in a Bowl**
  - In each bowl, layer mashed potato base, heated sliced or diced deli turkey, scoop of stuffing, scoop of corn, with gravy and cranberry sauce on the side.

• **Toasted Turkey**
  - Toasted WG Flatbread sandwich with sliced deli turkey, shredded mozzarella, and grated parmesan with gravy dip on the side.

• **The Gobbler Flatbread**
  - Top a WGR flatbread with sliced deli turkey and mozzarella. Serve with cranberry mustard (rehydrated dried cranberries pulsed with mustard) or gravy dip on the side.

• **Spicy Bird Mac and Cheese**
  - Serve local mac and cheese recipe topped with turkey bacon, jalapenos, diced turkey.

• **Turkey and Dressing Supreme**
  - Diced turkey combined with cornbread and vegetables.

Focus on Festive Sides and Desserts
Pair these sides and desserts with student favorite rotisserie flavored 8 cut chicken or ham slices.

- Green Bean Casserole
- Roasted Corn
- Mac and Cheese
- Cranberry Kale Salad
- Cornbread
- Pumpkin Pie Parfait with Graham Cracker Granola
- Cornbread Stuffing
- Crustless Apple Pie
Gobbler Cobbler (Turkey Pot Pie)

Ingredients

- Frozen, cooked diced turkey, thawed: 6 lbs plus 6 oz
- Peas and carrots, frozen: 2 qt plus 3 ⅓ cups
- Margarine, trans-fat free: 1 cup
- Celery, fresh, diced: 1 qt
- Onions, fresh, diced: 1 qt
- Whole-wheat flour: 2 ½ cups
- Chicken broth, low sodium: 1 qt plus 3 cups
- Cream, half and half, fat-free: 2 qt
- Black pepper, ground: 1 ½ tsp
- Poultry Seasoning: 1 ½ tsp
- Salt: 2 tsp
- Whole-wheat flour: 2 qt
- Baking powder: 2 Tbsp plus 2 tsp
- Canola oil: ¾ cup
- Yogurt, plain, low-fat: 1 qt

Directions

1. Filling: Place 3 lbs plus 3 oz (2 qt plus 3 cups) turkey in a steam table pan (12” x 20” x 2 ½”). For 50 servings, use 2 pans.
2. Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb plus 12 oz (1 qt plus 1 ⅔ cups) per steam table pan.
3. Melt margarine in a large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often.
4. Slowly stir in broth, half and half pepper, and poultry seasoning. Stir often until mixture become slightly thickened for 10 minutes.
6. Drop biscuits: Combine salt, flour, baking powder, and baking soda in a large bowl.
7. Add oil and yogurt. Stir well until dough forms.
8. Using a No. 30 scoop (⅛ cup), place drop biscuits on top of chicken mixture. Leave about ¼”–1” space between each biscuit. Portion 25 biscuits per steam table pan.
9. Bake to an internal temperature of 165°F or higher for at least 15 seconds
   - Convection Oven: 450°F for 30 minutes.
   - Convection Oven 400°F for 20 minutes.
10. Portion 1 biscuit with ⅔ cup (No. 6 scoop) of chicken mixture.

Tip: Use the Turkey Pot Pie base (steps 1–5) with other toppings including:
- Cornbread
- Cornbread Stuffing
- Mashed Potatoes

If baking/cooking topping separately, ensure turkey gravy base is cooked to an internal temperature of 165°F for 15 seconds.

Source: Turkey Pot Pie USDA Recipe for Schools
The Toasted Turkey

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole grain flatbread</td>
<td>100 each</td>
</tr>
<tr>
<td>Cheese, mozzarella, shredded</td>
<td>6 lbs plus 4 oz</td>
</tr>
<tr>
<td>Turkey, deli, sliced</td>
<td>12 lbs plus 8 oz</td>
</tr>
<tr>
<td>Cheese, parmesan, grated</td>
<td>1 pint plus 1 ⅛ cup</td>
</tr>
<tr>
<td>Gravy, roasted turkey</td>
<td>6 lbs plus 4 oz</td>
</tr>
</tbody>
</table>

Directions

1. Preheat oven to 375°F.
3. Sprinkle 1 oz (approximately ¼ cup) of mozzarella on each slice of flatbread.
4. Top cheese layer with 4 oz of sliced deli turkey. Sprinkle the turkey on each sandwich with 1 Tbsp of grated parmesan.
5. Top with another flatbread, presentation side up. Spray lightly with pan spray.
6. Bake for 15-20 minutes until flatbread is crisp and brown and cheese has melted.
7. Remove from oven and cut in half on the diagonal to make two triangle-shaped portions.
8. While sandwiches toast, heat turkey gravy.
9. Serving size 1 triangle (¼ of one full sandwich). Offer with a 2 oz portion of gravy on the side as a dip for the sandwich.

Try The Gobber Flatbread! Follow steps 1-4 and toast. Serve 1 flatbread with choice of gravy or cranberry mustard.

Cranberry Mustard

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cranberries, dried</td>
<td>1½ cup</td>
</tr>
<tr>
<td>Water</td>
<td>1 pint plus 1 cup</td>
</tr>
<tr>
<td>Yellow mustard</td>
<td>1 ½ cup</td>
</tr>
</tbody>
</table>

Directions

1. Rehydrate cranberries: bring water to a boil and pour over dried cranberries. Allow to sit until berries are softened at least 1 hour. (This can be done in advance). Drain cranberries, reserving ½ cup of liquid.
2. Place rehydrated cranberries and mustard in the bowl of food processor. Puree until nearly smooth, adding some of the reserved soaking water if necessary.
3. Refrigerate mustard until ready to serve.

Provide students a choice of dipping sauce with either gravy or cranberry mustard.
**Turkey and Dressing Supreme**

**Ingredients**

- Cornbread, crumbled 4 lbs
- Margarine, trans-fat free 1 cup
- Celery, fresh, chopped 3 ¾ cups
- Onions, fresh, diced 2 ¼ cups plus 2 Tbsp
- Green bell peppers, fresh, diced 1 ½ cups
- Whole-wheat flour 1 ¾ cups plus 2 tsp
- Nonfat milk 2 cups
- Chicken broth, low sodium 2 qt
- Poultry seasoning 2 tsp
- Black pepper, ground 1 ½ tsp
- Garlic, fresh, minced 1 Tbsp plus 1 tsp
- Ground sage 2 tsp
- Turkey, frozen, cooked, diced, shredded 4 lbs plus 6 oz

**Directions**

1. Bake cornbread. See cornbread USDA Recipe for Schools for recipe ingredients and directions.
3. In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2-3 minutes over high heat, stirring constantly.
4. Turn heat down to medium. Add flour stirring constantly. Onion mixture will have a pasty consistency.
5. Add milk and chicken broth. Continue stirring to avoid lumps.
7. Combine crumbled cornbread, chicken broth mixture, and turkey in a large bowl. Stir well.
8. Spread 1 gallon (about 7 lbs plus 3 oz) cornbread stuffing evenly into a half steam table pan (12” x 10” x 2 ⅜”) lightly coated with pan-release spray. For 50 servings, use 2 pans.
9. Bake to an internal temperature of 165°F or higher for at least 15 seconds.
   - Conventional oven: 350°F for 30-40 minutes.
   - Convection oven: 300°F for 20-30 minutes.
10. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2” x 2 ¾”).

**Portion Yield** 50
**Portion Size** 1 piece

**HACCP Process**

- Same day service

**MEALPATTERN COMPONENTS**

- **Meat/Alt** 1.5 oz eq
- **Grains** 1.25 oz eq
- **Fruit** N/A
- **Vegetable** ⅛ cup
- **Milk** N/A

*Vegetable subgroup crediting: ⅛ cup additional vegetable*

**Source:** Turkey and Dressing Supreme USDA Recipe for Schools

**Tip:** Substitute diced chicken for turkey for “Chicken and Dressing Supreme.”
# Cornbread Stuffing

## Ingredients

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cornbread, crumbled</td>
<td>1 gal 1 qt</td>
</tr>
<tr>
<td>Margarine, trans-fat free</td>
<td>1 cup</td>
</tr>
<tr>
<td>Celery, fresh, chopped</td>
<td>3 ¾ cups</td>
</tr>
<tr>
<td>Onions, fresh, chopped</td>
<td>2 ¼ cups plus 2 Tbsp</td>
</tr>
<tr>
<td>Green bell peppers, fresh, diced</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>Whole-wheat flour</td>
<td>1 ¾ cups plus 2 tsp</td>
</tr>
<tr>
<td>Nonfat milk</td>
<td>2 cups</td>
</tr>
<tr>
<td>Chicken broth, low-sodium</td>
<td>2 qt</td>
</tr>
<tr>
<td>Poultry seasoning</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Black pepper, ground</td>
<td>1 ½ tsp</td>
</tr>
<tr>
<td>Garlic, minced</td>
<td>1 Tbsp plus 1 tsp</td>
</tr>
<tr>
<td>Sage, ground</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

## Directions


2. In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2-3 minutes over high heat, stirring constantly.

3. Turn heat down to medium. Add flour stirring constantly. Onion mixture will have pasty consistency.

4. Add milk and chicken broth. Continue stirring to avoid lumps.

5. Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2-3 minutes.

6. Combined chicken broth mixture and crumbled cornbread in a large bowl. Stir well.

7. Spread 2 qt plus 3 ¾ cups (about 5 lbs) cornbread stuffing evenly into a half steam table pan (12” x 10” x 2 ⅛”) lightly coated with pan-release spray. For 50 servings, use 2 pans.

8. Bake to an internal temperature of 165°F or higher for at least 15 seconds. -Conventional oven: 350°F for 30-40 minutes. -Convection oven: 300°F for 20-30 minutes.

9. Portion: cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2” x 2 3/8”).

## Portion Yield

- **50**

## Portion Size

- **1 piece**

## HACCP Process

- **2 – Same day service**

## MEALPATTERN COMPONENTS

<table>
<thead>
<tr>
<th>Component</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Alt</td>
<td>N / A</td>
</tr>
<tr>
<td>Grain</td>
<td>1.25 oz eq</td>
</tr>
<tr>
<td>Fruit</td>
<td>N / A</td>
</tr>
<tr>
<td>Vegetable</td>
<td>N / A</td>
</tr>
<tr>
<td>Milk</td>
<td>N / A</td>
</tr>
</tbody>
</table>

## Use this cornbread stuffing in these holiday recipes:
- Gobbler Cobbler
- Thanksgiving Feast in a Bowl
- Turkey and Dressing Supreme
- Individually as a festive side
**Cornbread**

**Ingredients**

- Whole-wheat flour 3 cups
- White whole-grain cornmeal 2 ½ cups
- Sugar 1 cup
- Baking Powder ¼ cup
- Salt 1 ½ tsp
- Whole eggs, frozen, thawed ⅔ cups
- Table salt 3 tsp
- Nonfat milk 3 ½ cups
- Canola Oil ½ cup

**Directions**

1. Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer. Using a paddle attachment, mix for 1 minutes on low speed.

2. Combine eggs, milk, and oil in a large bowl. Stir well.

3. Add egg mixture to dry ingredients. Mix until dry ingredients are moistened. DO NOT OVER MIX. For 50 servings, mix 2-3 minutes on medium speeds.

4. Pour batter on a sheet pan lightly coated with pan-release. For 50 servings, pour 4 lbs plus 8 oz on 1 half-sheet pan.

5. Bake until lightly browned.
   - Conventional oven: 400°F for 30-35 minutes.

6. Remove from oven. Cool for 10 minutes.

7. Portion: For 50 servings, cut each pan 5 X 10 (50 pieces per pan. Serve 1 piece (about 2” X 2 ½ ”).

**RECIPE GROUP: Grains**

| Portion Yield | 50 |
| Portion Size | 1 square |

**HACCP Process**

2 – Same day service

**MEALPATTERN COMPONENTS**

- Meat/Alt N/A
- Grain 1 oz eq
- Fruit N/A
- Vegetable N / A
- Milk N / A

Source: Cornbread USDA Recipe for Schools

Use this cornbread recipe as a base for the cornbread stuffing.
Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Whole-grain rich bread</td>
<td>9 lbs, plus 4 oz</td>
</tr>
<tr>
<td>Margarine, 80% fat, with salt</td>
<td>1 lb plus 5 oz</td>
</tr>
<tr>
<td>Celery, raw</td>
<td>2 cups</td>
</tr>
<tr>
<td>Onions, raw</td>
<td>1 lb plus 8 oz</td>
</tr>
<tr>
<td>Poultry seasoning</td>
<td>¼ cup plus 2 tsp</td>
</tr>
<tr>
<td>Onion powder</td>
<td>1 Tbsp plus 1 tsp</td>
</tr>
<tr>
<td>Sage, ground</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Black pepper, ground</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Garlic powder</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Chicken broth, low-sodium</td>
<td>5 qt</td>
</tr>
</tbody>
</table>

Directions

1. Cut bread into cubes. Recommendation: Use either day-old bread to make cubes or toast cubes in lightly browned. Set aside for step 6.
2. In medium stockpot, add 2 Tbsp margarine. Set remaining margarine aside for step 5.
3. Sauté celery and onions uncovered over medium-heat for 2-3 minutes.
4. In a large bowl combine bread cubes, celery, onions, poultry, seasoning, onion powder, sage, pepper, garlic powder, and remaining margarine. Stir well.
5. Add chicken stock to bread mixture. Stir well.
6. Spread 3 qt plus 3 cups (about 6 lbs) bread stuffing evenly into a steam table pan (12” x 20” x 4”) lightly coated with pan-release spray. For 100 servings, use 4 pans.
7. Bake until internal temperature is 165°F or higher for at least 15 seconds.
   - Conventional oven: 350°F for 30-40 minutes.
   - Convection oven: 300°F for 20-30 minutes.
8. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2” x 3 ¾).
**Apple Cheddar Salad**

**Ingredients**
- Sweet apple dressing: 1 pint plus 5 ½ Tbsp
- Spinach, baby leaf: 7 lbs plus 13 oz
- Cheese, cheddar, shredded: 1 lb plus 9 oz
- Apple, fresh, raw: 7 lbs plus ½ oz

**Directions**
1. Prepare sweet apple dressing according to instructions. Hold cold until ready to service.
2. Portion 1 cup of spinach into each serving bowl or boat.
3. Sprinkle ½ oz (1 Tbsp) of cheese on top of each salad.
4. Wash apples, but do not peel. Cut apples into small dice (appropriate for the age of children to prevent choking hazard).
5. Toss apples with 2 Tbsp of sweet apple dressing to prevent browning.
6. Just before serving, spoon ½ cup of apples on top of each salad.
7. Serve remaining dressing on the side. Serve immediately.

**Sweet Apple Dressing**

**Ingredients**
- Apple juice: 1 cup
- Apple cider vinegar: ½ cup
- Salt: ¼ tsp
- Black pepper, ground: ½ tsp
- Dijon mustard: 1 tsp
- Oil, vegetable: 1 cup

**Directions**
1. Whisk apple juice, apple cider vinegar, salt, pepper, and Dijon mustard together in a bowl.
2. Whisk in oil until combined.
3. Serve with apple cheddar salad or another salad of your choice.
Kale Cranberry Salad

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kale, raw</td>
<td>9 lbs</td>
</tr>
<tr>
<td>Olive oil</td>
<td>1 pint</td>
</tr>
<tr>
<td>Cider vinegar</td>
<td>1 pint</td>
</tr>
<tr>
<td>Orange juice</td>
<td></td>
</tr>
<tr>
<td>Soy sauce, low-sodium</td>
<td>1 lb</td>
</tr>
<tr>
<td>Black pepper, ground</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Ginger root, raw</td>
<td>⅛ cup plus 2 tsp</td>
</tr>
<tr>
<td>Sunflower seeds, roasted w/o salt</td>
<td>1 pint</td>
</tr>
<tr>
<td>Cranberries, dried</td>
<td>1 qt</td>
</tr>
</tbody>
</table>

Directions

1. Wash kale thoroughly. Remove and discard though stem which runs through the middle of each leaf. Chop kale into bite size pieces and place into a large mixing bowl.

2. Peel and mince ginger.

3. Combine olive oil, cider vinegar, orange juice, soy sauce, black pepper and mince ginger in a bowl. Whisk to combine.

4. Pour dressing over kale. Wearing gloves, toss the kale and dressing to combine, massaging the dressing into the leaves to slightly soften.

5. Just before serving, add pumpkin or sunflower seeds and dried cranberries.

Portion Yield 100
Portion Size 1 cup
HACCP Process 1 – No cook

MEALPATTERN COMPONENTS

<table>
<thead>
<tr>
<th>Component</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Alt</td>
<td>N / A</td>
</tr>
<tr>
<td>Grain</td>
<td>N / A</td>
</tr>
<tr>
<td>Fruit</td>
<td>N / A</td>
</tr>
<tr>
<td>Vegetable*</td>
<td>½ cup</td>
</tr>
<tr>
<td>Milk</td>
<td>N / A</td>
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*Vegetable subgroup crediting: ½ cup dark green

Source: Cooking for the Seasons, Texas Department of Agriculture
**Sweet Potato Soufflé**

**Ingredients**

<table>
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<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>Margarine, melted</td>
<td>4 oz</td>
</tr>
<tr>
<td>Sweet potato, mashed (puree), bag</td>
<td>9 lbs</td>
</tr>
<tr>
<td>Eggs, liquid</td>
<td>2 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 cups</td>
</tr>
<tr>
<td>Orange juice</td>
<td>½ cup</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>1 Tbsp</td>
</tr>
<tr>
<td>Nutmeg</td>
<td>¼ tsp</td>
</tr>
<tr>
<td>Vanilla extract</td>
<td>1 Tbsp</td>
</tr>
<tr>
<td>Margarine, melted</td>
<td>5 Tbsp</td>
</tr>
<tr>
<td>Oats, rolled</td>
<td>5 oz</td>
</tr>
<tr>
<td>Flour, whole wheat</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sugar, brown, light, packed</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>½ tsp</td>
</tr>
</tbody>
</table>

**Directions**

1. Melt margarine.
2. Combine sweet potato puree with melted margarine, eggs, sugar, orange juice, cinnamon, nutmeg, and vanilla extract.
3. Using a whisk, mix until ingredients are blended and smooth.
4. Spray a full size 2-inch steamtable pan with pan release.
5. Pour 1 ½ gallons of mixture into each pan. Use one pan for 40 servings.
6. Bake 350°F for 1 hour and 45 minutes or until sweet potato mixture is solid.
7. Add 2 packed cups of topping at end of baking and cook for 15 additional minutes until topping is golden brown.
8. Serve ½ cup using number 8 disher.

**Recipe Group:** Vegetable

| Portion Yield | 40 |
| Portion Size  | ½ cup |

**HACCP Process**

2 – Same Day Service

**MealPattern Components**

<table>
<thead>
<tr>
<th>Component</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Alt</td>
<td>N/A</td>
</tr>
<tr>
<td>Grain</td>
<td>N/A</td>
</tr>
<tr>
<td>Fruit</td>
<td>N/A</td>
</tr>
<tr>
<td>Vegetable</td>
<td>½ cup</td>
</tr>
<tr>
<td>Milk</td>
<td>N/A</td>
</tr>
</tbody>
</table>

*Vegetable subgroup crediting: ½ cup red/orange vegetable

**Source:** North Carolina K-12 Recipes
**Ingredients**

- Pumpkin, canned: 6 qt plus 1 cup
- Yogurt, vanilla: 12 qt plus 1 pint
- Pumpkin pie spice: ½ cup plus 1 tsp
- Vanilla extract: ½ cup plus 1 tsp
- Graham cracker granola: 12 qt plus 1 pint

**Directions**

1. Prepare graham cracker granola recipe in advance.
2. Divide yogurt in half. Mix half the yogurt with the pumpkin. Leave the other half of yogurt plain and set aside for step 4.
3. In mixing bowl, combine pumpkin puree yogurt mixture, pumpkin pie spice, and vanilla. Whisk until completely combined.
4. Assemble each parfait, in a 8 oz clear plastic cup, layer:
   - ¼ cup of pumpkin yogurt mixture
   - 2 Tbsp (#30 disher) plain vanilla yogurt
   - ¼ cup pumpkin yogurt mixture
   - 2 Tbsp (#30 disher) vanilla yogurt
5. Serve with ½ cup graham cracker granola. Serve on the side or sprinkled on top just before serving.

**Portion Yield**: 40

**Portion Size**: ½ cup

**HACCP Process**: 1 – No cook

**MEALPATTERN COMPONENTS**

- Meat/Alt: 1 oz eq
- Grain: 2 oz eq
- Fruit: N/A
- Vegetable: ¼ cup
- Milk: N/A

*Vegetable subgroup crediting: ¼ cup red/orange vegetable

Provide students a choice of topping with either graham cracker granola or cranberry granola.
Crustless Apple Pie

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples, canned</td>
<td>4 ¼ no. 10 cans</td>
</tr>
<tr>
<td>Margarine</td>
<td>8 ⅓ oz</td>
</tr>
<tr>
<td>Sugar, brown, packed</td>
<td>1 pint plus 1 ⅓ tsp</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>1 pint plus 1 ⅓ tsp</td>
</tr>
<tr>
<td>Cinnamon, ground</td>
<td>⅛ cup plus 2 ⅓ tsp</td>
</tr>
<tr>
<td>Ginger, ground, dried</td>
<td>2 ⅛ tsp</td>
</tr>
</tbody>
</table>

**Directions**

1. Spray one 2” deep full size steamtable pan with pan release. Open and place 1 can of undrained sliced apples into each prepared pan.
2. Melt margarine. Drizzle ¼ cup melted margarine evenly over each pan of apples.
3. Combine brown sugar, granulated sugar, cinnamon, and ginger in a small mixing bowl.
4. Reserve ¼ cup of the sugar mixture for topping after baking and set aside for later.
5. Sprinkle remaining spice sugar mixture over each pan of apples. Toss with spatula to coat.
6. Bake at 350°F for 30 minutes.
7. Add the reserve ¼ cup of the sugar mixture over each pan of baked apples. Return to oven and bake another 5 to 10 minutes until apples are golden brown.

Canned peaches or pears may be substituted for the canned apples. Use the Food Buying Guide to determine the amount of fruit needed to yield the desired serving size and number of servings.

**Portion Yield** 100
**Portion Size** ½ cup
**HACCP Process** 2 – Same day service

**MEALPATTERN COMPONENTS**

- Meat/Alt: N / A
- Grain: N / A
- Fruit: ½ cup
- Vegetable: N / A
- Milk: N / A
Crustless Apple Pie with Granola Crisp

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples, canned</td>
<td>4 ¼ no. 10 cans</td>
</tr>
<tr>
<td>Margarine</td>
<td>8 ⅓ oz</td>
</tr>
<tr>
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<td>1 pint plus 1 ⅓ tsp</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>1 pint plus 1 ⅓ tsp</td>
</tr>
<tr>
<td>Cinnamon, ground</td>
<td>⅛ cup plus 2 ⅓ tsp</td>
</tr>
<tr>
<td>Ginger, ground, dried</td>
<td>2 ¼ tsp</td>
</tr>
<tr>
<td>Graham cracker granola</td>
<td>12 qt plus 1 pint</td>
</tr>
</tbody>
</table>

Directions

1. Spray one 2” deep full size steamtable pan with pan release. Open and place 1 can of undrained sliced apples into each prepared pan.
2. Melt margarine. Drizzle ¼ cup melted margarine evenly over each pan of apples.
3. Combine brown sugar, granulated sugar, cinnamon, and ginger in a small mixing bowl.
4. Sprinkle spice sugar mixture over each pan of fruit. Toss with spatula to coat.
5. Bake at 350°F for 30-35 minutes until bubbling.
6. To serve, offer ½ cup crustless pie with ½ cup granola. Use a 4 oz spoodle to sprinkle the granola on top.

RECIPE GROUP: Fruit

| Portion Yield | 100 |
| Portion Size  | 1 serving |
| HACCP Process | 2 – Same day service |

MEALPATTERN COMPONENTS

<table>
<thead>
<tr>
<th>Component</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Alt</td>
<td>N / A</td>
</tr>
<tr>
<td>Grain</td>
<td>2 oz eq</td>
</tr>
<tr>
<td>Fruit</td>
<td>½ cup</td>
</tr>
<tr>
<td>Vegetable</td>
<td>N / A</td>
</tr>
<tr>
<td>Milk</td>
<td>N / A</td>
</tr>
</tbody>
</table>

Canned peaches or pears may be substituted for the canned apples. Use the Food Buying Guide to determine the amount of fruit needed to yield the desired serving size and number of servings. Try Cranberry Granola for another topping.
**Graham Cracker Granola**

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan release cooking spray</td>
<td>½ oz</td>
</tr>
<tr>
<td>Brown sugar, light, packed</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>Oil, canola</td>
<td>1 pint</td>
</tr>
<tr>
<td>Honey</td>
<td>1 cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Cinnamon, ground</td>
<td>1 Tbsp</td>
</tr>
<tr>
<td>Vanilla extract, imitation</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Graham crackers</td>
<td>3 lbs plus 2 oz</td>
</tr>
<tr>
<td>Rolled quick oats</td>
<td>1 lb plus 14 oz</td>
</tr>
</tbody>
</table>

**Directions**

1. Spray sheet trays with pan release spray.
2. In a saucepan, combine brown sugar, oil, honey, salt, cinnamon, and vanilla. Bring to a boil over medium high heat.
3. In a large mixing bowl, crumble graham crackers. They should not be fine crumbs but rather dime sized chunks.
4. Add oats to bowl.
5. Pour hot brown sugar mixture over oats and graham crackers. Use a rubber spatula to toss to coat. When cooled enough, with gloved hands, massage the sugar mixture into the oats to coat completely.
6. Spread the mixture evenly onto sheet trays. One full sheet tray will hold 75 servings.
7. Remove from oven and allow the oats to completely cool on sheet trays.
8. Bake until golden brown, about 15-17 minutes, rotating trays as needed for even browning. Avoid stirring the granola in order to let it form clusters. If the corners are browning faster than other parts of the pan, it is recommended to push the oats in the corners toward the center.

**Portion Yield** 50

**Portion Size** ½ cup

**HACCP Process**

3 – Complex

**MEALPATTERN COMPONENTS**

- Meat/Alt: N/A
- Grain: 2 oz eq
- Fruit: N/A
- Vegetable: N/A
- Milk: N/A

**Source:** Cooking for the Seasons, Texas Department of Agriculture

**Notes:** Use to top Pumpkin Pie Parfait.
Cranberry Granola

**Ingredients**

- Olive oil 1 ⅔ cup
- Brown sugar, light, packed 1 ⅔ cup
- Honey 1 ⅔ cup
- Cinnamon, ground ¼ cup plus 1 ⅓ tsp
- Rolled quick oats 3 lbs plus 12 ounces
- Cranberries, dried 1 qt plus 1 cup

**Directions**

1. Combine olive oil, brown sugar, honey and cinnamon in a small bowl. Using a whisk, mix until combined. Set aside.
2. Place oats in a large mixing bowl. Pour oil and sugar mixture over oats. Using a spatula, stir to coat oats evenly with mixture.
3. Spread mixture in a very thin layer on full size baking sheets (Use 3-4 baking sheets for 75 servings).
4. Bake at 300°F for 20-25 minutes or until lightly browned. Watch closely to avoid scorching.
5. Allow granola to cool before adding cranberries.
6. Add cranberries to cooled granola.
7. Store in an airtight container until ready to serve/use.

**RECIPE GROUP:** Grains

**Portion Yield** 100
**Portion Size** ¼ cup

**HACCP Process**
- 3 – Complex

**MEALPATTERN COMPONENTS**
- Meat/Alt N / A
- Grain 1 oz eq
- Fruit N / A
- Vegetable N / A
- Milk N / A

Use to top Pumpkin Pie Parfait.

Granola may be stored in a covered container for up to 3 weeks at room temperature.
**Peach Cobbler**

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peaches, sliced, frozen (do not thaw)</td>
<td>29 lbs</td>
</tr>
<tr>
<td>Water</td>
<td>2 qt</td>
</tr>
<tr>
<td>Cornstarch</td>
<td>8 oz</td>
</tr>
<tr>
<td>Sugar, brown, packed</td>
<td>14 oz</td>
</tr>
<tr>
<td>Orange juice</td>
<td>½ cup</td>
</tr>
<tr>
<td>Cinnamon, ground</td>
<td>1 Tbsp plus 1 tsp</td>
</tr>
<tr>
<td>WG Biscuit Cobbler Topping</td>
<td>100 biscuits</td>
</tr>
</tbody>
</table>

**Directions**

1. Prepare the filling by measuring out ½ cup water into a small cup and add cornstarch to make slurry. Set aside.

2. Bring remaining water to a boil and add ½ of the brown sugar. Gradually add cornstarch slurry to cooling liquid. Cook, stirring constantly until thickened. Mixture will be very thick.

3. Remove from heat and add remaining brown sugar, orange juice concentrate, and cinnamon into water mixture.

4. Add sliced peaches to thickened mixture and stir gently.

5. Prepare full recipe (100 servings/biscuits) according to the WG biscuit cobbler topping recipe.

6. Using a #20 scoop, drop the biscuit dough on top of prepared cobbler base. Each full 2” pan should have 25 biscuit dripped evenly over the top (5x5 pattern).

7. Bake convection oven at 375° F or conventional oven at 400°F until biscuit topping is golden brown and cooked through and peach filling is bubbling. Approximately 45 minutes to an hour.

**Portion Yield** 100
**Portion Size** 1 ¾ cup

**HACCP Process**

2 - Same day service

**MEALPATTERN COMPONENTS**

<table>
<thead>
<tr>
<th>Component</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Ald</td>
<td>N / A</td>
</tr>
<tr>
<td>Grain</td>
<td>1.25 oz eq</td>
</tr>
<tr>
<td>Fruit</td>
<td>½ cup</td>
</tr>
<tr>
<td>Vegetable</td>
<td>N / A</td>
</tr>
<tr>
<td>Milk</td>
<td>N / A</td>
</tr>
</tbody>
</table>

**RECIPE GROUP: Grains**

Other frozen fruit may be substituted for the peaches. Use the Food Buying Guide to determine the amount of fruit needed to yield the desired serving size and number of servings.

Source: Cooking for the Seasons, Texas Department of Agriculture
WG Biscuit Cobbler Topping

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter, unsalted</td>
<td>2 lbs</td>
</tr>
<tr>
<td>Flour, white, whole-wheat</td>
<td>3 lbs plus 12 oz</td>
</tr>
<tr>
<td>Flour, all-purpose</td>
<td>3 lbs plus 4 oz</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>8 oz</td>
</tr>
<tr>
<td>Baking powder</td>
<td>4 oz</td>
</tr>
<tr>
<td>Salt</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Cinnamon, ground</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Milk, buttermilk</td>
<td>2 qt</td>
</tr>
<tr>
<td>Eggs, large</td>
<td>8 each</td>
</tr>
<tr>
<td>Vanilla extract</td>
<td>1 Tbsp plus 1 tsp</td>
</tr>
</tbody>
</table>

Directions

1. Cut butter into small cubes. Cover and place in cooler while you prepare the remaining ingredients.

2. Whisk together whole-wheat flour, all-purpose flour, sugar, baking powder, salt, and cinnamon in a large mixing bowl.

3. In a separate bowl, combine buttermilk, eggs, and vanilla. Whisk until eggs are well combined with the butter milk. Set aside.

4. Use a pastry cutter, potato masher or two knives to “cut” butter into the flour mixture. Cut the butter repeatedly until chunks are reduced to the size of small peas.

5. Add egg-milk mixture to flour butter mixture. Mix until just incorporated. Do not overmix.

6. Using a #20 scoop, drop biscuit dough on top of the prepared fruit cobbler base. Each full 2” hotel pan should be 25 biscuits dripped evenly on top (5x5 pattern).

7. Bake accordingly to cobbler instructions. (Bake convection oven at 375°F or conventional oven at 400°F until biscuit topping is golden brown and cooked through and peach filling is bubbling. Approximately 45 minutes to an hour.)