



JUST4SCHOOLS

Issue 1 | June 2020

# ABC'S OF SCRATCH COOKING

RECIPE SPOTLIGHT FOR K-12 SCHOOLS *DIRECTOR'S CHOICE*





Friends,

It's my pleasure to introduce the Vulcan ABCs of Scratch Cooking recipe series. At Vulcan, we believe that children hold the keys to our future and that proper nutrition in schools today allow us to help shape the minds of tomorrow's leaders. It's our duty to help our front-line cafeteria workers serve delicious, easy, scratch-made meals within the walls of every school across the country.

It's my hope that this inaugural issue and every subsequent issue after, highlights tastes from around the globe and fan favorites of districts here in our own communities.

As you flip through these recipes, I trust that you'll be inspired to rise to the challenge of creating something new in your kitchens and I can't wait to see what you all create.



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## THANK YOU!

The Vulcan team would like to extend our sincerest thanks to our friends in Georgia for sharing their recipes with us.





# THIS ISSUES' RECIPES...

Grilled Pimento Cheese Sandwich .....	4
Creamy Tomato Basil Soup .....	5
Pasta Salad with Vegetables .....	6
Pineapple Fried Rice .....	7



# GRILLED PIMENTO CHEESE SANDWICH



Food images may be representative and not depict exact recipes.

## INGREDIENTS

- 12 lb + 8 oz Cheese, Cheddar Shredded Processed
- 1 qt + 2 ¼ cup Mayonnaise, Lo Cal
- 1 cup + ½ tbsp Pepper, Cayenne Ground Red
- 6 lb + 4 oz Pimento DC
- 1 lb + 9 oz Sriracha Sauce
- 1 cup Garlic and Herb Seasoning
- 200 Slices Bread, Loaf Whole Grain White Wheat
- 3 lb + 2 oz Garlic Spray Mist



Number of Portions: 100

Portion Size: 1 Sandwich

*Chef's Tip: Pair with Creamy Tomato Soup to make a complete meal!*

## INSTRUCTIONS

1. Combine shredded cheese, mayonnaise, pimentos, and seasonings in a mixing bowl (better to prepare the day before).

**CCP: Hold for cold service at 41° F or lower.**

2. Preheat your Vulcan oven to 375° F.
3. Lightly add garlic spray to each slice of bread. Build the sandwiches by spreading 2 oz of pimento cheese mixture.
4. Top with another slice of bread. Spray with garlic mist.
5. Bake until cheese has melted, and the top of the sandwich is brown.

**CCP: Hold at 135° F or higher.**



Combi Oven



Convection Oven

Choose the oven that best fits your operation.



# CREAMY TOMATO BASIL SOUP



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## INGREDIENTS

1 can Marinara Sauce

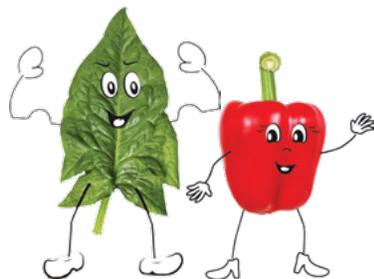
8 oz Cream, Heavy Whipping Pasteurized

¼ cup Basil Fresh Leaves, Whole



Number of Portions: 25

Portion Size: 1/2 Cup



## INSTRUCTIONS

1. Open can of marinara.
2. Pour contents into your Vulcan Steam Kettle.
3. While warming marinara, thinly slice basil leaves.
4. Once marinara reaches 165° F, add heavy cream and basil.

**CCP: Hold at 135° F or higher.**



Steam Kettle

*316 stainless steel offers protection from pitting and corrosion caused by high acid food products, like tomato soup.*

# PASTA SALAD WITH VEGETABLES



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## INGREDIENTS

- 1 gal + 1 qt + 2 cup Water
- 3 lb + 2 oz Rotini Pasta, Wheat
- 8 oz Bell Peppers, green, fresh, diced
- 8 oz Onions, green, fresh, chopped
- 4 lb Tomatoes, cherry, fresh, halved
- 2 lb + 8 oz Cucumbers, fresh, peeled, diced
- 1 lb + 6 oz Broccoli, florets, fresh
- 3 cup Italian Dressing, Lite



Number of Portions: 25

Portion Size: 1 Cup

## INSTRUCTIONS

1. Heat water to a rolling boil in your Vulcan Steam Kettle.
2. Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. Do not overcook. Drain well. Set aside for step 4.
3. Combine pasta, bell peppers, onions, tomatoes, cucumbers, and broccoli in a large bowl. Stir well. Set aside for step 5.
4. Pour Italian dressing over vegetable and pasta mixture. Stir well.
5. Transfer pasta salad to a steam table pan for storing and serving.



Steam Kettle

*Chef's Tip: Steam Kettles are ideal for simmering soups, sauces, stocks and more!*



# PINEAPPLE FRIED RICE



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## INGREDIENTS

- 1 + ½ cup Oil, Vegetable
- 16 Cloves Garlic, raw
- ½ cup Soy Sauce
- 12 cup Onions, raw, chopped
- 8 cup Celery, raw, chopped
- 34 cup Rice, Brown, long-grain, cooked
- 1 cup Water
- 1 + ¼ lb Peas & Carrots
- 5 cup Pineapple, Crushed in pineapple juice
- 50 oz Eggs, frozen bulk bag

 **Number of Portions: 50**  
**Portion Size: 1 ¼ Cup**

## INSTRUCTIONS

1. Mince garlic and sauté in oil over medium-high heat in your Vulcan Braising Pan.
2. Add egg and stir-fry for 5 minutes.
3. Add soy sauce, onions and celery, and continue stir-frying for 5 minutes.
4. Add corn, peas, and pineapples. Stir for 2 minutes.
5. Add cooked rice and water. Stir-fry for 5 minutes over medium-high heat until rice is 135° F.

**CCP: Reheat to 165° F 15 seconds.**

**CCP: Hold at 135° F or higher.**



Braising Pan

*Chef's Tip: Use the cover on your Braising Pan and reduce heat-up time by 50%!*

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