RECES. AND KENUS

Games

WITH CULINARY DATA . . .

Sexton &

FOOD PROCESSORS AND DISTRIBUTORS

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Baked Porcupine Balls

SERVINGS: 64—2¼ ounce ball	UTENSILS: 1—15 x 20 inch pan Weight Measure
Bread Slices	8
Hamburger	
Dried onions, reconstituted	4 ozs1 cup
Rice3	lbs., 4 ozs1 qt.
Cream of Tomato Soup,	lbs., 9 ozs1—No. 10 can
Water	1—No. 10 can

Soak bread in water. Mix bread with next 3 ingredients. Use a No. 20 dipper to shape meat balls. Place in baking pan. Combine remaining ingredients and mix well. Pour soup over meat balls. Cover pan. Bake in a moderately slow oven 325°F.; 1½ hours or until done.

HENRIETTA MARTIN, Cafeteria Manager Lowellville High School, Lowellville, Ohio

IFFY PIZZA
BUTTERED SPINACH
HEAD LETTUCE SALAD
HEAD ROLL
HARD ROLL
DRIED FRUIT COMPOTE
MILK

Jiffy Pizza

SERVINGS: 180	UTENSILS: 8-18 x 26 inch pan
	Weight Measure
Cheese, sharp, grated	15 lbs4½ gals.
Cheese, cheddar, grated	5 lbs 1½ gals.
Onions, finely chopped	3 lbs 3 qts.
Mayonnaise	1 lbs., 8 ozs 2 qts.
Salt	21/4 ozs 3 tbsps.
White pepper	
Pep Super Seasoning	
Woostershire Sauce	3 tbsps.
Enriched bread slices, toasted	180
Spaghetti Sauce6	lbs., 12 ozs 1-No. 10 can
Parmesan cheese	
Oregano	1 oz 1 cup

Mix first 8 ingredients together. Place a No. 20 dipper of cheese mixture on each piece of toast; spread mixture evenly. Spread 1 tbsp. of spaghetti sauce evenly over each piece of toast. Sprinkle top with parmesan cheese, oregano and paprika. Place in a hot oven 450°F.; 3 to 5 minutes. Remove. Serve.

PETER VAN DRIEL, Chef Camp Morris, Dover, New Jersey

SEXTON FAVORITES



MEAT AND NOODLE CASSEROLE

MEAT AND NOODLE CASSEROLE

GREEN BEANS WITH NUTMEG

MEXICAN COLE SLAW

BUTTER

BUTTER

CHOCOLATE CAKE FLOAT

MILK

Meat and Noodle Casserole

SERVINGS: 100—¾ cup	UTENSILS: 4—12 x 20 inch pan
	Weight Measure
Noodles	4 lbs 2 gals.
Salt	34 oz 3 tbsps.
Water, boiling	2 gals.
Ground beef	
Onions, finely chopped	1 lb 1 at.
Cream of Tomato Soup,	
condensed	9 lbs., 6 ozs 3—No. 5 cans
Spaghetti Sauce	6 lbs., 12 ozs 1—No. 10 can
Water	3 qts.
Cheese, grated	2 lbs., 8 ozs 2 qts.

Cook noodles in boiling salted water. Pan-fry meat and onions. Drain. Combine next 3 ingredients and noodles with meat. Place 10 lbs., 6 ozs. (4¾ qts.) mixture into each pan. Sprinkle with cheese. Bake in a moderately hot oven 350°F.; 20 minutes. Remove. Serve.

MRS. MARION GRIFFIN, Hot Lunch Director Fredrick R. Noble School, Willimantic, Connecticut

SEXTON FAVORITES

BEEF HASH

Use savory beef hash in stuffing peppers or cabbage or hash with egg topper.

(Packed in No. 5 cans.)

CHILI CON CARNE

With or without beans and mild chili flavor

VOL will enjoy this Mexican dich for

With or without beans and mild chili flavor . . . you will enjoy this Mexican dish from south of the border. (Packed in No. 5 cans and No. 10 cans.)

MEAT LOAF
ESCALLOPED POTATOES
MELBA GELATIN
MELBA BREAD
WHOLE WHEAT BREAD
APPLE MACAROON
MILK

Meat Loaf

 SERVINGS: 100—3½ ounce slice
 UTENSILS: 2—12 x 20 inch pan

 Weight
 Measure

 Flavor and Protein Builder .2 lbs., 13 ozs.
 2 qts.

 Water
 3¾ qts.

 Ground beef
 15 lbs.
 2½ gals.

 Onions, finely chopped
 1 lb., 8 ozs.
 1½ qts.

Soften Flavor and Protein Builder in water. Mix in remaining ingredients. Place 15 lbs., 15 ozs. ($1\frac{1}{2}$ gals.) mixture into each pan. Bake in a moderately hot oven 350° F.; 45 minutes or until done. Slice. Serve with gravy made from pan drippings.

VIVIAN WEBB, Manager Hopeville High School, Hopeville, Georgia