CEREALS AND PASTA PRODUCTS No.E 800 00 ORIENTAL RICE

Yield 100			Portion 4 Ounces			
Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
67 cal	13 g	3 g	1 g	0 mg	694 mg	15 mg
Ingredient WATER SOY SAUCE GINGER,GROU HOT SAUCE GARLIC POWE RICE PILAF MI HONEY WATER SALT VEGETABLES,	DER			Weight 10-1/2 lbs 1-7/8 lbs 1/4 oz 1 oz 1-1/4 oz 6 lbs 9 oz 8-1/3 lbs 5/8 oz 6 lbs	Measure 1 gal 1 qts 3 cup 1 tbsp 2 tbsp 1/4 cup 1/3 tbsp 3 qts 1-1/4 cup 3/4 cup 1 gal 1 tbsp 3 qts 3 cup	<u>Issue</u>

Method

- 1 Combine water, 2 cups soy sauce, ground ginger, hot sauce and garlic powder. Bring to a boil.
- 2 Remove spice packet from pilaf mix and discard. Place 3 pounds of rice in each steam table pan. Add approximately 3/4 gallon of boiling liquid to each pan and cover tightly with foil. Using a convection oven, bake 25 minutes at 350 F.
- 3 Combine honey and remaining cup of soy sauce. Heat until honey is warm enough to blend with soy sauce. Reserve for use in Step 7.
- 4 Bring water to a boil in a steam jacketed kettle or stockpot. Add 1 tbsp salt.
- 5 Add vegetables, stir well. Return to a boil; cover.
- 6 Reduce heat; cook gently for 5-8 minutes or until vegetables are tender. Drain.
- 7 Remove rice from oven. Stir in 3 pounds of vegetables into each pan and pour the honey/soy mixture equally into each pan of rice. Cover and let stand 10 minutes before serving. CCP: Hold for service at 140 F. or higher.