

KANSAS CITY RICE BLEND

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
170 kcal	35 gm	5 gm	3 gm	15.9 %	0 mg	490 mg		36 mg

Ingredients	Weight	Measure	Issue
SOUP BASE, VEGETARIAN	0 lbs 6 oz	11 tbsp 7/8 tsp	
WATER 1	32 lbs	3 gal 3 qt 1 c 5 tbsp 1 1/4 tsp	
RICE, BLEND, KANSAS MEDLEY	8 lbs		

METHODS

- 1 In steam jacket kettle, bring water and vegetable base to a boil.
- 2 Add the rice and return to a simmer. Simmer rice until all water has been absorbed and rice/grains are tender, about 15 - 18 minutes.
- 3 Remove from kettle, place into serving pans. Cover and hold hot for service. CCP: Hold at 140F. or higher for service.

NOTES

- 1 For Steamer Method:
- 2 Combine water and vegetable base.
- 3 Use 2 quarts of base/water per 2 lbs of rice.
- 4 Steamer method will take 35 - 40 minutes.