



Recipe Production

Recipe Number: SI647

Recipe Name: SIDE BUTTERNUT SQUASH

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 0.5 CUP

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	0.5 CUP				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1309	OIL VEGETABLE 6/1 GAL	5	Tbsp	2 1/4	tsp	(Unassigned)
2592	SQUASH BUTTERNUT 40 LB	26	Pound	8 2/3	Ounce	(Unassigned)
1011	SALT KOSHER 12/3 LB	2	Tbsp	1/2	tsp	(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	11	Tbsp	1 1/2	tsp	(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times: Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Butternut Squash yield = 84%.
Cut in half lengthwise. Scoop out seeds.

Preparation Instructions

Drizzle with oil and first amount of salt.
Place cut side down, roast in 375 - degree oven for approximately 45 minutes.
Cool. Scoop squash out of shell. Puree squash with brown sugar and second amount of salt.
Transfer into 2,5 - inch hotel pans, maximum 12,5# per pan.
Use pack out guide. Cover, label, keep refrigerated until transport.

Serving Instructions

Reheat, covered, in 350 degree F oven to internal temp of 165 degrees.
Serving size 1/2 cup, which weighs 4 oz. Serve with 4 oz slotted spoodle.



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	4,522.4855	43.7677	45.2249		
Saturated Fat	g	10.6326	0.1029	0.1063	2.12	
Sodium	mg	15,453.3093	149.5540	154.5331		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	91.3741	0.8843	0.9137	18.18	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	970.0451	9.3879	9.7005	85.80	
Total Dietary Fiber	g	151.6874	1.4680	1.5169		
Protein	g	96.1892	0.9309	0.9619	8.51	
Vitamin A (RE)	RE	41,057.2027	397.3433	410.5720		
Vitamin A (IU)	IU	138,239.4061	1,337.8530	1,382.3941		
Vitamin C	mg	1,243.8470	12.0377	12.4385		
Calcium	mg	2,926.6059	28.3231	29.2661		
Iron	mg	59.5383	0.5762	0.5954		
Moisture	g	9,078.5428	87.8603	90.7854		
Ash	g	96.7782	0.9366	0.9678		

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1309	OIL VEGETABLE 6/1 GAL	1.00	(Unassigned)	0	0.02	GAL	/
2592	SQUASH BUTTERNUT 40 LB	1.00	(Unassigned)	26	0.54	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.03	BOX (3 LB)	/
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.11	BAG (2 LB)	/

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