



## INSTITUTIONAL SERVING SUGGESTIONS

*All serving suggestions must be chilled to 33° to 39°F before serving. If you are using cooked meat, it must be cooled to 33° to 39°F before mixing.*

### BASES & DRESSINGS

#### MACARONI BASE

- *Bacon Broccoli Pasta:*  
5 lbs. Macaroni Base  
2 bunches chopped broccoli  
1 small chopped red onion  
1 lb. bacon, cooked crisp and crumbled  
1-12 oz. pkg. shredded Cheddar cheese  
Combine all ingredients. Chill to 33° to 39°F before serving.
- *BLT Salad:*  
5 lbs. Macaroni Base  
2 heads chopped lettuce  
1 pound bacon, cooked and crumbled  
3 large tomatoes cubed  
Mix Macaroni Base, tomatoes and bacon. Put lettuce in a large deli bowl; spread Macaroni Base mixture over top. Same as a layered salad. Chill to 33° to 39°F before serving.
- *Chicken Apple Salad:*  
12 lbs. Macaroni Base  
7 cups diced cooked chicken  
6 medium Red Delicious apples (chopped and soaked in lemon juice, drain before adding)  
4 cups sliced celery  
Combine all ingredients. Chill to 33° to 39°F before serving.
- *Ham Ranch Pasta:*  
12 lbs. Macaroni Base  
2 heads chopped broccoli  
1-12 oz. pkg. shredded Cheddar cheese  
2½ lbs. cooked ham (julienne strips)  
2-0.4 oz. pkg. dry ranch salad dressing mix  
Combine all ingredients. Chill to 33° to 39°F before serving.

- *Italian Chicken Salad:*  
12 lbs. Macaroni Base  
8 cups diced cooked chicken  
1 lb. cubed Cheddar cheese  
2 chopped cucumbers  
1 lb. sliced radishes  
2 bunches sliced green onions  
1 chopped green bell pepper  
1-0.7 oz. pkg. dry Italian dressing mix  
Combine all ingredients. Chill to 33° to 39°F before serving.
- *Oriental Chicken Salad:*  
12 lbs. Macaroni Base  
8 cups diced cooked chicken  
1 bunch sliced green onions  
2 cups pea pods  
2 tsp. sesame oil  
1 stalk sliced celery  
Combine all ingredients. Chill to 33° to 39°F before serving.
- *Pineapple Chicken Delight:*  
12 lbs. Macaroni Base  
8 cups diced cooked chicken  
2 cups chopped green bell peppers  
2 cups chopped red bell peppers  
11 cups pineapple tidbits, drained  
2½ cups slivered almonds  
Combine all ingredients. Chill to 33° to 39°F before serving. NOTE: This can be served in a pineapple or melon half.

## COLESLAWS

### EXTRA CREAMY COLESLAW

- *Fruit Slaw:*  
11 lbs. Extra Creamy Coleslaw  
1-10 oz. bag mini-marshmallows  
1-20 oz. can chunked pineapple, drained  
2-20 oz. cans crushed pineapple, drained  
4 medium Red Delicious apples chopped and soaked in lemon juice, drain before adding.  
Combine all ingredients. Chill to 33° to 39° F before serving.

## DESSERTS

### CHEESECAKE SUPREME

- *Fruit Pizza:*  
1-12 inch unbaked pizza crust, thawed if frozen  
2 tbsp. sugar  
½ tsp. ground cinnamon  
1 pint (2 cups) Cheesecake Supreme  
2 to 3 cups assorted fruit cut in bite-size pieces  
Combine sugar and cinnamon. Sprinkle thawed crust with sugar mixture. Bake according to directions. Cool completely. Spread with Cheesecake Supreme. Top with fruit. Chill at 33° to 39°F. Best if served the same day.

- Chocolate Banana Crème Pie:

1-6 oz. ready-made chocolate piecrust  
2 pints (1½ lbs.) Cheesecake Supreme  
2 medium bananas, sliced  
Whipped topping (optional)  
Chocolate syrup (optional)

Stir Cheesecake Supreme until smooth; spread about ⅓ in bottom of piecrusts. Layer banana slices on top, saving ½ banana for garnish. Spread remaining Cheesecake Supreme on top. Chill to 33° to 39°F about 2 hours. Garnish with whipped cream and remaining banana slices. If desire, drizzle with chocolate syrup.

## DIPS

### SOUTHWESTERN DIP

- Southwestern Chicken Corn Chowder:

¼ cup butter or margarine  
1 cup chopped celery  
½ cup chopped onion  
1 clove garlic, minced (about 1 tsp.)  
¼ cup flour  
2 cups milk  
2 cups water  
1 lb. (about 3 med.) potatoes, peeled, cut in ½ inch cubes  
1 bay leaf  
1½ tsp. salt  
1 lb. fully cooked IQF chicken meat, thawed, diced  
1-16 oz. bag frozen corn  
1 pint (1 lb.) Southwestern Dip

In a small stockpot or Dutch oven, melt butter; sauté celery, onion and garlic until tender (about 5 minutes). Blend in flour; gradually whisk in milk and water. Add potatoes, bay leaf and salt; cover and simmer until tender (about 20 minutes), stirring occasionally. Stir in chicken and corn; heat thoroughly. Stir in Southwestern Dip; heat gently (do not boil). Serve immediately.

## PASTA SALADS

### DELI FRESH MACARONI SALAD

- Pecos Pasta Salad:

10 lbs. Deli Fresh Macaroni  
1-16 oz. jar chunky salsa  
1-15 oz. can dark red kidney beans, drained and rinsed  
1-1 to 1.25 oz. pkg. dry taco seasoning mix  
3 cups diced tomatoes

Combine all ingredients. Garnish with sliced black olives and sliced green onions. Chill to 33° to 39°F before serving.

- Seafood Macaroni Salad:

5 lbs. Mrs. Gerry's Supreme Seafood  
2-5 lb. containers Deli Fresh Macaroni Salad

Combine all ingredients; stir to blend. Chill to 33° to 39°F before serving.

- Tuna Macaroni Salad:

5 lbs. Deli Fresh Macaroni  
2-7 oz. cans water packed tuna, drained  
1-8 oz. pkg. shredded Cheddar cheese

Combine all ingredients. Chill to 33° to 39°F before serving.

## ROASTED GARLIC PASTA SALAD

- Garlic Garden Medley:  
5 lbs. Roasted Garlic Pasta  
7½ cups small broccoli florets  
5 cups small cauliflower florets  
2½ cups small zucchini slices  
2½ cups small yellow summer squash slices

Combine all ingredients; stir to blend. Chill to 33° to 39°F before serving. Garlic Chicken Casserole:

- 5 lbs. Roasted Garlic Pasta, drained
- 1-26 oz. can condensed cream of chicken soup
- 1¼ cups sour cream
- 5 cups (20 oz.) fully cooked IQF chicken meat, thawed, diced
- 2½ cups crushed Ritz crackers (about 45 crackers)
- ¾ cup butter, melted

Preheat oven to 375°F. Combine drained salad, soup and sour cream; stir to blend. Stir in chicken; mix gently. Pour into greased 4 inch deep half pan. Spread crushed crackers over all; drizzle with melted butter. Bake uncovered, for 1½ hours or until crackers are golden brown and center of casserole is 165° to 180°F.

## SEAFOOD PASTA SALAD

- Polynesian Seafood Salad:  
5 lbs. Seafood Pasta  
2 lbs. drained pineapple chunks
- Combine all ingredients. Chill to 33° to 39°F before serving.

## TACO PASTA SALAD

- Taco Skillet Supper:  
5 lbs. Taco Pasta  
2 lbs. ground beef, browned, crumbled, drained and lightly salted  
1-16 oz. can condensed tomato sauce  
2 tsp. sugar  
Corn chips, slightly crushed

Combine all ingredients except corn chips in a large saucepan; heat, stirring frequently until cheese is melted and mixture is 165° to 180°F. Serve as an entree, garnish with crushed corn chips. (Oil will separate from mixture if heated too long).

# POTATO SALADS

## DELI FRESH POTATO SALAD

- Southwestern Potato Salad:  
13 lbs. Deli Fresh Potato Salad or Mrs. Gerry's Original Potato Salad  
3 lbs. Mrs. Gerry's Southwestern Dip  
1 small can sliced black olives, drained  
1-12 oz. pkg. shredded Cheddar cheese
- Combine all ingredients. Chill to 33° to 39°F before serving. Garnish with tortilla corn chips.

## ORIGINAL POTATO SALAD

- Sour Cream Potato Salad:  
35 lbs. Original Potato Salad  
5 lbs. sour cream  
1 stalk sliced celery  
5 bunches sliced green onions  
3 dozen hard-cooked eggs, sliced
- Combine all ingredients. Chill to 33° to 39°F before serving. Garnish with fresh parsley.

# PROTEINS

## HOMESTYLE CHICKEN SALAD

- Cashew Chicken:

- 5 lbs. Homestyle Chicken Salad
- ½ stalk sliced celery
- 1 lb. seedless green grapes
- 1-8 oz. pkg. shredded Cheddar cheese
- 8 oz. cashew halves or pieces

Combine all ingredients. Chill to 33° to 39°F before serving.

## TUNA SALAD

- Crunchy Tuna Salad:

- 5 lbs. Tuna Salad
- 11 cups shredded carrots

Chill to 33° to 39°F stir in 5 cans shoestring potatoes just before serving.

# SPECIALTY SALADS

## CRANBERRY ORANGE RELISH (SEASONAL ITEM)

- Cran-Orange Cheesecake Bars:

- 2 cups flour
- 1½ cups oatmeal
- ¾ cup brown sugar
- 1 cup soft margarine
- 3 cups Mrs. Gerry's Cheesecake Supreme
- 2 cups drained Cranberry Orange Relish

Preheat oven to 350°F. Combine flour, oatmeal, sugar and margarine. Mix until crumbly. Reserve 1 cup of mixture. Press remainder into 9x13 inch pan and bake for 15 minutes. Bake remaining crumbs on separate pan at 350°F for 10 minutes. Cool completely. Spread on Cheesecake Supreme and Cranberry Orange Relish on top. Top with remaining oatmeal mixture. Chill for 1 hour at 33° to 39°F before cutting into bars.

- Cranberry Orange Stuffed Pork Loin:

- 1 cup Cranberry Orange Relish
- 1 cup water
- ½ of a 3.56 lb. bag of Betty Crocker institutional stuffing mix
- 1 institutional pork loin (6-9 lbs.)
- Salt and pepper, optional

In a large mixing bowl, combine Cranberry Orange Relish with water and stuffing mix. Set aside.

Fillet out the pork loin for stuffing. (To fillet out the pork loin, lay the meat, fat-side down, on a work surface and make a horizontal lengthwise cut two-thirds of the way into the depth of the loin and about 1 inch from the long edge nearest you, taking care not to cut all the way through. Turn the loin so that the cut you just made is opposite you. Make another lengthwise cut, again 1 inch from the edge. Open up the two cuts so you have a large rectangle of meat. Place fat-side down and cover with a sheet of plastic wrap. Using the flat side of a cleaver or meat pounder, gently flatten the meat to an even thickness, about ½" to ¾". Remove plastic wrap.)

Spread stuffing evenly over the meat, leaving a generous ¾" border. Roll up meat jellyroll style so that stuffing is in a spiral pattern. Tie rolled roast at 2" intervals with butcher's twine. Place cut side down in a roasting pan; cover the roast. If desired, season with salt and pepper. Put the roast in a preheated 300°F standard oven for about 2½ hours; uncover and cook for another ½ hour. (Convection oven: 250°F for one hour covered; uncover and roast another ½ hour.) The roast is done when the internal temperature is 145°F. If it is not ready, continue to roast, checking the temperature every 10 minutes. When the roast is done, transfer it to a cutting board, tent loosely with foil, and let rest for at least 10 minutes. Remove twine from the roast and cut into ½ inch thick slices.