



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.

KITS

BACON BLUE CHEESE POTATO SALAD KIT

- Creamy Bacon Blue Cheese Potato Soup:
1-5 lb. container Bacon Blue Cheese Potato Salad
1-4 oz. cup crumbled blue cheese
5-10¾ oz. 2-26 oz cans condensed cream of potato soup
1 gallon +1 quart milk

Combine all ingredients in stockpot. Heat mixture until it reaches 165°F., stirring occasionally to prevent sticking. Serve immediately.

- BBLT Potato Salad (Bacon, Blue Cheese, Lettuce & Tomato):
1-5 lb. container Bacon Blue Cheese Potato Salad
1-4 oz. cup crumbled blue cheese
2½ cups diced tomato
10 cups shredded lettuce

Gently combine blue cheese and diced tomato with potato salad. Keep refrigerated at 33° to 39°F until serving. Serve on a bed of shredded lettuce.

PASTA SALADS

DELI FRESH MACARONI

- 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

- 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

- 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

- 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

- 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

- 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

CHICKEN SALAD

- Cashew Chicken:

- 5 lbs. 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.

SEASONAL ITEMS

CRANBERRY ORANGE RELISH

- 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.

