

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

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER	10-1/2 lbs	1 gal 1 qts	
SOY SAUCE	1-7/8 lbs	3 cup	
GINGER,GROUND	1/4 oz	1 tbsp	
HOT SAUCE	1 oz	2 tbsp	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
RICE PILAF MIX	6 lbs	3 qts 1-1/4 cup	
HONEY	9 oz	3/4 cup	
WATER	8-1/3 lbs	1 gal	
SALT	5/8 oz	1 tbsp	
VEGETABLES,MIXED,FROZEN	6 lbs	3 qts 3 cup	

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.