Cookbook

Cleveland Convection Steamers
SteamCraft Series Convection Steamers
SteamPro ConvectionPro Steamers

Cleveland

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Convection Steamer Cookbook

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SteamCraft Series Convection Steamer

Controls:
The *SteamCraft* Series Steamers have either solid state digital or mechanical controls. Each can operate in either the manual mode or the timed mode. In the timed mode, the timer counts down and when it reaches "00:00", the steam being fed into the compartment is shut off. An audible signal indicates the end of the timed cycle. If the mechanical timer is set, then add 1-2 more minutes per pan to the suggested time in the Timer Setting Guide.

NOTE: Be sure to preheat the compartments before cooking.

Cooking Times:
The steaming time suggested in the Timer Setting Guide and the recipes are based on preheating the compartment and steaming in 2 ½" deep perforated pans, unless otherwise noted. The times are for an al' dente or firm-cooked product. If you need vegetables that are softer, add 2-4 minutes to the listed steaming time. Be sure to note the new times on the steaming chart.

The Digital Compensating Thermostat:
The compensating thermostat is important for the operator to understand. It senses the temperature of the compartment and delays the timer countdown. The word "pause" appears on the control. When the compartment ambient reaches a factory preset temperature the thermostat activates the timer. The total steam time during the timed mode is the delay time plus the timer setting. The delay time will increase or decrease, depending on the volume and temperature of the product. Example: It takes 2 minutes to steam a pan of frozen peas. It will take the same amount of time to cook 1 pan of frozen peas as it does to cook 10 pans of frozen peas. Although, the "pause" time will be longer on the 10-pan batch, both the timers are set for 2 minutes.

NOTE: When the compartment is not preheated the thermostat will delay when steaming one pan, will delay up to 2 minutes when steaming two pans, up to 3 minutes when steaming three pans, etc.

Pans:
The steamer compartment is designed to hold stainless steel steam table pans. These can be standard steam table pans that measure 12" x 20" x 2 ½" or can be two thirds pans – 12" x 13", half size pans – 12" x 10" or one third size pans – 12" x 6". The depth can vary from 1", 2 ½", or 4", and the pans can be solid or perforated. In most cases, the maximum amount of food per 2 ½" deep perforated pan is 5-7 lbs. (2.27-3.18 kg).

Perforated or Solid – How Deep?
The most efficient steaming pan is a 1" or 2 ½" deep perforated pan.

The timer settings listed on the Timer Setting Guide were developed using perforated pans no deeper that 2 ½" unless otherwise noted. Meat, fish, poultry, vegetables and eggs in the shell are steamed in a 1" or 2 ½" deep perforated pan. If a perforated pan is not available, these items can be steamed in a solid pan using a slightly longer timer setting. Using pans deeper than 2 ½" will also increase the steaming time.

Cake, scrambled eggs, rice, beans and dehydrated foods and prepared casseroles are steamed in a solid pan.

NOTE: Steaming vegetables in a solid pan will increase the steaming time to produce the equivalent product.

NOTE: Steam must transfer evenly into the product. Overloading the pan will result in uneven cooking – the delay time will be too long.

Catch Pan:
When steaming meat, seafood, poultry or other protein items, always use a catch pan under the perforated pan. This will catch the juices from under the perforated pan, or placed on the lowest pan slide if all the perforated pans in the compartment contain the same protein products. The juices can then be used for soup stock, gravy or broth. The protein juices will clog the drain (located at the rear of the compartment) if not caught in the catch pan. The catch pan is not necessary under pans of vegetables.

Pan Covering:
It is not necessary to cover the pans of product during convection steaming. A cover will increase the steaming time fourfold.

Nested Pans:
The nested pan is used when steaming pasta, shrimp or ground meat. This is a perforated pan placed into an equal size solid pan. After steaming, the perforated pan is lifted out of the solid pan to drain.

Steam:
The steam in the convection steamer is dry enough to steam a cake. The temperature in the compartment during steaming is 212 degrees Fahrenheit (100 degrees Celsius). Therefore, more than one type of food can be steamed in the compartment at a time. The 212 degrees Fahrenheit steam does not destroy the vitamins and color in vegetables.

Timer Setting:
Refer to the Suggest Timer Setting Guide. Remember, the automatic compensating thermostat may add a few minutes to the timer setting, making the total steaming time the sum of the timer setting and the delayed time. The more volume and the lower the temperature and ice in the product, the total steaming time will increase.

Compartment Preheat and Loading:
The compartment should be preheated before loading the product. To preheat the compartment, set the timer for 5 minutes. As the steamer cools, the steam in the lines will condense into water. By pre-heating, the lines become hot and dry steam results. This has to be done only once a day before using the equipment. Pans can be loaded in any position in the steamer compartment. Do not, however, put pans directly on the compartment floor. This will interfere with the proper steam flow.

Compartment Drain:
Read the Owner's Manual about the importance of keeping the drain clean. Be sure to use a catch pan for protein items. A clogged drain will cause steam to escape around the door and will lengthen the total steaming time.

Cleaning and Maintenance:
Follow the directions in the Use and Care Manual for Cleveland equipment. If you do not have a Use and Care Manual, call:

Cleveland Range Service Department
800-338-2204

For a manual, when you call, please know the serial number and the model number of the equipment.

CLEVELAND CONVECTION STEAMER
TIMER SETTINGS GUIDE

Preheat compartments before steaming. Timer settings are approximate due to the differences in food quality, age, shape, and the degree of "doneness" desired. It is not necessary to add water. Perforated pans are recommended. Starred items (*) must be cooked in solid pans or containers. Items marked with two stars (**) require handling in two steps. First, steam for approximately ½ the time shown, remove from steamer, separate thawed portion, or stir, and return to the steamer the time remaining. The compensating feature of the timer allows the cooking compartment to reach cooking temperature before the preset time starts to count.

VEGETABLES:	MINUTES:	
	FRESH	**FROZEN**
Artichoke	12	
Asparagus spears	4	6
Beans, green, 2" cut	6	5
French cut	4	5**
Whole	4	6
Broccoli, spears	3	2-3
Florets	3	4-5
Chopped		3-4
Brussels Sprouts	4-5	4
Cabbage, 12-16 wedges/head	4	
Cabbage, whole – to remove leaves for cabbage rolls	2	
Carrots, baby whole	10	6
Sliced. Crinkle cut	7-8	3
Diced		3
Cauliflower, florets	4-5	3-4
Whole	10	
Celery, diagonal cut 1 ½"	3	
Diced	2	2
Minced	2	
Corn, yellow whole kernel		2
Corn-on-cob/cobettes	6	12**
Eggplant, sliced, diced	2	
Mixed vegetables		3-4
Mushrooms, whole, 1 ½" dia.	3	
Sliced	2	
Onions, sliced or diced	2-3	2
Whole	4	2
Peas, green		2

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CLEVELAND CONVECTION STEAMER
TIMER SETTINGS GUIDE

VEGETABLES CON'T:	MINUTES:	
	FRESH	FROZEN
Potatoes, whole 8 oz.	30-35	
Peeled, quartered, fresh	12-19	
Peeled, diced	8-10	
Potatoes, sweet, whole	30-35	
Spinach, leaf	2	21**
Chopped		21**
Squash, acorn halves	15	
Butternut, quartered	7	
Whipped*		20**
Spaghetti Squash, halves	15-18	
Tomatoes, whole, sliced*	1	
Turnips, whole	20-25	
Zucchini, sliced	2-4	2-4

SEAFOOD:	MINUTES:	
	FRESH	FROZEN
Clams in Shell	3-5	
Cod Fillets, 5 oz. Portions	3	4
Crab Legs, King		4-6
Snow Crab		2-4
Crab, Live 4 oz.	4	
¾ - 1 lb.	12	
Halibut, 6-8 oz. Portions	4-6	6-8
Lobster, Whole, 1 lb.	7-9	
Lobster Tails, 8 oz.		8-10
Defrosted , butterflied		4-6
Mussels in Shell	2	
Oysters in Shell	2-4	
Red Snapper, 8 oz.	4-5	4-5
Salmon Steak, 8 oz.	6	7
Shrimp, 10 CT. per lb. IQF	3	4-6
5 lb. Block, Peeled and Deveined 26-30 CT.		6-8**
5 lb. Block, green, 26-30 CT. (nested pan)		10**

NOTE: Steam all seafood on a perforated pan with catch pan.

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CLEVELAND CONVECTION STEAMER
TIMER SETTINGS GUIDE

EGGS:	MEDIUM SIZED:
Hard Cooked for Egg Salad, Potato Salad	10-12
Soft Cooked	3
Coddled	6
Poached in a Cup	2-3
Scrambled*	6-7**

FRUITS: Blanch for peeling	MINUTES: Add water to re-hydrate*	
	FRESH	***DRIED**
Avocado	1	
Apple, Cored	1	
Grapefruit	1	
Orange	1	
Apricot	1	10
Pineapple, Whole	2	
Apple		10
Peach		10
Pear		10
Prune		10

MEATS & POULTRY:

Steam meats and poultry in nested pans. Juices can be used for gravy, sauces, beef stock and soups. The size of portion, thickness of cut, grades, and should be considered when selecting a timer setting for doneness.

POULTRY:	MINUTES/LB.:	
	FRESH	**FROZEN**
Turkey, Whole	6-8	6-8
Chicken, 5-8 oz. Breasts	18-20	
Halves, 1 ¼ - 1 ½ lb. per Half	20-24	20-24

PORK, SAUSAGE, HOT DOGS:	MINUTES/LB.:	
	FRESH	**FROZEN**
Pork Chop, 4 CT/lb.	10	
Italian Sausage, 4 oz. Portion		10
Ribs, 3 lb. And Down	20-26	
Hot-dog, 8 CT/lb.	2	

**CLEVELAND CONVECTION STEAMER
TIMER SETTINGS GUIDE**

BEEF:	MINUTES/LB.:	
	FRESH	**FROZEN**
Cubes, 1 ½"	6-7	6
Ground Chuck for Chili	4	4-6
Pot Roast, Choice	8-12	
Rump Roast, Choice: Boned, Rolled, & Tied	12	
Meat Loaf, 4 lb. Loaf	5	
Liver, Baby Beef, 8oz. Slice	2-4	2-4
Corned Beef, 6-8lb. Cut, Add ½" Water to Pan	20-23	

STEAKS:
Using a ¾" to 1" steak, the steaming time listed below produces a "rare" steak. A "well-done" steak is first steamed to the "rare" stage, then broiled or grilled for 1½ minutes on each side. This "well done" steak shrinks less, is more tender and juicy; and, when served, is the same size as the "rare" steak.

STEAKS:	MINUTES:
Sirloin Patties, Chopped, 8 oz.	4
Rib Eye, 8 oz.	4
Top Butt Steak, 6 oz.	4
Top Butt Steak, 8 oz.	6
Filet Mignon, 4 oz.	3
Filet Mignon, 6 oz.	3-4
Filet Mignon, 8 oz.	4
Filet Mignon, 10 oz. (butterflied)	5
Filet Mignon, 16 oz. (butterflied)	8
Strip Steak, 10 oz.	5
Strip Steak, 12 oz.	7
T-bone, 12 oz.	5
T-bone, 16 oz.	8
T-bone, 18 oz.	8
T-bone, 22 oz.	10

CLEVELAND CONVECTION STEAMER
TIMER SETTINGS GUIDE

PREPARED ENTREES: Full Size Pans	MINUTES/LB:	
	FRESH	**FROZEN**
Cabbage Rolls, Stuffed*, Cover W/ Tomato Sauce and Serve	25	20
Casserole Dishes* , Beef Stew	20-25	25-30
Casserole Dishes*, Stroganoff	20-25	25-30
Lasagna*, Freshly Prepared	20-25	25-30
Reheat Each Serving 4"	6-8	12

DEHYDRATED FOODS:	MINUTES:
Potatoes*, 2 ½ lbs. Random Sliced + 5 Cups Cold Water/lb.	12

RICE & BEANS:	MINUTES:
Rice*, Long Grain, 4 Cups Cold Water/lb.	17
Beans*, Pre-Soaked Overnight, 1 lb. Beans + 1 ½ qt. Water	45
Beans*, Unsoaked, 1 lb. Beans + 1 ½ qt. Water	2 ½ hrs.
Refried Beans*, 2 #10 Cans	15-17

PASTA:
Steam in nested pans. Place pasta in a 2 ½" perforated pan use a solid 2 ½" pan as a liner in. Cover pasta with cold water.

PASTA:	MINUTES:
Egg Noodles, ½" Wide	4-6**
Lasagna Noodles	10-12**
Macaroni, Shells, Elbow	10-12**
Rigatoni	10**
Spaghetti, Vermicelli	10-12**
Spaghetti, Regular	10**

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SteamPro SUGGESTED TIMER SETTING GUIDE IN PRESSURE MODE

NOTE: Timer settings are approximate due to the differences in age, quality, unit shape, and degree of doneness desired.

ITEM	PAN SIZE	SUGGESTED TIMER SETTING
Rice: 2 lbs. (907 g) 1 – ½ qt. (1.4 L) water (use for a casserole)	12x20x2 ½" Uncovered	15
Rice: 2 lbs. (907 g) 2 qt. (1.9 L) water (use as a side dish)	12x20x2 ½" Uncovered	17
Rice: 3 lbs. (1.36 kg) 2-1/2 qt. (2.4 L) water	12x20x4" Uncovered	20
Spaghetti: 1 lb. (454 g) 1 gal. (3.8 L) water	12x20x2 ½" Uncovered	14
Dried Legumes: 4 lbs. (1.81 kg) Soak over night; drain. Add 5-qt. (4.8 L) water.	12x20x4"	45-50
Potatoes: 8-10 oz. (227-283 g), white	12x20x4"	30
Potatoes, Sweet:	12x20x4"	40
Turnips:	12x20x2 ½" or 12x20x4	25
Parsnips:	12x20x2 ½" or 12x20x4"	15
Rutabaga, Whole:	12x20x2 ½" or 12x20x4"	30
Meatloaf: 10 lbs. (4.5 kg) per pan	12x20x2 ½" Uncovered, perforated or Covered, solid.	30-35 35-40
Rice, Spaghetti and Legumes: Use solid pans		
Fresh Vegetables:	Use Perforated pan	
Meatloaf:	Use Solid pan	

CONVENIENCE FOODS:

The lid on purchased convenience foods should be left on and perforated before loading into the steamer. Frozen convenience foods do not have to be thawed overnight in the refrigerator before cooking. The pan can go right from the freezer to the steamer. Steam with the lid on. Reheat temperature for convenience foods that are already cooked is 165 degrees Fahrenheit (74 degrees Celsius). Check the cooking instructions for temperature guidelines.

General guidelines for pressure steaming of convenience foods, frozen, in covered 12x10x1" to 12x10x2½" disposable pans. Internal temperature desired is 160 degrees Fahrenheit (74 degrees Celsius).

Item	Timer Setting
12x10x1", covered, frozen	25-30 minutes
12x20x2½", covered, frozen	40-45 minutes

STEAM PRO XVI COMPARTMENT CAPACITY:

Pan Capacity
(per compartment)

With the center pan slide in place:

16	2x20x1"
8	12x20x2½"
6	12x20x4"

With the center pan slide removed:

4	18" x 26" bun pans

SteamPro & ConvectionPro
COOKING GUIDELINES

Item	Total Amount	Total # of Pans and Size	Approx. Loads Per Hour
Potatoes (8 oz./227 g)	100 lbs. (4.5 Kg)	6/4" perforated	2
Eggs, medium	70 dozen	6/2 ½" and 2/1" perforated	2
Frozen Peas	80 lbs. (36.3 Kg)	8/2 ½" perforated	3
Meat	80 lbs. (36.3 Kg)	8/2 ½" perforated with 2/2 ½" catch pans	Varies
Spaghetti: Pressure Mode Convection Mode	16 lbs. (7.3 Kg) 8 lbs. (3.6 Kg)	8/2 ½" nested pans	4 4
Rice: Pressure Mode Convection Mode	16 lbs. (7.3 Kg) 24 lbs. (10.9 Kg)	8/2 ½" nested pans 8/2 ½" nested pans	4 3
Chicken, quarters	80 lbs. (36.3 Kg)	12/1" perforated plus 2/2 ½" catch pans	2
Fresh Broccoli Spears	36 lbs. (16.3 Kg)	8/2 ½" perforated	4

STEAMING PRESSURE VS. CONVECTION

Ask the questions: **What is the desired end product?**
How long does it take to steam?

If the steaming time is over 20 minutes in the convection mode, consider pressure steaming. Also important, what is the desired use of the product after cooking? Pressure steaming causes the food to break down slightly. For example:

Potatoes: Mashed, try pressure. Potato salad, use convection

Meat: Large pieces, over 4" thick, try pressure. Pieces under 4" thick and to be sliced, use convection.

Poultry: Mature or steaming hens for deboning or stock try pressure. Young fowl for oven or fryer finish, use convection.

Rice: Soft, sticky rice, try pressure. Fluffy rice, use convection.

Dried Legumes: Refried or mashed, use pressure. Whole beans for 3-bean salad use convection.

FLAN

Category: Dessert		Yield: 1-3/4 qt. (1.66 L)		Portion/Size: (14) 4 oz/113g
METRIC	INGREDIENTS	AMOUNT/ MEASURE	METHOD	TIMER SETTING
10	Eggs, Large	10	Break eggs into bowl and beat.	
227g	Sugar	4 oz.	Add sugar gradually.	
1L	Milk	1 qt.	Stir milk into egg mixture.	
10 ml	Vanilla Extract	2 t		
113g	Sugar, Brown	4 oz.	Cover the bottom of one 12x10x2 1/2" solid pan. *Pour custard mixture over. **Steam** Remove from steamer and refrigerate immediately. Cut into squares. *Pour into individual custard cups. A fluted cup works well. **Steam** Refrigerate immediately. Before serving, invert on serving dish.	**4** **4**
Variations: Grand Marnier, Southern Comfort, Dark or Light Rum; ½ t-per cup. Fresh Strawberries, whole or sliced. Fresh Raspberries or fresh blueberries.				

RICE PUDDING WITH RAISINS

Category: Dessert – Custard		Yield: 6-1/2 qt. (6.18L)		Portion/Size: (50) 4 oz./113g
Metric	Ingredients	Amount or Measure	Method	Timer Setting
1 kg	Rice, enriched long grain	2 lb. 3 oz.	Place rice into one 12x20x2 1/2" solid pan	
1.9L	Water	2 qt.	Add Water. **Steam**	**20**
Custard Mixture:				
9 ea	Eggs, medium	9 ea	In a mixing bowl, whip eggs lightly.	
737 g	Sugar, granulated	1 lb. 10 oz.	Add sugar slowly until blended.	
1.07 L	Milk, reconstituted	4 1/2 cups	Add reconstituted milk.	
390 ml	Evaporated Milk, undiluted	13 oz. Can	Add evaporated milk.	
20ml	Vanilla	4 t	Add vanilla	
454 g	White, seedless raisins	1 lb.	Pour custard mixture over steamed rice. Add raisins, combine gently. Return to steamer. **Steam** Check for doneness by using knife. Garnish with nutmeg after steaming. Chill, cut into servings. Top with whipped cream.	**12 - 14**

CAKE – FROM A COMMERCIAL MIX

Category: Dessert Yield: One 12x20x2 ½" Portion/Size: (32) pcs. Cut 4x8				
Metric	Ingredients	Amount or Measure	Method	Timer Setting
2.27 kg	Cake mix, commercial	5 lb.	Place dry mix in a bowl.	
	Water, tepid	See Directions	Add water, mix with a wire whip until the lumps are almost gone, about 1 minute. Pour batter into two 12x20x2 ½" solid pans, treated with food release. Place one pan in each preheated compartment. **Steam!** let cake cool before frosting. To Serve: Frost with your Favorite frosting or serve with whipped topping garnished with a fresh strawberry, a slice of kiwi fruit, a pineapple or orange wedge.	30
Compartment load: SteamCraft 3 – one pan only SteamCraft 5 – three pans only SteamCraft 10 – three pans per compartment				

SCRAMBLED EGGS

Category: Eggs Yield: 3-1/4qt. (3.09L)		Portion/Size: (25) 4 oz/113g		
Metric	Ingredients	Amount or Measure	Method	Timer Setting
2.27 kg	Eggs, frozen or thawed	5 LB carton	Thaw eggs, see directions on carton. Add 5 fresh eggs to frozen egg. Blend frozen and fresh eggs, water and salt.	
50	Fresh eggs	50	Step 1. Coat one 12x20x2 ½" solid pan with food release. Pour egg mixture into treated pan. **Steam**	**4**
5 each	Eggs, fresh	5 each	Step 2. Remove from steamer and stir around the pan and then in a figure 8. **Steam**	**3**
480 ml	Water	2 cups		
17 g	Salt	1 T		
Variations:				
340 g	Cheese, American or cheddar, sliced or shredded.	1 ½ c	After stirring eggs in the first step, place cheese on top. **Steam** Remove from steamer, stir to break up large clumps.	**4**
Variations:				
Use with or in place of the cheese: Diced ham or cooked bacon, green pepper or pimento, minced onion, or any combination of these can be added before the second steaming.				
Compartment Load: SteamCraft Ultra 3 – 1 pan SteamCraft Ultra 5– 3 pans StemaCraft Ultra 10 – 3 pans/compartment				

MEATLOAF

Category: Entrée, Beef		Yield: 16 LB (7.26 kg)		Portion/Size: 50/ 4 oz/113g	
Metric	Ingredients	Amount or Measure	Method	Timer Setting
4.09 kg	Ground Beef	9 LB	Combine all ingredients and pack into one 12x20x2 ½" pan. Divide into 4 loaves. Place in steamer with catch pan on the bottom. **Steam**	**40 -45**
9	Eggs, beaten	9	Lift perforated pan to drain. Fat and meat juices may be used as base for gravy.	
795 g	Bread Cubes, whole wheat or croutons, soft	1-3/4 LB	Garnish with fresh tomato slices	
681 g	Onion, chopped fine	1 ½ LB	Note: 3 pans 12x20x2 ½" can be loaded into one compartment of the convection steamer in the same time setting.	
340 g	Green Pepper, chopped	12 oz		
454 b	Celery, chopped			
113 g	Horseradish	4 oz		
240 ml	Catsup	1 cup		
8 g	Dry Mustard	4 t		
51 g	Salt	3 t		
2 g	Pepper	1 t		

Compartment Load: SteamCraft Ultra 3 – 2 pans
SteamCraft Ultra 5 – 4 pans
SteamCraft Ultra 10 – 4 pans per compartment

POTATOES AU GRATIN

Category: Vegetable		Yield: 7 ½ qt. (7.13L)	Portion/Size: (50) 5 oz/142g	
Metric	Ingredients	Amount or Measure	Method	Timer Setting
5.44 kg	Potatoes, fresh AP	12 LB	Scrub skins clean, remove blemishes. Place potatoes into one 12x20x2 ½" perforated pan. **Steam: whole** **Quartered** When cool, peel potatoes and slice into on 12x20x2 ½" solid pan. Quartered, sliced or diced potatoes purchased as ready to use. **Steam** Prepare medium cream sauce. Add dry mustard to flour when making the sauce. Add one half of the grated cheese to cream sauce. Pour cheese sauce over diced potatoes. Sprinkle remaining cheese over the top. **Steam** to reheat.	**40 – 45** **30** **20** **8**
1.90 L	Cream Sauce, medium	½ Gallon		
1.9 g	Dry Mustard	1 t		
680 g	Sharp Cheese, grated	1 ½ LB		
Variation: Creamed Potatoes				
1.90 L	Medium Cream Sauce	½ gallon	Prepare potatoes and cream sauce. Add seasoning into flour when making cream sauce. Pour over potatoes and **Steam** to reheat. Sprinkle paprika on top for color.	**8**
5 g	White Pepper	2 t		
6.5 g	Onion Powder	1 T		

CAJUN RICE

Category: Rice		Yield: 5 ½ qt. (5.23 L)	Portion/Size: (50) 3 ½ oz/99 g	
Metric	Ingredients	Amount or Measure	Method	Timer Setting
907 g	Rice, white enriched	2 LB	Place in a 12x20x2 ½" solid pan. **Steam**	**18**
1.43 L	Water	1 ½ qt	Place ingredients into one 12x20x4" nested pan or two 12x20x2 ½" nested pans. **Steam**	**25**
454 g	Beef, ground chuck	1 LB	Skin off fat and add cooked rice. Mix gently.	
454 g	Beef liver, chopped	1 LB		
454 g	Gizzards, chopped	1 LB		
454 g	Onion, chopped	1 LB		
227 g	Peppers, bell chopped	8 oz		
227 g	Celery, diced	8 oz		
227 g	Mushrooms, fresh chopped	8 oz		
1	Egg	1	While mixture is hot, add raw egg, parsley and chopped onions and serve after mixing.	
60 g	Parsley, chopped	1 cup		
99 g	Onion, green chopped	3 ½ oz		
Compartment Load: SteamCraft Ultra 3 – 2 pans SteamCraft Ultra 5 – 5 pans SteamCraft Ultra 10 – 5 pans per compartment				

<u>HERBED PEAS</u>

Category: Vegetable	Yield: One 12x20x2 ½' pan		Portion/Size: (50) 3 oz/85g	
Metric	Ingredients	Amount/Measure	Method	Timer Setting
4.54 kg	Frozen Green Peas	10 LB	Place into two 12x20x2 ½" perforated pans. **Steam** Nest in solid pan for steam table.	**2**
454 g	Butter	1 LB	Place ingredients in small container. **Steam.** Pour sauce over peas. toss gently to coat. Garnish with chopped pimento and parsley sprigs. **Steam** to reheat.	**4** **1**
425 g	Green Onions, with tops, thin sliced	15 oz		
3.3 g	Thyme, crushed	2 t		
1.2 g	Marjoram, crushed	2 t		
19 g	Sugar	2 T		
8 g	Salt	1 ½ t		
113 g	Pimento, chopped and Parsley, snipped sprigs	4 oz		

SPARE RIBS SWEET & SAUCY

Metric	Ingredients	Amount or Measure	Method	Timer Setting
Category: Entrée, Pork Yield: Two 12x20x2 ½" pans; marinade 3 ½ qt. (3.33 L) Portion/Size: (50) 12-14 oz/340-397 g				
18.1 kg	Spare ribs; 3 & down, 2 ½ LB (1.14 kg) slab.	40 LB	Place ribs on four 12x20x1" perforated pans with a catch pan on the bottom rack of compartment. **Steam**	**60**
Marinade:				
720 ml	Soy Sauce	3 cups	Combine marinade ingredients. Brush over ribs for delicate seasonings. **Steam**	**6**
.95 L	Lemon Juice	1 qt		
.95 L	Corn Syrup	1 qt		
5.6 g	Garlic powder	2 t		
11.8 g	Dry mustard powder	2 T		
6.6 g	Cloves, ground	1 T		
15 ml	Tobasco	1 T		
17 g	Salt	1 T		
822 g	Pineapple, chunks (optional)	1-2 ½ can (29 oz)		

Suggested: 1" perforated pans

Compartment Load: Catch pan on lowest pan slide
SteamCraft Ultra 3 – 4 pans
SteamCraft Ultra 5 – 8 pans
SteamCraft Ultra 10 – 8 pans per compartment

STUFFED GREEN PEPPERS

Category: Entrée, Meat			Yield: Meat mix 14-1/4 LB (6.47 kg)	
Portion/Size: (50) half peppers and sauce				
Metric	Ingredients	Amount or Measure	Method	Timer Setting
908 g	Rice, raw	2 LB	Place rice and water into one 12x20x2 ½" solid pan. **Steam**	**18**
1.9 L	Water	2 qt		
25 each	Green Peppers, whole	25 each	Wash peppers, cut in half lengthwise. Remove seeds and white portion.	
2.72 kg	Ground beef or pork	6 LB	Place meat into one 12x20x4" solid pan. Place onions and garlic on top. **Steam** Drain off excess meat drippings. Chill dripping to defat. Return defatted liquid to meat.	**10-15**
908 g	Onion, chopped, EP	2 LB		
3 each	Garlic cloves, minced	3 each		
510 g	Parmesan cheese, grated	18 oz	Add cooked rice, grated cheese, and seasonings to meat. Stir to combine. Fill each pepper half with 4 ½ oz. (128 g) of meat mixture. Place in two 12x20x2 ½" solid pans. **Steam**	**4**
85 g	Parsley, fresh chopped	3 oz		
17 g	Salt	1 T		
2 g	Pepper	1 t		
4 g	Rosemary, crushed	1 T		
Sauce:				
3.78 L	Tomato Sauce	1 gal	Top with tomato sauce. **Steam**	**4**
Variations: Instead of rosemary, use 3T (45ml) horseradish, 1 T (6 g) curry powder, or celery seed 1 T (7 g).				
Compartment Load: SteamCraft 3 – 2 pans SteamCraft 5 – 4 pans SteamCraft 10 – 4 pans per compartment				

BREAD STUFFING

Yield: Two 12x20x2 ½" pans			Portion/Size: 50/4 oz/113 g	
Metric	Ingredients	Amount or Measure	Method	Timer Setting
227 g	Margarine	8 oz	Place margarine in two 12x2x2 ½" solid pans. Add onion and celery. **Steam**	**4**
454 g	Onion, diced or sliced	1 LB		
454 g	Celery, diced or sliced	1 LB		
318 kg	Bread cubes seasoned	7 LB	Add seasoned bread cubes, toss slightly.	
1.9 L	Chicken broth	2 qt	Add broth to moisten bread cubes. Add parsley. Gently toss to combine well. Do not cover. **Steam**	**10**
28 g	Parsley, fresh chopped	1 oz		
Note: Additional thyme, sage, and pepper may be added to the stuffing.				
Compartment Load: SteamCraft 3 – 3 pans SteamCraft 5 – 5 pans SteamCraft 10 – 5 pans per compartment				

NOTES