Recipe Name: Veal Chops with Portobello Mushrooms
Recipe Category: Dinner Entrée
 Portion Size: 5 oz. meat bone in plus 1 oz sauce mixture.
Ingredients: Yields: 50 servings

Ingredients	Notes:
50 (5oz.) Pounds thin veal chops	
1 ½ cups olive oil	
4-5 pounds portobello mushrooms	Washed, trimmed and sliced
3 cups red wine	(optional)
2 tablespoons fresh rosemary chopped	
3 cups reduced sodium chicken stock	
Salt and pepper to taste	

Directions:

Steps:	Directions:	Critical Control Point /Quality Assurance
1	Heat oil in a large skillet over medium high heat. Place chops in pan and cook 1-2 minutes per side until browned and cooked through. Remove veal from pan.	
2	Stir in mushrooms and cook until mushrooms are tender. Pour in the stock and rosemary. Cook 10 minutes . Pour in wine and increase heat. Cook uncovered or until liquid begins to reduce by half..	
3	Add veal to the pan and cook until heated through. Serve the veal on plate and spoon over sauce.	Cook until internal temperature reaches 165 F degrees for 15 seconds

Time Temperature Sensitive food. *Food safety Standards: hold food for service at an internal temperature above 140° F. Do not mix old product with new. Cool leftover product quickly (within 4 hours) to below 41° F. Follow proper cooling procedures. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator or 30 days if stored in the freezer. Reheat leftover product quickly (within 2 hours) to 165 degrees F for 15 seconds. Reheat left over product only once; discard if not used. Cold holding at 41°F or colder or using time alone (less than four hours). Always wash hands and wash and sanitize counter tops utensils and containers between steps when working with raw meat.*

Soft & Bite Size: (aka Bite size) **Food particle size ½ inch (~width of standard fork)** Food must be moist. Cut foods with a knife to a ½" particle size after cooking. Moisten with broth as needed. Foods that do not process well should be omitted. Remove bones.

Chopped: Food particle size ¼ inch (~ ½ width of standard fork) Food must be moist. Chop foods with a knife to 1/4" particle size after cooking. Moisten with broth as needed. Foods that do not process well should be omitted. Remove bones.

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind food particles into 1/8 inch after cooking. Moisten with broth as needed. Foods that do not process well should be omitted. Remove bones.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. May add broth or sauce to puree. Do not add to much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding. Foods that do not process well should be omitted. Remove bones.

Therapeutic Modified Diets:
Lowfat: No changes needed
Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled: No changes needed
Bland/Anti Reflux: omit sauce
Liberal House Renal: Omit salt. Use SF stock.
No Added Salt: No changes
2 Gram Sodium: Omit salt . Use SF stock.
Gluten Free: Use GF stock. Prepare separately to prevent cross contamination.
Allergy Alerts: When an "X" is present, this indicates the allergen is present.
Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X						

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free