

Spring Celebrations



Have you been teased by the warmer winds, a bit of green grass, hyacinth, daffodils, and tulips?

The following special Spring Celebration meal is a suggestion to consider in your seasonal planning. It is not a directed menu, but it is an idea subject to your Local Menu Board planning and approval. Many commands will have their own plans, or choose not to do a special meal at all, and that is fine.

Attached is a suggested menu designed for use to celebrate Spring. You might remember that Easter is a traditional gathering time for many of our diners; perhaps you can incorporate some of the fun practices such as an Easter Egg Hunt in your event planning (and please, of course, hide *non-perishable* treats!).

As you know, there is **not** any increase to the BDFA for a Spring Celebration Meal, so use of any special menu depends on the DFAC being in a healthy account status. Also, some of the items such as the lamb and the mint jelly will require a special order so please plan accordingly with your subsistence prime vendor.

We encourage you to share good ideas, so send in your comments and pictures if you do hold a Spring Celebration. Email them to the Quality Assurance Division at the Army Center of Excellence, Subsistence via the ACES Webmaster



May your Spring Celebration be a Hoppy occasion!



Spring Celebrations



- *Cream of Broccoli Soup**
- *Egg Drop Soup**
- *Sparkling White Grape Juice**
- *Three Layers Fresh Fruit Cocktail**
- *Hot Cross Buns**
- *Baked Ham with Honey-Clove Glaze**
- *Roasted Cornish Hens**
- *Lamb Chops with Mint Jelly**
- * Turkey Gravy**
- *Mashed Red Potatoes**
- *Rice Pilaf**
- *Cinnamon Dusted Roasted Sweet Potato Spears**
- *Seasoned Greens**
- *Sweet and Sour Carrots**
- *Green Beans**
- *Hot Croissants**
- *Assorted Whole Grain Breads**
- *Fresh Spinach - Mushroom Salad**
- *Salad Bar with Select Dressings**
- *Frosted Baby Chick Sweet Biscuit**
- *Seasonal Fresh Fruits & Pastry Choices**
- *Sweet and Light Yogurt Parfait**
- *Colorful Foil-Wrapped Candy**
- *Angel Food Cake with Strawberry Crème Frosting**
- *Beverage Selections:**
 - Skim Milk - 1% Milk - Chocolate Milk**
 - Iced Tea, Hot Tea, Coffee, Hot Chocolate**
 - Regular & Diet Soft Drinks**



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Recipe Suggestions:

The Three Layer Fresh Fruit Cocktail is made using the recipes M025 00 and M032 00 from TM 10-412 Armed Forces Recipe Service for Jellied Fruit Salad and Fruit Medley Salad (50 portions each for a total of 100 portions). The Jellied Fruit Salad is prepped and chilled -set, then topped with the Fruit Medley Salad, served with additional whipped topping sprinkled with pastel colored non-pareils.

The Frosted Chick Sweet Biscuit starts with H013 00 Sugar Cookies; dust the work surface with $\frac{1}{4}$ cup of additional flour, either roll to flatten the dough and cut the chick shape or flatten two dough balls (one large, one small in contact with each other), pinch to shape the head, body, and feet. Once the cookies are baked and cooled IAW the recipe, frost the biscuit with G007 00 Decorator's Frosting yellow frosting for the body and head, adding a triangular orange frosting beak and orange lines for legs and toes. Add a dot of blue frosting for the eye.

See the next page for Cinnamon Dusted Roasted Sweet Potato Spears



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Cinnamon Dusted Roasted Sweet Potato Spears

Ingredients

- 40 pounds - 100 each- medium sweet potatoes
- 3 gal water, boiling
- 2 cups olive oil (1 lb)
- 2 Tbsp. kosher or sea salt or 3 Tbsp salt (2 oz)
- 1/4 cup ground cinnamon
- 1 cup (7 oz) granulated sugar

Directions

1. Scrub sweet potatoes well; remove blemishes. Cut each unpeeled potato in half lengthwise, then cut each half lengthwise into 4 wedges/spears.
2. Add salt to water, and Boil sweet potato wedges/spears in the boiling, lightly salted water for **only** 6 minutes or until just tender. Drain and cool slightly.
3. Combine the cinnamon and sugar and fill shaker.
4. Place sweet potatoes wedges/spears on greased sheet pans; lightly drizzle with oil and sprinkle evenly with cinnamon sugar blend.
5. Bake 1 hour in at 425 degrees, turning once or more during the cooking process.
6. Portion size: 8 spears

Bon appétit

