

BRUSSELS SPROUTS POLONAISE

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
73 cal	10 g	4 g	3 g	24 mg	187 mg	31 mg

Ingredient

BRUSSELS SPROUTS,FROZEN
 WATER,BOILING
 SALT
 BREADCRUMBS,DRY,GROUND,FINE
 BUTTER,MELTED
 EGG,HARD COOKED,CHOPPED

Weight

20 lbs
 16-3/4 lbs
 1 oz
 1 lbs
 8 oz
 1 lbs

Measure

3 gal 2-5/8 qts
 2 gal
 1 tbsp
 1 qts
 1 cup
 9 Eggs

Issue

Method

- 1 Add frozen brussels sprouts to boiling, salted water; return to boil; cook UNCOVERED for 7 to 9 minutes. Cover; reduce heat; cook 3 minutes or until tender. Drain. Place an equal quantity in each pan.
- 2 Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over brussels sprouts in each pan.
- 3 Garnish with hard cooked eggs.CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.