

CLUB SPINACH

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
163 cal	14 g	9 g	8 g	19 mg	682 mg	265 mg

Ingredient

SPINACH,CANNED,INCL LIQUIDS
 CHEESE,CHEDDAR,SHREDDED
 CRACKER CRUMBS
 MARGARINE,MELTED
 BACON,SLICED,RAW

Weight

37-1/8 lbs
 3-3/4 lbs
 2-1/2 lbs
 6 oz
 1 lbs

Measure

4 gal 2 qts
 3 qts 3 cup
 2 qts 1-3/4 cup
 3/4 cup

Issue**Method**

- 1 Drain spinach; chop coarsely; place about 7-1/2 pounds or 3-3/4 quarts in each steam table pan.
- 2 Cover spinach in each pan with 1 pounds 4 ounces or 1-1/4 quarts cheese.
- 3 Combine crumbs and butter or margarine; sprinkle 3 cups crumbs over cheese in pan.
- 4 Cook bacon according to Recipe No. L 002 00 or L 002 02. Drain fat. Finely chop bacon. Sprinkle 1/3 cup bacon over mixture in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until thoroughly heated. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 3, DO NOT substitute bread crumbs for cracker crumbs.