

Name of Organization _OIS_CLA_GCK_ Name of Event __IEW-Culinary Heritag3__ Date __11.16.23__

Recipe Worksheet

Recipe Name __Chicken Pho__

Yield Original _1 serving_

Event __300__

Portion Size Original 1 bowl- 80g noodle or 2.8 oz, 12 fl. Oz. broth+ Garnish Bag

Event __Same__

Equipment needed:

Ingredient:	Amount:	Event Amount:	Ingredient:	Amount:	Event Amount:
1) Noodle	80g or 2.8 oz.	24000g= 53 lb.	Garnish/Topping	1 portion has all ingredients below	Package in 20 oz. Ziploc- This column is for total weight needed- use column to the left for each bag
2) Rock sugar(10 portions)	35 g	1050g	1) Bean sprout	100g	30000g= 66 lb.
3) Onion(10 portions)	780g	23400g= 51.5 lb.	2) Jalapenos	9g	2700g= 6 lb.
4) Fish Sauce(10 portions)	1 cup- 8 fl oz.	30c.= 240 fl. Oz.	3) Thai basil	3g	900g= 2 lb.
5) Chicken thighs, BL/SL	1 each	300 each	4) Lime- cut in quarters	1 quarter	80 total lime
6) Chicken carcass for broth	2	40 lb.			
7) Chicken Bouillon	2 Tbsp.	3.75 cups	Packets		
8)Onions, Chopped	.5 oz	10 lb.	Sriracha + Hoisin	1 each per	person
9)Scallions, Chopped	.5 oz	10 lb.			

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Methods: Broth

- 1) Marinade the chicken thighs in a 3% salt solution overnight
- 2) Toast the spices in a pan and then put them in a spice bag/container
- 3) Add everything in a pot and fill the water up until everything is cover
- 4) Take temp of the thighs, pull the thighs out when the temp reaches 175 F
- 5) Let the broth simmer until almost time for event (3-5 hours)
- 6) Filter out all the carcasses and onions, add water so total volume is 5 liter

Noodle:

- 1) Bring a pot of water to boil
- 2) Blanch the noodle in boiling water for 30s
- 3) Rinse the noodle in ice cold water for 30s
- 4) Portion into 1 serving size

Prep Wed Night:

Marinate Chicken

Portion Noodles(80g each person)

Slice Scallions

Slice Jalapenos

Pluck Basil

Rinse Sprouts

Slice Limes

Portion garnish Bags

Day of:

Broth

Cook and slice Chicken Thigh

Boil Noodles

Additional Method: Condiments and Garnishes

- 1) Peel and thinly slice the onion + scallions- put in 4" hotel pan (Condiments)

Garnishes:

- 1)Wash and pick the Thai basil
- 2) Wash the bean sprouts
- 3) Cut the lime and jalapenos into serving size
- 4) Portion thai basil, bean sprouts, limes and jalapenos into 1 serving size bag- 20 oz.

Notes: All the garnishes will be portioned into a sandwich bag which can be given to the customer.

Revised 11/2023