

Hindu Temple of Minnesota

Food Services

(Updated as of 03/15/2010)

Cooking measurement guidelines for **200 people**

Please adjust the measurements in accordance with expected crowd for the day.

Serving a menu of 5 -6 items, with ample quantity to be filling, would be appropriate.

(Food Sponsors are free to come up with their own menu following the number of items to be filling)

Example menu:

2 rice items – Vegetable rice & Yogurt rice

Poori/Roti (1 - large or 2 small)

1 Curry for poori

1 Sweet

1 pickle/papad etc

#	Item	Main ingredients, measures, etc
1	Vegetable Biryani (200 people)	<p>(served along with poori-chana, raita and sweet) 20 lbs Rice, 6 lb mixed veg, 4 sticks butter, Shaan biryani masala packets 5 - 9 approx 11/2 packets per cooker</p> <p>Method --- 20 lb rice from costco--- divided into three equal parts-- each cooked with veg in one temple rice cooker--came out just right. Enough to serve about 200 people reasonably generous portions. Each batch will take up to 1hr 15 mins to 1hr 30 mins to cook. Make sure to dump a few sticks of butter and oil into the rice while it is cooking. Temple rice cooker takes 40 small cups of rice at a time. One corelle cup is about 1.5 small cups. So you can cook 20 corelle cups (30 rice cooker cups) at a time. This allows margin for veg. Since you will be using frozen vegs I would suggest using 1.5 times water and not more. That way the rice will be single. Keep boiling water at side and if needed you can add when rice is about 80% cooked if needed</p>
2	Yogurt Rice (200 people)	<p>Served along with another rice item and pooris/ idli 10 lbs Rice, 1 gallon milk, 8 lbs yogurt, 1 large sour cream Can add grated carrot, cucumbers, cilantro etc. Garnishing – mustard, urad dhal, chana dhal, hing</p>
3	Lemon Rice (200 people)	<p>Served along with another rice item and pooris(tortilla- 6inch Available on request at temple) 15 lbs Basmati Rice , Lemon Juice large bottle , 6-8 fresh lemons, peanuts, green chilis, grated carrot for color, ginger and garnishing</p>

4	Sambhar Rice / Bisibele bath (200 people)	12 lbs of Rice, 6 lbs of Toor Dhal, 4 packets wet tamarind, vegetable of choice, Masala – ground earlier – either wet or dry, Ghee / butter – 4 sticks
5	Jeera Rice (200 people)	Served with another rice item and Pooris Basmati Rice – 1 bag 15 lbs Divide into 3 parts for 3 rice cookers, Jeera , Butter – 2 sticks + ½ cup oil for each cooker
6	Pongal Spice (200 people)	5 lbs Rice with 2 lb moong dal will give 1 rice cooker. Served along with Idli. Will just give one scoop each.
7	Idli – 400 pcs (200 people)	1 corelle cup rice will give approx 10 temple size idlis. 4 lb bag of rice has approx 7 cups that will give you about 70 idlis. So for 400 idlis you need about 6 packets of 4 LB each(24 LBS). This will require about about 12 lbs (3 – 4lb packets) , 12 lbs Urad dall
8	Sambar (200 people)	8/10 lbs tuwar dal, Tamarind packets swad wet tamarind 2 packets, vegetables of your choice, ground sambar masala with at least 1 whole coconut 1 packet, 1 cup chana dal, 1 1/2 cups dhaniya, 2 tablespoons pepper, 1 tablespoon methi seeds, 1 tablespoon jeera, red chilis 3 cups, hing 1 tsp... fry trill golden with oil And grind)
9	Aloo Matar (200 people)	40 pounds of Potato (Yukon, Red or the kind we do not need to peel) 2 cans of Tomato Crushed / Puree from Sam's 8-10 lbs Peas , 2 garam masala packets, Jeera Powder, Dhania Powder, Mircha Powder Oil, Ginger, Cilantro
10	Rajma (200 people)	served along with another vegetable of your choice 10 cans of big tins of Rajma kidney beans 6 lb each Available on request at temple Tomato crushed or Puree – 2 big tins from Sam's / Costco Available on request at temple Potato flakes to thicken the gravy – 1 box (Cub Foods) or 2 pounds of potato boiled and mashed Rajma Masala – 3 pkts from Indian Store, salt , chili powder, jeera powder, dhaniya powder, turmeric Cilantro – 2 bunches Ginger – Cub Foods Gota Garam Masala (?) – Cinnamon, Big Elaichi, Tej patta – From home

11	Chana (200 people)	Chana– 10 cans of big tins Available on request at temple, Tomato crushed or Puree – 2 big tins (Available on request at temple , Potato flakes to thicken the gravy – 2 box (Cub Foods) or 2 pounds of potato boiled and mashed Chana Masala – 5 pkts from Indian Store, Cilantro – 2 bunches, Ginger –Dhania / Jeera Powder – Dry Roasted - Anar Dana – 2 pkts, chana masal 3 pkts, Imli – 1 pkt, Chana..wash garbanzos well and keep aside. Heat oil...add masalas and one large can of crushed tomatoes. fry for some time. add water and some potato flakes for thickening. Add garbanzo and cook for about 15 min. Garnish with coriander
12	Kurma or Mixed Vegetable Sabzi (200 people)	Frozen Green Beans – 6 big family packets – 15 lbs approx, Cauliflower 4 large , 4 Cans Boiled Potato ,Alternately - mixed frozen Vege Packets – 10 bags from Costco, Dhania powder, Jeera Powder, Mircha Powder , haldi, Saunf powder, coconut milk, ground cilantro and green chili paste, 2 cans crushed tomatoes, ½ gallon heavy whipping cream, 1 cup cashew nuts ground to paste and fried with the masala
13	Dry Sabzi options	Frozen Green Beans –15 big family packets –or 10 bags of shredded cabbage Available on request at temple made along with Frozen peas – 4 big family packets – Available on request at temple Alternately - mixed frozen Vegetable Packets 15– Available on request at temple Alternately – boiled potato curry 50-60 lbs (popular item) Dhania powder, Jeera Powder, Mircha Powder – home
14	Boodi Raita (200 people)	2 bags of Boondi Available on request at temple Yogurt 6 tubs (4 lbs each) Available on request at temple 1 gallon milk, cilantro, jeera powder, chat masala
15	Halwa/Kesari (200 people)	Sooji –10 lbs, Ghee – 8 sticks butter , Sugar –10 lbs, Saffron Color , Elaichi Powder Proportion.. 1 cup sooji, 1 ½ cup sugar , 2cups water and ½ cup ghee. Method: 1 cup Sooji, 2 cups water,1 + a little more sugar, Ghee - maybe 1/2 a cup (approx)kesar color a pinch, Cashew and raisins - a little each (approx) Roast sooji well with ghee. Boil required quantity of water and sugar along with food color., when boiling reduce flame and add sooji. Stir well. Add ghee and cover. Cook for few minutes till ready. Add cardamom powder, rasins and cahews that have been fried in ghee.

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NOTE:

1. Rice cookers in the kitchen will make about **14 cups of plain rice** and about **12 cups of veg rice** (Including vegetables and rice together)

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