

FOOD TRUCK FACE OFF

RECIPE BOOK



Competition Guidelines:

- Each group must use 15 Rhodes Rolls in their recipe.
- Each group will choose one recipe from this book.
- Each group must pass off their recipe choice and shopping list with the teacher.
- Each group may have up to 4 items purchased for their recipe from the grocery store, not including staple ingredients like sugar, flour, margarine and spices or the Rhodes Rolls. These items might include pizza sauce, frosting, cheese, beverages, etc. These ingredients will count toward the overall production cost.
- The group that earns the most profit from their business will win the competition.

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Cinnamon Snacks

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/2 c. margarine, melted	Staple	\$0.25
1 c. brown sugar	Staple	\$0.30
2 tsp. cinnamon	Staple	\$0.08
1 tub vanilla frosting	Purchase From Store	\$1.85
	Total Cost:	\$4.13

1. Preheat the oven to 350°F.
2. Cut each roll into 4 equal pieces. Roll each dough piece into a ball.
3. Combine cinnamon and brown sugar in cereal bowl.
4. Roll each dough ball in the melted butter. Then, roll them in the cinnamon sugar mixture.
5. Arrange each coated piece evenly on a sprayed cookie sheet.
6. Allow the dough to rise for about 10 minutes.
7. Bake at 350°F 20-25 minutes.
8. While the cinnamon snacks are baking, place vanilla frosting in a cereal bowl and microwave for about 30 seconds, or until it reaches a glaze consistency.
9. Remove the cinnamon snacks from the oven and drizzle glaze over warm cinnamon snacks, or use as a dip.



Pizza Roll Ups

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
5 string cheese sticks, cut into fourths	Purchase From Store	\$1.65
1 pkg. pepperoni	Purchase From Store	\$3.29
1 small jar pizza sauce	Purchase From Store	\$1.99
1 tsp. Italian seasoning	Staple	\$0.08
1/4 c. margarine, melted	Staple	\$0.13
	Total Cost:	\$8.79

1. Preheat the oven to 350°F.
2. Combine 3 Rhodes Rolls and roll out into a 10-12-inch circle with a rolling pin. Repeat with remaining rolls. (You will have 5 circles of dough.)
3. Cut the dough circles into 4 triangular wedges using a pizza cutter.
4. Overlap 3 pepperoni slices onto the wide end of each wedge.
5. Cut the string cheese sticks in four equal pieces. Place one cheese stick on top of the pepperoni.
6. Starting at the wide end roll each wedge to the point. Cover all cheese with the dough and pinch together so that it will not leak out while cooking. Place on a sprayed baking sheet.
7. Bake at 350°F 10-12 minutes or until golden brown.
8. While rolls are baking, combine melted margarine and Italian seasoning in a custard cup.
9. When rolls are finished baking, remove them from the oven and brush them with the melted margarine and Italian seasoning mixture.
10. Serve with marinara or pizza sauce.



Cherry Kolachy

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 can cherry pie filling	Purchase From Store	\$2.99
1 tub vanilla frosting	Purchase From Store	\$1.85
	Total Cost:	\$6.49

1. Preheat oven to 350°F.
2. Cut each Rhodes Roll into two pieces. Flatten each dough piece into about a 2-inch circle. Place the circles on a large sprayed cookie sheet.
3. Allow the dough to rise for about 10 minutes.
4. With fingertips press indentation in the center of each roll. Spoon in about 1 tablespoon of pie filling into the center indentation of each roll.
5. Bake immediately at 350°F for 15-20 minutes.
6. Remove pan from oven and transfer the rolls to a cooling rack.
7. Place vanilla frosting in a cereal bowl and microwave for about 30 seconds, or until it reaches a glaze consistency.
8. Drizzle each roll with frosting glaze.



Snowflake Rolls

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 c. margarine, softened and divided in half	Staple	\$0.50
1/2 c. flour	Staple	\$0.05
1 Tbsp. water	Staple	FREE
	Total Cost:	\$2.20

1. Preheat oven to 350°F.
2. Cut each roll in half. Roll into round balls and place rolls evenly spaced in a sprayed cookie sheet. Allow dough to rise for about 10 minutes.
3. In a small bowl combine 1/2 c. of the margarine, flour and hot water and mix until smooth. Spoon mixture into a sandwich bag. Push the mixture down into one corner of the bag and snip off a very tiny corner.
4. Draw a snowflake on the top of each roll with the margarine/flour mixture.
5. Bake at 350°F for 15 minutes or until tops of rolls are golden.
6. Melt the remaining 1/2 c. margarine in a custard cup. When the rolls are done baking and removed from the oven, brush the melted margarine on the top of the rolls.



Cinnamon Crumble Pizza

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/4 c. margarine, divided in half	Staple	\$0.13
1/2 c. sugar	Staple	\$0.11
1 tsp. cinnamon	Staple	\$0.06
1/4 c. flour	Staple	\$0.03
1 tub of vanilla frosting	Purchase From Store	\$1.85
	Total Cost:	\$3.83

1. Preheat oven to 450°F.
2. Combine sugar and cinnamon in a cereal bowl and mix together. Remove half of this mixture and put into a separate bowl and set aside.
3. Combine all of the rolls and roll out into a large circle (about 12 inches). Place on a sprayed pizza pan.
4. Cut the margarine in half and melt only 2 Tbsp. of it and brush it on the dough circle.
5. Use one half of the cinnamon/sugar mixture and sprinkle over the melted margarine.
6. To create the crumble topping, combine the remaining 2 Tbsp. of margarine (the margarine should still be solid, NOT melted), flour and cinnamon/sugar mixture. Use a pastry blender to cut in the margarine until the mixture is crumbly.
7. Sprinkle the crumble topping over pizza and let rise for 10 minutes.
8. Bake at 450°F 8-10 minutes.
9. While the pizza is baking, place vanilla frosting in a cereal bowl and microwave for about 30 seconds, or until it reaches a glaze consistency.
9. Transfer the frosting into a Ziploc bag and cut a small corner off to drizzle over the pizza when it is done baking.



Mini S'more Cupcakes

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 c. milk chocolate chips	Purchase From Store	\$1.24
2 c. mini marshmallows	Purchase From Store	\$0.36
1/2 c. margarine	Staple	\$0.25
	Total Cost:	\$3.50

1. Preheat the oven to 350°F.
2. Cut the Rhodes Rolls into four pieces each. In a glass mixing bowl, melt only 1 cup of the mini marshmallows with the margarine in the microwave for 30 seconds. Set the other 1 cup of mini marshmallows aside.
3. Stir the mixture. If all the marshmallows are not melted, put it back in the microwave for 15 more seconds. Remove and stir again until all of the marshmallows are melted and smooth.
4. Put several roll pieces in the mixture and coat evenly. Repeat until all roll pieces are coated.
5. Spray a large muffin tin and layer the following ingredients in each of the cups of the muffin tin: 3 coated roll pieces, chocolate chips, and miniature marshmallows.
6. Pour any remaining marshmallow and butter mixture over each muffin cup.
7. Bake at 350°F 12-15 minutes.
8. Remove from oven and serve warm.



Honey Butter Rolls

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/2 c. margarine	Staple	\$0.25
1/4 c. honey	Purchase From Store	\$0.99
	Total Cost:	\$2.89

1. Preheat the oven to 350°F.
2. Cut each roll into 4 pieces.
3. In a small glass mixing bowl, melt the butter and honey together for about 30 second. Stir until smooth.
4. Dip each dough piece into the honey butter mixture and place 3 pieces into each cup of a large sprayed muffin pan.
5. Drizzle any leftover honey butter mixture over the rolls.
6. Allow the rolls to raise for about 10 minutes.
7. Bake at 350°F 10-12 minutes.
8. Remove from muffin pan immediately and serve bottom side up.



Apple Turnovers

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 can apple pie filling	Purchase From Store	\$2.99
1/2 c. margarine	Staple	\$0.25
1/2 c. sugar	Staple	\$0.11
1 tsp. cinnamon	Staple	\$0.06
	Total Cost:	\$5.06

1. Preheat oven to 350°F.
2. Cut each roll into two pieces. Using a rolling pin, roll each roll flat.
3. Melt the margarine in a cereal bowl.
4. Combine the sugar and cinnamon in separate cereal bowl.
5. Spoon about 1 tablespoon of the pie filling into the center of each flattened roll. Fold one edge of the bread over the pie filling and the opposite edge over the first edge. Try to seal all the pie filling in the center so it doesn't leak out while baking.
6. Dip the filled rolls into the melted margarine, coating both sides then dip both sides into the cinnamon sugar mixture.
7. Lay on sprayed cookie sheet with the seam side down.
8. Bake at 350°F 15-20 minutes. Serve warm.



Cheesy Taco Flatbread

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/2 lb. ground beef	Purchase From Store	\$1.99
1/2 pkg. taco seasoning	Purchase From Store	\$0.34
1/2 c. water	Staple	FREE
1/2 c. grated cheddar cheese	Purchase From Store	\$0.60
1/2 c. salsa	Purchase From Store	\$0.49
	Total Cost:	\$5.07

1. Preheat the oven to 350°F.
2. Divide each roll into two pieces.
3. Roll the dough pieces into circles with a rolling pin as thin as possible.
4. Place the dough circles on a sprayed cookie sheet and bake for 10 minutes at 350°F degrees.
5. While the rolls are baking, brown hamburger meat in a large skillet. Drain the grease from the meat. Stir in taco seasoning and 1/2 c. water. Simmer for 5-10 minutes over low heat or until most of the water has cooked out.
6. Top the flat bread circles with the warm meat mixture. Sprinkle the cheddar cheese and salsa on top of the meat and serve warm.



Yummy Mummy Dogs

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
2 pkg. hot dogs	Purchase From Store	\$1.98
1/2 c. ketchup	Staple	\$0.34
1/4 c. mustard	Staple	\$0.17
	Total Cost:	\$4.14

1. Preheat the oven to 350°F.
2. For each Mummy Dog, cut each Rhodes Roll in half. Roll each half into a 22-24-inch rope.
3. Cut a 1 1/2 inch piece off of the rope and wrap around the top of a hot dog.
4. Wrap the long dough rope around the hot dog from the bottom up about 4 1/2 inches. Repeat this process for all hot dogs.
5. Place Mummy Dogs on a sprayed baking sheet and bake at 350°F 10-15 minutes or until lightly browned.
6. Remove from oven and cool slightly. Add mustard eyes and serve warm with ketchup and mustard.



Lemon Slice Cupcakes

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/2 c. sugar	Staple	\$0.11
3 lemons, zested and juiced	Purchase From Store	\$2.07
1/4 c. margarine, melted	Staple	\$0.13
2 oz. cream cheese, softened	Purchase From Store	\$0.46
1/3 c. powdered sugar	Staple	\$0.10
	Total Cost:	\$4.52

1. Preheat oven to 350°F.
2. Cut each Rhodes Roll into four pieces and roll each piece into a ball.
3. Using a zester, zest the lemons over a small plate. Be sure to only grate off the yellow part of the peel. Try to not to grate too much of the white part of the peel.
4. In a cereal bowl, combine the sugar and lemon zest. Rub the sugar mixture with your fingers to distribute the lemon zest through the sugar.
5. Melt the margarine in a custard cup.
6. Dip each dough ball into the melted butter and then press into the sugar/zest mixture. Place three pieces of the dough in a large sprayed muffin tin.
7. Allow the dough to rise for 10 minutes.
8. Bake at 350°F 12-15 minutes. Cover the pan with foil for the last 5 minutes, if necessary, to prevent over browning.
9. While cupcakes are baking, prepare the glaze by mixing the cream cheese, lemon juice and powdered sugar together until it forms a glaze consistency.
10. When cupcakes are done, remove them from the oven and the pan and drizzle the glaze on top of each cupcake.



Pumpkin Slice Cupcakes

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/4 c. margarine, melted	Staple	\$0.13
1/2 c. sugar	Staple	\$0.15
1 tsp. cinnamon	Staple	\$0.06
1/4 tsp. nutmeg	Staple	\$0.03
3/4 c. canned pumpkin	Purchase From Store	\$1.09
1 tub cream cheese frosting	Purchase From Store	\$1.85
	Total Cost:	\$4.96

1. Preheat the oven to 350°F.
2. Cut each Rhodes Roll into four pieces and roll each piece into a ball.
3. Combine melted margarine, sugar, cinnamon and nutmeg in a cereal bowl.
4. Place the canned pumpkin into a separate cereal bowl. Dip each dough ball into the pumpkin to coat all sides. Then, dip each pumpkin covered dough ball into the sugar mixture.
5. Place 3 dough balls into a large sprayed muffin tin.
6. Bake at 350°F 12-15 minutes. Cover the pan with foil for the last 5 minutes, if necessary, to prevent over browning.
10. While cupcakes are baking, place cream cheese frosting in a cereal bowl and microwave for about 30 seconds, or until it reaches a glaze consistency.
11. When cupcakes are done baking, remove them from the oven and the muffin tins and drizzle with the glaze.



Buttery Breadsticks

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/2 c. margarine, melted	Staple	\$0.25
1 c. parmesan cheese, grated	Purchase From Store	\$2.52
1/2 tsp. garlic salt	Staple	\$0.04
	Total Cost:	\$4.46

1. Preheat oven to 350°F.
2. Roll each Rhodes Roll into a 6-inch rope.
3. Place margarine in a custard cup and melt. Place the parmesan cheese in a separate cereal bowl.
4. Dip each rope into butter and then roll in the Parmesan cheese.
5. Place the breadsticks on a sprayed backing sheet. Sprinkle each breadstick with the garlic salt.
6. Allow the breadsticks to rise for about 10 minutes.
7. Bake at 350°F for 15-20 minutes or until golden brown.



Soft Pretzels

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/4 c. margarine, melted	Staple	\$0.13
1 Tbsp. coarse salt	Staple	\$0.15
1 can of nacho cheese	Purchase From Store	\$2.79
	Total Cost:	\$4.69

1. Preheat the oven to 375°F.
2. Roll each Rhodes Roll into a long rope. Form into a pretzel shape. Repeat with remaining rolls and place on large sprayed baking sheet.
3. Melt margarine in a custard cup. Brush melted butter on top of each pretzel and then sprinkle with the coarse salt.
4. Bake at 375°F for 15-20 minutes or until golden brown.
5. Serve with nacho cheese.



Ham & Cheese Sliders

**Remind the teacher that your Rhodes Rolls must be placed on a regular cookie sheet to rise.*

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
8 slices of ham, cut in half	Purchase From Store	\$2.69
8 slices of provolone cheese, cut in half	Purchase From Store	\$2.69
1/4 c. mayonnaise	Staple	\$0.20
2 Tbsp. margarine	Staple	\$0.06
	Total Cost:	\$7.29

1. Preheat the oven to 350°F.
2. Bake the Rhodes Rolls at 350°F for 15-20 minutes, or until golden brown.
3. Cut each roll in half and spread the halves with the mayonnaise.
4. Place the ham and cheese on one half of the roll and then place the other half of the roll on top.
5. Melt the margarine in a custard cup and brush the tops of the sliders with the melted butter.
6. Return the sliders to the oven for 3 more minutes to melt the cheese.
Serve warm.



Personal Chicken Pot Pies

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 large can of chicken	Purchase From Store	\$2.79
1 1/2 c. frozen vegetables	Purchase From Store	\$0.44
1 can cream of chicken soup	Purchase From Store	\$0.79
1/8 tsp. salt	Staple	\$0.01
1/8 tsp. pepper	Staple	\$0.01
1/2 c. shredded cheddar cheese	Purchase From Store	\$0.60
	Total Cost:	\$6.29

1. Preheat the oven to 350°F.
2. Flatten each roll into a 6-7 inch circle. Cover with plastic wrap and let rest.
3. Open and drain the chicken. Place it in a large mixing bowl and use a fork to break up the chunks until the chicken is shredded.
4. Add the vegetables and soup and mix well. Add the salt and pepper to season.
5. Remove the plastic wrap from the dough and press each dough circle into the bottom and up the sides of a large sprayed muffin tin cup.
6. Divide the chicken mixture evenly between the dough cups. Sprinkle the tops with grated cheese.
7. Bake at 350°F for 15-18 minutes. Remove from the muffin tins and serve warm.



Breakfast Pizza

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
12 eggs	Purchase From Store	\$1.99
2 c. shredded cheddar cheese	Purchase From Store	\$2.40
1 pkg. bacon bits	Purchase From Store	\$2.59
1/8 tsp. salt	Staple	\$0.01
1/8 tsp. pepper	Staple	\$0.01
1/2 c. salsa	Purchase From Store	\$0.49
	Total Cost:	\$9.14

1. Preheat the oven to 375°F.
2. Flatten each Rhodes Roll into a 5-inch circle. Repeat with remaining rolls to make mini pizza crusts. Place the dough circles on a large sprayed baking sheet. Poke each one several times, with a fork, to prevent bubbles from forming.
3. Bake at 375°F for 10-15 minutes or until lightly browned. Remove from oven and set aside, but keep them on the cookie sheet.
4. In a small bowl, whisk the eggs, salt and pepper together. Spray cooking spray in a skillet and add the eggs. Sprinkle the bacon over the eggs.
5. Cook and stir over medium heat until eggs are softly scrambled.
6. Spread each mini pizza crust with 1-2 Tbsp. of salsa. Sprinkle each pizza. Spoon the scrambled eggs on top of the sauce and then sprinkle with the shredded cheese.
7. Return the breakfast pizzas to the oven for about 5 minutes, or until the cheese is melted and bubbly. Remove from the oven and serve warm.



Lucky Lime Rolls

**This recipe requires additional rising time outside of class. Choose this recipe only if the entire group can commit to coming in early to prepare this recipe.*

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 lime, zested and juiced	Purchase From Store	\$0.29
1/2 c. sugar	Staple	\$0.10
1/4 c. margarine, melted	Staple	\$0.13
1 tub vanilla frosting	Purchase From Store	\$1.85
2-3 drops green food coloring	Staple	\$0.02
	Total Cost:	\$4.04

1. Preheat the oven to 350°F.
2. Using one roll, cut off a small piece of dough for the stem and press the rest of the roll into a 4-inch circle.
3. Make 3 leaves by cutting the circle almost all the way through, into thirds like a pizza, leaving the pieces attached in the center. Clip each leaf at the top to make a dip in the top of the leaf. You want each roll to resemble a shamrock.
4. Combine the lime zest and sugar in a cereal bowl. Melt the margarine in a separate cereal bowl. Dip the cut and clipped dough circle carefully in the melted margarine and then into the sugar/zest mixture.
5. Place the dough circle on a sprayed baking sheet, separating the leaves so they don't touch. Roll the cut off piece into a stem and dip it in the margarine and sugar/zest. Place the stem under the center of the shamrock and press in place. Repeat the process with the remaining rolls.
6. Cover the rolls with plastic wrap and let rise about 45 minutes.
7. Remove the plastic wrap and bake at 350°F for 10-12 minutes or until golden brown.
8. While the rolls are baking, combine the vanilla frosting, lime juice and green food coloring together in a small mixing bowl. Serve the frosting as a dip.



Butterscotch Bubble Bread

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 box butterscotch pudding mix, non-instant	Purchase From Store	\$1.29
1/2 c. brown sugar	Staple	\$0.15
1/2 c. margarine	Staple	\$0.25
	Total Cost:	\$3.34

1. Preheat the oven to 350°F.
2. Cut each Rhodes Roll into 4 pieces. Dip each piece into the dry pudding mix to coat them.
3. Place 3 roll pieces into each cup of a large sprayed muffin tin. Sprinkle 1 tsp. of the pudding mix over the top of the rolls.
4. Combine the brown sugar and margarine together in a cereal bowl and place in the microwave. Heat this mixture for about 1 ½ to 2 minutes until the butter is melted. Stir this mixture until a syrup is formed.
5. Pour about 1 Tbsp. of this syrup over the rolls until it is evenly distributed. Allow the rolls to rise for about 10 minutes.
6. Bake at 350°F for 12-15 minutes. Cover with foil the last 5 minutes of baking to prevent overbrowning.
7. Immediately after baking, loosen the rolls from sides of the muffin tin with a knife and invert onto serving plates. Serve warm.



Mini Bear Claws

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/4 c. margarine, softened	Staple	\$0.13
1/2 c. brown sugar	Staple	\$0.15
1/2 c. semi-sweet chocolate chips	Purchase From Store	\$0.74
1/4 c. shredded coconut	Purchase From Store	\$0.26
1 egg, beaten	Staple	\$0.16
	Total Cost:	\$3.09

1. Preheat the oven to 350°F.
2. Cut each Rhodes Roll in half. Roll each roll out into a 3 to 4-inch circle.
3. In a small mixing bowl, combine margarine and brown sugar until well combined and fluffy in texture. Add the chocolate chips and shredded coconut and stir together.
4. Place about 1 tbsp. of the mixture in the middle of each roll.
5. Moisten edges of the dough with a tiny amount of water. Fold the roll in half over the filling and press edges to seal tightly. Place the rolls on sprayed cookie sheet.
6. Using kitchen scissors, snip the sealed edge of each roll 4-5 times to make claws. Try not to clip into the filling.
7. In a custard cup, beat the egg and then brush the egg over the top of each roll.
8. Bake at 350°F for about 12-15 minutes, or until golden brown.



Basil Tomato Rolls

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/4 c. fresh basil, chopped	Purchase From Store	\$2.99
1 c. Parmesan cheese, shredded	Purchase From Store	\$2.38
1/4 c. olive oil	Staple	\$0.79
2 tsp. pepper	Staple	\$0.08
4 medium tomatoes, chopped and seeded	Purchase From Store	\$1.29
1/4 tsp. sugar	Staple	\$0.01
	Total Cost:	\$9.10

1. Preheat the oven to 350°F.
2. Combine all the Rhodes Rolls together and roll out into a large rectangle about 12 x 18-inches. Let rest while you prepare the other ingredients.
3. Cut each of the tomatoes into wedges and remove and discard the insides containing the seeds. Then, chop the rest of the tomato into small pieces.
4. Place the chopped tomatoes, 1 tsp. of the pepper and the sugar in a small mixing bowl and stir to combine.
5. Mince the fresh basil leaves until they are in very fine pieces.
6. In a small mixing bowl, combine the basil, Parmesan cheese, olive oil and the other 1 tsp. of the pepper.
7. Spread the basil mixture over the dough rectangle. Begin rolling one long edge of the dough jelly roll style and then cut the roll into 12 equal pieces.
8. Distribute the tomato mixture in the cups of a large sprayed muffin tin. Place the basil filled rolls, cut side down, on top of the tomato mixture in each cup of the muffin tin.
9. Allow the rolls to rise for 10 minutes. Then bake at 350°F for about 15-20 minutes. Cover with foil the last 5 minutes of baking to prevent over browning.
10. Cool for about 5 minutes and then invert onto a serving dish.



Butter Crumb Rolls

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/2 c. Italian style bread crumbs	Purchase From Store	\$0.16
1/4 c. margarine, melted	Staple	\$0.13
	Total Cost:	\$1.94

1. Preheat the oven to 350°F.
2. Divide each roll into two pieces. Roll into round balls and place on a sprayed cookie sheet.
3. Allow the rolls to rise for about 15-20 minutes.
4. Melt the margarine in a custard cup. Brush the melted margarine on the tops of each roll.
5. Sprinkle the rolls with the Italian style bread crumbs.
6. Bake at 350°F for 15-20 minutes, or until golden brown.



Cranberry Orange Sweet Rolls

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
3/4 c. orange marmalade	Purchase From Store	\$1.70
1/2 c. dried cranberries	Purchase From Store	\$1.24
1 c. powdered sugar	Staple	\$0.19
1 orange, zested and juiced	Purchase From Store	\$1.59
	Total Cost:	\$6.37

1. Preheat the oven to 350°F.
2. Combine all the Rhodes Rolls together and roll out into a large rectangle about 12 x 18-inches.
3. Spread the orange marmalade evenly over the dough. Then, sprinkle with the dried cranberries.
4. Begin rolling one long edge of the dough jelly roll style and then cut the roll into 12 equal pieces.
5. Place the cut side down in the cups of a large sprayed muffin cup.
6. Allow the rolls to rise for 10 minutes.
7. Bake at 350°F for about 15-20 minutes or until golden brown.
8. While the rolls are baking, combine the powdered sugar, orange zest and orange juice together in a cereal bowl. It should be the consistency of a light glaze. Add 1 tsp. of water if needed until the frosting is a glaze consistency.
9. Remove the rolls from the oven and remove the rolls from the pan quickly. Drizzle the glaze over the rolls and serve warm.



Ham and Parmesan Rolls

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 c. diced ham	Purchase From Store	\$3.19
1 c. Parmesan cheese, grated	Purchase From Store	\$2.52
1/2 tsp. salt	Staple	\$0.02
2 Tbsp. margarine	Staple	\$0.06
	Total Cost:	\$7.44

1. Preheat the oven to 350°F.
2. Place diced ham, Parmesan cheese and salt together in a medium sized mixing bowl.
3. Cut each Rhodes Roll into 4 pieces and add to the ham mixture.
4. Once all rolls are cut, knead the mixture with your hands to thoroughly combine the dough with the ham mixture.
5. Divide the dough into 12 pieces and roll them into a ball.
6. Place the dough balls into a large sprayed muffin tin and allow to them to rise for 10 minutes.
7. Bake at 350°F for 15-20 minutes, or until golden brown.
8. While the rolls are baking, melt the margarine in a custard cup.
9. Remove the rolls from the oven and brush each roll with the melted butter.
Serve warm.



Cheesy Bread Strips

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1/4 c. margarine, melted	Staple	\$0.13
1 c. mozzarella cheese, grated	Purchase From Store	\$1.19
1/3 c. parmesan cheese, grated	Purchase From Store	\$0.94
1/2 tsp. red pepper flakes	Staple	\$0.03
1 jar pizza sauce (for dipping)	Purchase From Store	\$1.99
	Total Cost:	\$5.93

1. Preheat the oven to 350°F.
2. Combine all of the Rhodes Rolls and knead together. Roll the dough out into a 12 x 20 inch rectangle. Place the dough onto a sprayed cookie sheet.
3. Melt the margarine in a custard cup. Brush the dough with the melted margarine.
4. Sprinkle the mozzarella cheese, parmesan cheese and red pepper flakes on top of the dough evenly.
5. Bake at 350°F for 12-15 minutes or until golden brown.
6. Remove from the oven and cut into strips with the pizza cutter.
7. Serve with the pizza sauce as a dip.



Crunchy Caramel Chocolate Sticks

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
1 (16 oz.) pkg. caramels, melted	Purchase From Store	\$2.99
1/2 pkg. milk chocolate chips, melted	Purchase From Store	\$1.24
1/2 pkg. white chocolate chips, melted	Purchase From Store	\$1.49
	Total Cost:	\$7.37

1. Preheat the oven to 400°F.
2. Cut each Rhodes Roll in half. Roll each piece of dough into a 10-inch stick.
3. Place the breadsticks onto a sprayed cookie sheet. Do not allow the breadsticks to touch so that they become crispy all around.
4. Bake at 400°F for 15-20 or until golden brown. Cool the breadsticks completely. (You might want to transfer the sticks to a large plate or tray and place them in the refrigerator to help them cool more quickly.)
5. While the breadsticks are baking and cooling, unwrap and place the caramels in a small glass mixing bowl. Heat the caramels in the microwave for about 1 minutes at a time until they begin to melt. Stir after every minute. Be careful not to burn the caramel.
6. Place the milk chocolate chips and the white chocolate chips in separate cereal bowls and repeat step 5 above for melting them.
7. When the breadsticks are cool, dip half of the breadstick in the melted caramel. Place back on a sprayed cool cookie sheet and cool in the refrigerator until completely set. Then, drizzle both of the melted chocolates over the caramel.



Meatball Muffins

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
15 frozen meatballs, cooked	Purchase From Store	\$1.95
5 mozzarella string cheese, cut into thirds	Purchase From Store	\$1.65
1 jar pizza sauce	Purchase From Store	\$1.99
2 Tbsp. margarine	Staple	\$0.06
1 tsp. Italian seasoning	Staple	\$0.08
	Total Cost:	\$7.38

1. Preheat the oven to 350°F.
2. Place the frozen meatballs on a large plate and place them in the microwave. Cook them on high for about 3-4 minutes, or until they are fully cooked.
3. Cut the mozzarella string cheese sticks into 3 pieces each. Then, cut each piece in half lengthwise. (You should now have 30 pieces of cheese.)
4. Flatten each Rhodes Roll into a 5 inch circle. Place 1 Tbsp. of pizza sauce in the center of each circle. Place a meatball on top of the sauce in the center of the dough circle.
5. Place a piece of string cheese on each side of the meatball. Pull the dough up around the filling to completely enclose and pinch to seal shut.
6. Place the dough balls seam side down in a large sprayed muffin tin and a small muffin tin.
7. Melt the margarine in a custard cup and stir in the Italian seasoning. Brush the margarine on the top of each dough ball. Allow them to rise for 10 minutes.
8. Bake at 350°F for 20-25 minutes. Serve with leftover pizza sauce as a dip.



Raspberry Cream Cheese Cupcakes

<u>Ingredients:</u>	<u>Type</u>	<u>Cost</u>
15 Rhodes Rolls, thawed and risen	Staple	\$1.65
8 oz. cream cheese, softened	Purchase From Store	\$1.89
1/2 c. sugar	Staple	\$0.11
1/2 tsp. almond extract	Staple	\$0.10
1/2 c. raspberry jam	Purchase From Store	\$1.06
1 1/2 c. powdered sugar	Staple	\$0.29
2-3 tbsp. water	Staple	FREE
	Total Cost:	\$5.10

1. Preheat the oven to 375°F.
2. Combine the cream cheese, sugar and almond extract and blend until smooth.
3. Roll each Rhodes Roll out into a 5 inch circle. Evenly distribute the cream cheese filling in the center of each dough circle. Try to keep the filling away from the outside edges of the dough.
4. Evenly distribute the raspberry jam on top of the cream cheese mixture for each roll. Pull the dough up around the filling to completely enclose and pinch to seal shut.
5. Place the dough balls seam side down in a large sprayed muffin tin and a small muffin tin.
6. Allow the dough to rise for 10 minutes.
7. Bake 375°F for 15-20 minutes, or until golden brown.
8. While cupcakes are baking, combine the powdered sugar and water, one tbsp. at a time, in a small mixing bowl. Mix the icing until it reaches a thin consistency best to drizzle.
9. Remove the cupcakes from the oven and remove from the muffin tins. Drizzle the tops with the icing.



Beverages

The following is a list of common beverages that may be purchased for your food truck business. Be sure to add this to your overall production cost.

Food Item	Price	Amount
Apple Juice – Concentrate	\$1.29	Half Gallon
Apple Juice - Prepared	\$1.99	Half Gallon
Chocolate Milk-(Half Gallon)	\$2.79	Half Gallon
Cranberry Juice - Prepared	\$2.19	Half Gallon
Grape Juice - Prepared	\$3.75	Half Gallon
Hot Chocolate Packets	\$2.00	1 Box (8 Packets)
Kool-Aid Packet + 1 c. sugar	\$0.55	Half Gallon
Lemonade - Concentrate	\$1.59	Half Gallon
Limeade - Concentrate	\$1.59	Half Gallon
Milk-(Gallon)	\$2.59	Gallon
Milk-(Half Gallon)	\$1.69	Half Gallon
Orange Juice - Concentrate	\$1.29	Half Gallon
Orange Juice - Prepared	\$3.69	Gallon
Pink Lemonade - Concentrate	\$1.59	Half Gallon
Soda - (Name Brand) Coca Cola Mountain Dew Pepsi Dr. Pepper Sprite A&W Root Beer	\$1.66	2 Liters
Soda - (Shasta) Root Beer Fruit Punch Cola Orange Lemon Lime Cream Soda Kiwi Strawberry Grapefruit	\$1.49	3 Liters
Soda - (Shasta) Mountain Rush Raspberry Cream Cherry Fiesta Punch	\$1.19	2 Liters
Tampico	\$1.89	Gallon