



# Correctional Facilities

Cleveland skillets can be used to grill, braise, fry, poach or steam a wide variety of foods. The following list is to be used as a guide on approximate cooking times. Some items should be grilled to brown at 350-375°F, then cooked slowly (250-275°F) in a small amount of liquid to tenderize and complete the cooking process. Ground meats, pork, chicken, turkey, eggs and many protein-based dishes need to be cooked to an internal temperature of at least 160-170°F.

	Size/Amount*	Minutes		Size/Amount*	Minutes
<b>Meats</b>			<b>Chicken/Turkey</b>		
Beef roast, 4-8lb	5-20 each	30-35/lb	Chicken pieces, fried	20-40lb	45-50
Beef steaks, 1½-2" thick	10-40lb	6 (rare) 10 (medium) 15 (well done)	Chicken pieces, simmered	20-40lb	50-55
Corned beef, 6-8lb	4-12 each	30-35/lb	Chicken, whole, 3-5lb each	20-40lb	60-90
Beef, pork cubes 1-2"	20-40lb	30-60	Chicken patties, breaded, 4oz	10-20lb	12-15
Ground beef (bulk)	20-40lb	15-30	Chicken nuggets, 2oz	15-30lb	8-10
	50-100lb	35-60	Turkey, whole, thawed, 12-14lb	4-10	2½-3 hrs
Hamburger patties, 4oz	20-60 each	5-15	<b>Seafood</b>		
Meatballs, 1½-2"	15-50lb	12-15	Fish fillets, 4-8oz each	10-25lb	6-10
Hot dogs, 8/lb	8-20lb	5-6	Shrimp, fried or grilled	10-20lb	5-7
Swiss steak, ½" thick	40-80lb	60-80	Scallops, grilled	10-20lb	6-8
Liver, 8oz	10-30lb	8-10	Salmon, whole poached, 5-7lb	2-8 each	40-50
Pork chops, 6oz	10-40lb	45-50	<b>Eggs</b>		
Lamb chops, 6oz	10-40lb	15-18	Scrambled eggs	5-15 gal	10-12
Ham steaks, 8"	10-40lb	8-10	Fried eggs	2-5 doz	3-5
Spare ribs, slabs, 3lb	15-60lb	20-30	Omelets, 8" diameter	6-20 each	8-10
Sausage, Italian/smoked	10-40lb	20-25			
Sausage, breakfast links	10-30lb	10-15			
Bacon slices	5-15lb	4-6			

\* Capacity varies with size of skillet



	Size/Amount*	Minutes
<b>Bread</b>		
French toast	10-30 slices	4-6
Pancakes, 5"	10-30 each	4-6
Grilled sandwiches	10-30 each	6-10
Fritters, apple or corn, 4"	10-25 each	8-10

<b>Vegetables</b>		
Grilled/stir fry vegetables	10-20lb	10-12
Hash brown potatoes	20-40lb	25-30
Potatoes, cubed, 1-2"	20-50lb	25-40

	Size/Amount*	Minutes
<b>Pasta/Rice/Beans</b>		
Noodles, macaroni, spaghetti	1lb/6qts boiling water	6-15
Rice, white long grain	1lb/1qt water	15-20
Fried rice (using cooked white rice)	10-20lb	12-15
Dried beans, soaked overnight	1lb beans/2qts water	50-55
Dried beans, unsoaked	1lb beans/2½qts water	2½ hrs
Dried lentils, unsoaked	1lb lentils/2½qts water	45-50

**How many fit in each skillet?**

**Skillet Size**

Item	10gal	15gal	30gal	40gal
<b>Meats</b>				
Ground beef	25lb	30lb	75lb	100lb
Hamburger patties, 5oz	24	24	54	72
Chili, sloppy joes	9gal	10gal	27gal	37gal
Stew meat, cubes	20lb	26lb	60lb	80lb
Pot roasts, 5lb	5 roasts	6 roasts	15 roasts	21 roasts
Liver, 8oz	12	14	26	39
Meatballs, 2oz	15lb	20lb	35lb	50lb
Hot dogs, 8/lb	66	66	110	154
Beef steaks, 10oz	18	17	45	60
Corned beef, 7lb	5	5	8	12
Pork chops, 5oz	15	18	30	40
Ham steaks, 8" diameter	6	6	12	15
Bacon slices, 1oz	32	27	48	64
Sausage, Italian	12lb	12lb	27lb	39lb
<b>Chicken/Turkey</b>				
Chicken breasts, 8oz	20	17	36	54
Chicken legs and thighs, 4oz	48	33	96	129
Roasting chickens, 5-6lb	8	6	12	16
Whole turkey, 15lb	3	3	6	10