

NORTH DAKOTA AGING SERVICES
BURLEIGH COUNTY SENIOR ADULT
PROGRAM
6-WEEK SPRING/SUMMER CYCLE MENU



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Introduction

This menu resource was developed by Dietary Solutions Inc for the North Dakota Department of Health and Human Services under guidelines established by the Older Americans Act (OAA) Nutrition Programs. These menus are designed to be utilized by congregate and home-delivered nutrition program providers to support the goal of reducing hunger and food insecurity, promoting socialization, promoting health and well-being and delaying adverse health conditions.

Meals approved for this menu provide at least one-third of the recommended Dietary Reference Intakes established by the Food and Nutrition Board of the Institute of Medicine of the National Academy of Sciences, and adhere to the current Dietary Guidelines for Americans, issued by the Secretaries of the Departments of Health and Human Services and Agriculture. Adhering to these criteria ensure the meals provided promote good health and meet nutritional needs of the Older Americans served. Meals are planned to offer a greater variety of vegetable and fruit, whole grains, lean meats/meat alternatives, and low-fat and fat-free dairy while minimizing added sugar and saturated fat. Computer based nutrient analysis was utilized to ensure that nutrient requirements are met by these menus.

These menus are designed to honor preferences of the participants based on feedback solicited from both home-based and congregate meal recipients. Menus are intended to meet ethnic, cultural and food preferences of participants with a focus on the younger 60 plus American while allowing choice in meals served.

Providing healthy meals that are enjoyed and well accepted by the population served are key components of safe and productive living for the Older Americans we serve.

We welcome any feedback including questions, concerns or additional menu and recipe related needs. Contact NDsupport@dietarysolutions.net if we can assist in any way.

MENU MANUAL

A menu manual has been developed to be used along with the individual menus developed. The menu manual is a separate document that contains the below items to be used in coordination with this cycle menu.

MEAL PATTERNS

Standard meal patterns have been provided as a guide showing food components, serving size and minimum servings per meal needed to meet general nutritional guidelines for Older Americans.

If an adjustment is made to a meal, it is important to make sure all components in the standard meal pattern are served. Appropriate substitutions for food components can be found on the substitution lists.

CARBOHYDRATE CONTENT

An outline of the typical carbohydrate content of meals has been provided as a resource to answer potential participant questions related to the amount of carbohydrate in the meals served. The amount of carbohydrates per serving is based on the typical meal patterns used for menu planning. Participants who are diabetic may ask for this information. The charts provided include food components, serving size, and grams of carbohydrate per serving.

ALTERNATE MEALS

A set of ten alternate meals has been provided. These meals are intended to be used to swap out an entire meal from the standard 4-week cycle. This may be desired based on participant preference, product availability or to increase customer choice.

Each of the alternate meals has been planned to meet the nutritional requirements for the older adults served under the Older Americans Act. Recipes have been provided for the alternate meals.

SUBSTITUTION LISTS

Substitution lists are intended to be used in the case where menu adjustments are needed for specific items based on short term product outages or production changes.

ADDITIONAL RESOURCES

Food safety resources and production guides have been provided for reference and to be used as guides to promote safe food handling and appropriate portion sizes.

PLEASE SEE THE MENU MANUAL FOR THE RESOURCES LISTED ABOVE

Standard Breakfast Meal Pattern

Food components	Serving Size	Minimum Servings per meal
Milk, fluid: Low-fat (1%) or fat-free milk, unflavored or flavored	8fl oz	1 serving
Meat/meat alternates Lean meat, poultry, or fish	1oz	1 serving
Cheese	1oz	
Cottage cheese	¼ cup	
Egg, large	1ea	
Cooked dry beans or peas	¼ cup	
Peanut butter, soy nut butter, or other nut or seed butters	2 TBSP	
Yogurt or soy yogurt, plain or flavored	4oz or ½ cup	
Fruit	1/2c or 1 small piece	1 serving
Grains	1 oz	2 servings
Whole grain-rich (WGR) or enriched bread or bread product, e.g., biscuit, roll, or muffin	1slc bread= 1oz 1 small roll= 1oz	
WGR, enriched or fortified cooked breakfast cereal	½ cup	
WGR, enriched, or fortified ready-to-eat (RTE) breakfast cereal (dry, cold)	1 cup	

Standard Lunch and Supper Meal Pattern

Food Components	Serving Size	Minimum servings per meal
Milk, fluid: Low-fat (1%) or fat-free milk, unflavored or flavored	8fl oz	1 serving
Meat/meat alternates Lean meat, poultry, or fish	3oz	1 serving
Tofu, soy products,	3 ounces	
Cheese	2 ounces	
Cottage cheese	3/4 cup	
Egg, large	1 ea	
Cooked dry beans or peas	3/4 cup	
Peanut butter, soy nut butter, or other nut or seed butters	4 TBSP	
Peanuts, soy nuts, tree nuts, or seeds	1 1/2 ounce	
Yogurt or soy yogurt, plain or flavored	8 ounces or 1 cup	
Vegetables	1/2 cup	2 servings
Fruits	1/2 cup or 1 small piece	1 serving
Grains	1oz	2 servings
Whole grain-rich (WGR) or enriched bread or bread product, e.g., biscuit, roll, or muffin	1 slc bread or 1 small roll	
WGR, pasta or rice	1/2c pasta 1/2c rice	

Menu Best Practice Guide

These menus are based on the 2020-2025 Dietary Guidelines for Americans and Older Americans Act nutrition requirements. Each meal is designed to provide the required 1/3 of the Dietary Reference Intakes (DRIs). This guide details best practices for food purchasing and preparation to ensure the guidelines are met.

Standard Meal Patterns	
ALL MEALS HAVE BEEN EVALUATED NUTRITIONALLY AND MEET REQUIREMENTS OF OAA NUTRITION GUIDELINES	
Meals may be re-ordered as desired throughout the menu cycles	
Substitutions must be a like for like item (ex 1oz WG bread for 1oz WG pasta)	
Desserts are not on the menu frequently. If you choose to provide a small desserts on occasion it is an optional item and above the nutritional requirements for a reimbursable meal	
Beverages	
All meals should offer	8oz milk- to be low-fat (1%) or fat free unflavored
	8oz Coffee or Tea
	8oz Water
Breakfast to include	4oz 100% juice
Fruits	
Canned	Purchase in water or juice (preferred), extra light syrup, or light syrup
Fresh	Fresh fruit may be substituted in place of canned fruit, whole fruit may be used in place of sliced or cubed fruit
Blends	Fruit cups may be substituted for single fruit (Fresh or canned)
Vegetables	
Canned	Purchase with no added salt
Fresh	Local and seasonal fresh vegetables are preferred and may be used in place of canned or frozen
Frozen	Preferred over canned
Blends	Vegetable blends may be substituted for single vegetable or for another vegetable blend
Salads	Should be made with dark green lettuce selections such as romain, kale, spinach and spring mix. Reduced calorie dressings are preferred
Grains	
Portion size	2oz whole grain serving per meal
Products	Bread, cereal, and pasta served should be whole grain
	Desserts may not be counted toward a grain serving
Meats	
Product	Purchase whole muscle or low-fat products
	Purchase low sodium processed meat (ex ham, bacon)
Portion Size	3oz serving size once cooked; may serve over 3oz if needed (example: 4oz chicken breast)
Condiments	
Dressings	Serve reduced calorie
Ketchup, Mustard, etc	Industry standard products recommended
Mayo, sour cream	Reduced fat is recommended

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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LUNCH

Cilantro Chicken	3 Oz
Baked Potato	1 each
Seasoned Snap Peas	1/2 Cup
Chilled Mandarin Oranges	1/2 Cup
Whole Wheat Bread	2 slices
Butter	1 each
Fat Free Sour Cream	1 each
1% Milk	8 fl. oz

Beef Stir Fry	1 1/2 Cup
Fried Rice	1/2 Cup
Roasted Vegetables	1/2 Cup
Blushing Pineapple	1/2 Cup
Vegetable Egg Roll	1 each
Butter	1 each
1% Milk	8 fl. oz

Hickory Smoked BBQ Pulled Pork	3 Oz
Baked Sweet Potato	1 whole
Power Slaw	1/2 Cup
Chilled Pears	1/2 Cup
Cornbread	1 (2x3)
Butter	1 each
1% Milk	8 fl. oz

Smoked Virginia Glazed Ham	3 Oz
Au Gratin Potatoes	1/2 Cup
Peas & Carrots	1/2 Cup
Banana	1 each
Whole Wheat Bread	2 slices
Butter	1 each
1% Milk	8 fl. oz

Zucchini & Cucumber Salad	1/2 Cup
Shrimp Scampi	4 Oz
White & Wild Rice Blend	1/2 Cup
Grilled Buttered Asparagus	1/2 Cup
Seafoam Salad	1 (2x3 ~ sq)
Whole Wheat Bread	1 slices
Butter	1 each
1% Milk	8 fl. oz

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
LUNCH									
Chicken Kiev	1 each	Denver Scramble	1/2 Cup	Steak Cobb Salad	1 each	Oven Fried Chicken	3 Oz	Garden Salad	8 Oz
Roasted Potato Medley	1/2 Cup	O'Brien Potatoes	1/2 Cup	Apple Brown Betty	1/2 Cup	Mashed Potatoes & Poultry Gravy	1/2 Cup	Seafood Primavera	1 Cup
Broccoli Normandy	1/2 Cup	Roasted Vegetables	1/2 Cup	Naan Bread	1 each	Glazed Baby Carrots	1/2 Cup	Roasted Vegetables	1/2 Cup
Chilled Peaches	1/2 Cup	Fresh Strawberries	1/2 Cup	Butter	1 each	Fresh Plums	1/2 Cup	Apple Pecan Salad	1/2 Cup
Whole Wheat Bread	2 slices	Whole Grain Bagel	1 each	Choice of Dressing	1 each	Whole Wheat Bread	2 slices	Garlic Whole Grain Texas Bread	1 each
Butter	1 each	Butter	1 each	1% Milk	8 fl. oz	Butter	1 each	Butter	1 each
1% Milk	8 fl. oz	Jelly	1 each			1% Milk	8 fl. oz	1% Milk	8 fl. oz
		1% Milk	8 fl. oz						

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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LUNCH

Hamburger Steak	3 Oz	Butter Chicken	3 Oz	Confetti Coleslaw	1/2 Cup	Roast Beef & Gravy	3 Oz	Baked Lemon Tilapia	3 Oz
Garlic Mashed Potatoes	1/2 Cup	Brown Rice Pilaf	1 #8 sc.	Grilled Bratwurst	1 each	Mashed Potatoes	1/2 Cup	Rosemary Potatoes	1/2 Cup
Country Trio Vegetables	1/2 Cup	Oriental Blend Vegetables	1/2 Cup	Baked Beans	1/2 Cup	Roasted Vegetables	1/2 Cup	Seasoned Broccoli Florets	1/2 Cup
Chilled Tropical Fruit	1/2 Cup	Fresh Watermelon Cubes	1 Cup	Apple Whole Fresh	1 each	Peaches	1 each	Fruited Mallow Gelatin	1 (2x3)
Whole Wheat Bread	2 slices	Naan Bread	0.5 each	WW Hot Dog Bun	1 each	Whole Wheat Bread	2 slices	Whole Wheat Bread	2 slices
Butter	1 each	Butter	1 each	Butter	1 each	Butter	1 each	Butter	1 each
1% Milk	8 fl. oz	1% Milk	8 fl. oz	1% Milk	8 fl. oz	1% Milk	8 fl. oz	1% Milk	8 fl. oz

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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LUNCH

Oven Fried Chicken	3 Oz	Scrambled Egg	1 #16 sc.	Potato Leek Soup	8 fl. oz	BBQ Pork Ribs	3 Oz	Hawaiian Chicken	3 Oz
Mashed Potatoes & Poultry Gravy	1/2 Cup	Seasoned Steak	2 Oz	Asian Shrimp Salad	1 1/2 Cup	Warm Sweet Potato & Apple Salad	1/2 Cup	White & Wild Rice Blend	1/2 Cup
Roasted Vegetables	1/2 Cup	Hash Browns	1/2 Cup	Diced Mangos	1 each	Green Beans w/Bacon	1/2 Cup	Seasoned Broccoli Florets	1/2 Cup
Chilled Sweet Cherries	1/2 Cup	Orange Vinaigrette Roasted Veg	1/2 Cup	Garlic Whole Grain Breadstick	1 each	Fresh Sliced Kiwi	1/2 Cup	Marinated Vegetable Salad	1/2 Cup
Whole Wheat Bread	2 slices	Fresh Blueberries	1/2 Cup	Butter	1 each	Whole Wheat Bread	2 slices	Choice of Fruit	1/2 Cup
Butter	1 each	Dry Rye Toast	2 slice	1% Milk	8 fl. oz	Butter	1 each	Whole Wheat Bread	1 slices
1% Milk	8 fl. oz	Butter	1 each			1% Milk	8 fl. oz	Butter	1 each
		1% Milk	8 fl. oz					1% Milk	8 fl. oz

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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LUNCH

<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td>Beef Tips & Mushrooms in Gravy</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Onion Mashed Potato</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Sauteed Greens & Garlic</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Strawberry Applesauce</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Whole Wheat Bread</td><td style="text-align: right;">2 slices</td></tr> <tr><td>Butter</td><td style="text-align: right;">1 each</td></tr> <tr><td>1% Milk</td><td style="text-align: right;">8 fl. oz</td></tr> </table>	Beef Tips & Mushrooms in Gravy	1/2 Cup	Onion Mashed Potato	1/2 Cup	Sauteed Greens & Garlic	1/2 Cup	Strawberry Applesauce	1/2 Cup	Whole Wheat Bread	2 slices	Butter	1 each	1% Milk	8 fl. oz	<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td>Sweet & Sour Chicken</td><td style="text-align: right;">1 Cup</td></tr> <tr><td>Fried Rice</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Oriental Salad</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Fresh Honeydew Cubes</td><td style="text-align: right;">1 Cup</td></tr> <tr><td>Vegetable Potstickers</td><td style="text-align: right;">1 each</td></tr> <tr><td>Butter</td><td style="text-align: right;">1 each</td></tr> <tr><td>1% Milk</td><td style="text-align: right;">8 fl. oz</td></tr> </table>	Sweet & Sour Chicken	1 Cup	Fried Rice	1/2 Cup	Oriental Salad	1/2 Cup	Fresh Honeydew Cubes	1 Cup	Vegetable Potstickers	1 each	Butter	1 each	1% Milk	8 fl. oz	<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td>Peach Chutney Pork Chop</td><td style="text-align: right;">3 Oz</td></tr> <tr><td>Glazed Sweet Potatoes</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Murray Roasted Vegetables</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Choice of Fruit</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Whole Wheat Bread</td><td style="text-align: right;">2 slices</td></tr> <tr><td>Butter</td><td style="text-align: right;">1 each</td></tr> <tr><td>1% Milk</td><td style="text-align: right;">8 fl. oz</td></tr> </table>	Peach Chutney Pork Chop	3 Oz	Glazed Sweet Potatoes	1/2 Cup	Murray Roasted Vegetables	1/2 Cup	Choice of Fruit	1/2 Cup	Whole Wheat Bread	2 slices	Butter	1 each	1% Milk	8 fl. oz	<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td>Cranberry Meatballs</td><td style="text-align: right;">6 each</td></tr> <tr><td>Potatoes & Onions</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Stir Fry Vegetable Blend</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Fresh Plums</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Whole Wheat Bread</td><td style="text-align: right;">2 slices</td></tr> <tr><td>Butter</td><td style="text-align: right;">1 each</td></tr> <tr><td>1% Milk</td><td style="text-align: right;">8 fl. oz</td></tr> </table>	Cranberry Meatballs	6 each	Potatoes & Onions	1/2 Cup	Stir Fry Vegetable Blend	1/2 Cup	Fresh Plums	1/2 Cup	Whole Wheat Bread	2 slices	Butter	1 each	1% Milk	8 fl. oz	<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td>Summer Slaw</td><td style="text-align: right;">1/4 Cup</td></tr> <tr><td>Fish Tacos</td><td style="text-align: right;">2 each</td></tr> <tr><td>Black Beans</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Southwest Corn</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Cherry Fruit Salad</td><td style="text-align: right;">1/2 Cup</td></tr> <tr><td>Butter</td><td style="text-align: right;">1 each</td></tr> <tr><td>1% Milk</td><td style="text-align: right;">8 fl. oz</td></tr> </table>	Summer Slaw	1/4 Cup	Fish Tacos	2 each	Black Beans	1/2 Cup	Southwest Corn	1/2 Cup	Cherry Fruit Salad	1/2 Cup	Butter	1 each	1% Milk	8 fl. oz
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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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LUNCH

Creamed Chicken w/Veg	1 Cup	Roast Turkey	3 Oz	Hearty Vegetable Soup	8 fl. oz	Tangy Meatloaf	3 Oz	Hamburger on Bun	1 each
Baked Potato	1 each	Mashed Potatoes & Poultry Gravy	1/2 Cup	Chef Salad Bowl	1 each	Tangy Meatloaf Glaze	2 Oz	Potato Wedges	1/2 Cup
Mixed Vegetables	1/2 Cup	Dilled Baby Carrots	1/2 Cup	Chilled Sweet Cherries	1/2 Cup	Fingerling Potatoes	1/2 Cup	Tomato Cucumber Salad	1/2 Cup
Chilled Mandarin Oranges	1/2 Cup	Fresh Watermelon & Cantaloupe Cubes	1 Cup	Garlic Whole Grain Breadstick	1 each	Pacific Roasted Vegetables	1/2 Cup	Ambrosia	1/2 Cup
Whole Grain Biscuit	1 each	Whole Wheat Bread	2 slices	Butter	1 each	Fresh Whole Pear	1 each	Butter	1 each
Butter	1 each	Butter	1 each	Choice of Dressing	1 each	Whole Wheat Bread	2 slices	1% Milk	8 fl. oz
1% Milk	8 fl. oz	1% Milk	8 fl. oz	LS Crackers	1 pkg	Butter	1 each		
				1% Milk	8 fl. oz	1% Milk	8 fl. oz		

Nutrient Analysis
Burleigh County Senior
Adult Program
6-week Spring/Summer
Cycle Menu \ 2023

	Goal is 1/3 of DRI	
Macronutrients	Minimum Requirements	Menu Provides
Calories (kcal)	660 kcal	830 kcal
Protein (g)	30g	43g
Carbohydrate	Not Applicable	108g
Fat	30-35% of calories, less is acceptable	32% of calories
Fiber (g)	9g	10g
Vitamins and Minerals	Minimum Requirements	Menu Provides
Vitamin A	300 mcg	636 mcg
Vitamin B-6	.6 mg	1.0 mg
Vitamin B12	.8 mcg	2.36 mcg
Vitamin C	30 mcg	68 mg
Vitamin D	3 mcg	5 mcg
Calcium	330 mg	650 mg
Potassium	1567 mg	1850 mg
Sodium	<1400mg avg over one month	1260 mg

Goals are based on meeting 1/3 of the DRI for one meal per day on this menu.

The 2020-2025 Dietary Guidelines for Americans recommends limiting high sodium foods and beverages. Sodium below the specified goal is acceptable and desirable for heart health.

This menu does not exceed tolerable upper limits for any vitamins and minerals as defined by the Food and Nutrition Board, Institute of Medicine, National Academies.

RECIPES



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Milk 1% 8 flz PC (1% Milk)	17
Beef Stir Fry f/Cubes & Frz Veg (Beef Stir Fry)	18
Rice Fried w/Soy Sauce (Fried Rice)	21
Vegetables Roasted f/Fresh (Roasted Vegetables)	23
Pineapple Blushing Chunks f/Cnd (Blushing Pineapple)	25
Egg Roll Vegetable 1.5z (Vegetable Egg Roll)	26
Milk 1% 8 flz PC (1% Milk)	27
Pork Pulled BBQ Hickory Smoked Ckd Frz (Hickory Smoked BBQ Pulled Pork)	28
Potato Sweet Bkd f/Fresh (Baked Sweet Potato)	29
Power Slaw (Power Slaw)	30
Broccoli Cuts f/Fresh (Seasoned Broccoli Cuts)	32
Pear Slices JcPk Cnd (Chilled Pears)	33

Cornbread f/Mix (Cornbread)	34
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Vegetable Mix Country Trio f/Indv Frz (Country Trio Vegetables)	87
Fruit Tropical f/Cnd (Chilled Tropical Fruit)	88
Milk 1% 8 flz PC (1% Milk)	89
Butter Chicken (Butter Chicken)	90
Rice Brown Pilaf (Brown Rice Pilaf)	92
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Melon Watermelon Cubes f/Fresh (Fresh Watermelon Cubes)	95
Bread Naan (Naan Bread)	96
Milk 1% 8 flz PC (1% Milk)	97
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Chicken Cilantro f/Thigh (Cilantro Chicken)



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COOK TEMP	COOK METHOD	SERVING SIZE
325.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Chicken, Thigh Bnls Sknls	6 lb 12 Oz	13 lb 9 Oz	20 lb 5 Oz	27 lb 2 Oz		<p>WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.</p> <p>Thaw Chicken under refrigeration at <40F/4C. Place a single layer of Chicken loosely on baking sheet, skin side up. Bake Chicken at 325F/162C for 30-40 min uncovered to *internal temp of >165F/74C held for 15 sec. Maintain >140F/60C.</p>
Water, Tap	1 1/2 Qt	3 Qt	1 Gal 1 Cup	1 Gal 3 Cup		<p>Prepare Sauce by placing Water, LS Chicken Base and chopped Cilantro in pot. Heat over medium heat for approximately 20 min.</p>
2 Base, Chicken Paste LS G-F	1/3 Cup	2/3 Cup	1.0 Cup	1 1/3 Cup		
Cilantro, Raw Bunch	3 Oz	6.5 Oz	9.5 Oz	12.5 Oz	Chopped Fine	
3 Cornstarch	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	1/3 Cup		<p>Mix Cornstarch and Water. Slowly add Cornstarch Mixture to Sauce, stirring constantly to thicken. Maintain >140F/60C.</p>
Water, Tap	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	1/3 Cup		
4						Place prepared Chicken in pan(s). Pour Sauce over Chicken in serving pan.

Chicken Cilantro f/Thigh (Cilantro Chicken)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.
6							Cook Time: 1-1.5 hrs.

Potato Bkd f/Fresh (Baked Potato)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
75 Min	375.0 °F	145 °F	Bake	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Russet/Baking Fresh	25 each	50 each	75 each	100 each	Scrub potatoes and remove blemishes. Rinse in cold running water.
3	Oil, Vegetable	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	Rub or brush lightly with oil and place on greased baking pan(s) and bake until tender.
4					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.	
5					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
6					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
7					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	

Peas Sugar Snap w/Paprika f/Frz (Seasoned Snap Peas)

COOK METHOD	SERVING SIZE
Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Steam or boil Vegetables until tender. Add Paprika and mix well.
Peas, Sugar Snap Frz	5 lb	10 lb	15 lb	20 lb	
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
Paprika	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Chill	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Orange, Mandarin JcPk	3 1/2 Qt	1 Gal 5 Cup	2 Gal 4 Cup	3 Gal 3 Cup	Drained	Serve according to portion size.
3						CCP -- Maintain <40F/4C; discard unused product.

Sour Cream Fat Free PC (Fat Free Sour Cream)

COOK METHOD	SERVING SIZE
Chill	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					<p>*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Serve as desired.</p> <p>CCP - Maintain <40F/4C.</p>

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Beef Stir Fry f/Cubes & Frz Veg (Beef Stir Fry)



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COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
15 Min	375.0 °F	145 °F	Cook	1 1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Broccoli, Florets Frz Carrot, Baby Frz Green Beans, Cut Frz	1 lb 8 Oz	3 lb	4 lb 8 Oz	6 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	1 lb 8 Oz	3 lb	4 lb 8 Oz	6 lb		
	1 lb 8 Oz	3 lb	4 lb 8 Oz	6 lb		
2 Sugar, Granulated Bulk Pepper, Black Ground Cornstarch Base, Beef Paste LS G-F Water, Tap	1 Tbsp 1 tsp	2 Tbsp 2 tsp	3 Tbsp 3 tsp	1/3 Cup		Cook broccoli, carrots & green beans, in steamer or using another method, until about half way done.
	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp		
	1 1/8 Cup	2 1/4 Cup	3 1/3 Cup	1 1/8 Qt		
	1 Tbsp 2 tsp	3 Tbsp	1/4 Cup	1/3 Cup		
	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal		

Beef Stir Fry f/Cubes & Frz Veg (Beef Stir Fry)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sauce, Soy Bulk LS	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup		
3	Garlic, Whole Fresh	2 tsp	1 Tbsp 2 tsp	2 Tbsp 1 tsp	3 Tbsp	Minced	Sauce: Combine sugar, black pepper and cornstarch in steam-jacket or other kettle. Combine water, base and soy. Add gradually to dry ingredients and stir with wire whip over low heat. Cook and stir until mixture thickens and looks clear. Reduce heat.
	Onion, Yellow	1/2 Cup	1 1/8 Cup	1 2/3 Cup	2 1/4 Cup	Julienne	
	Pepper, Red Fresh	1 1/2 Cup	3 Cup	1 1/8 Qt	1 1/2 Qt	Julienne	
	Water Chestnuts, Sliced Cnd	1 1/2 Cup	3 Cup	1 1/8 Qt	1 1/2 Qt	Rinsed/Drained	
	Mushrooms, Pieces Cnd	1 1/2 Cup	3 Cup	1 1/8 Qt	1 1/2 Qt	Drained	
	Beef, Cubes Raw	9 lb 6 Oz	18 lb 12 Oz	28 lb 2 Oz	37 lb 8 Oz		
	Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		
	Ginger, Ground	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp		
4							Meat and Vegetables with oil in fry pan, heat to about 375F/190C and stir fry beef until well browned. Add vegetables and stir-fry until veggies are tender crisp. Stir in sauce, ginger & garlic. Do not overcook as vegetables will become mushy. Serve immediately.

Beef Stir Fry f/Cubes & Frz Veg (Beef Stir Fry)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Rice Fried w/Soy Sauce (Fried Rice)



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COOK METHOD	SERVING SIZE
Stir Fry	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Rice, White Parboiled	2 1/2 Cup	1 1/4 Qt	2.0 Qt	2 1/2 Qt	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Chop fine Onions and Carrots. Cook Rice in Water and Salt.
Water, Tap	1 1/2 Qt	3 Qt	1 Gal 1 Cup	1 Gal 3 Cup	
Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
2 Peas, Green Frz	10.5 Oz	1 lb 5 Oz	2 lb	2 lb 11 Oz	Partially cook Peas and drain. Set aside.
3 Egg, Liquid Frz	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	Add Eggs and mix well. Add Salt. Maintain at <40F until used. Saute to *internal temp 155F for 15 sec in Oil; stirring Egg to break into small pieces. * Maintain >140F.
Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
Oil, Vegetable	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	
4 Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	Saute Onions and Carrots in Oil until tender. Add Soy Sauce to Rice mixture. Add Rice mixture to Onions.
Sauce, Soy Bulk LS	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	

Rice Fried w/Soy Sauce (Fried Rice)



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INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
Onion, Yellow	8 Oz	1 lb	1 lb 8 Oz	2 lb	
Carrot, Fresh	4 Oz	8 Oz	12 Oz	1 lb	
5					Stir in cooked Peas and Eggs. Serve immediately.
6					CCP -- Maintain >140F for only 4 hrs. CCP - Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs. CCP - Reheat: To internal temp of 165F held for 15 sec within 1 hr - one time only.

Vegetables Roasted f/Fresh (Roasted Vegetables)



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Carrot, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Sliced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Zucchini, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Celery, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Mushrooms, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Onion, Yellow	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Diced
2 Oil, Olive	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		Preprep: Scrub Vegetables well and dry. Cut Carrots, Zucchini and Celery in 1/4inch bias slices. Slice Mushrooms in 1/4inch slices. Dice Onion.	
	Mustard, Dijon	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
	Vinegar, Balsamic	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
3 Garlic, Whole Fresh	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Minced	Combine Oil, Mustard and Vinegar and mix well.	

Vegetables Roasted f/Fresh (Roasted Vegetables)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
	Basil, Dried Leaves	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
4							Add Spices to Oil mixture and combine. Toss Vegetables with Oil Mixture to evenly coat.
5							Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Pineapple Blushing Chunks f/Cnd (Blushing Pineapple)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Mix & Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Pineapple, Chunks JcPk	6 lb 11 Oz	13 lb 5 Oz	20 lb	26 lb 11 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Gelatin, Dry Strawberry	2 Oz	4 Oz	6 Oz	8 Oz	Lightly drain fruit.
3					Sprinkle gelatin powder over fruit and stir gently.
4					Let fruit stand for 30 min before serving.
5					CCP -- Maintain <40F/4C; discard unused product.

Egg Roll Vegetable 1.5z (Vegetable Egg Roll)

SERVING SIZE					
1 each					

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
3						Prepare product as per package instructions.
4						Discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Pork Pulled BBQ Hickory Smoked Ckd Frz (Hickory Smoked B



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COOK METHOD	SERVING SIZE
Heat	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Prepare product as per package instructions.
2					Cook to internal temp of 145F/63C held for 15 sec.
3					Serve according to package directions.
4					CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Potato Sweet Bkd f/Fresh (Baked Sweet Potato)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
60 Min	400.0 °F	Bake	1 whole

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Potato, Sweet Fresh	8 lb 5 Oz	16 lb 11 Oz	25 lb	33 lb 5 Oz	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Select small even-sized Sweet Potatoes or Yams. Scrub and arrange on baking sheet. Bake 50-60 min, or until tender, at 400F. CCP -Maintain >140F for no more than 4 hrs.
2					CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
3					CCP -- Reheat: To internal temp of >165F for at least 15 sec within 1 hr - one time only.

Power Slaw (Power Slaw)



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COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Mix & Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Kale, Fresh	4 Oz	8 Oz	12 Oz	1 lb	Sliced Thin	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Cabbage, Red Shredded	6 Oz	12 Oz	1 lb 2 Oz	1 lb 8 Oz		
	Brussels Sprouts, Fresh	8 Oz	1 lb	1 lb 8 Oz	2 lb		Sliced 1/4" Halved
	Turnips, Fresh	8 Oz	1 lb	1 lb 8 Oz	2 lb		Cut into Matchsticks
	Carrot, Shredded Fresh	14 Oz	1 lb 12 Oz	2 lb 10 Oz	3 lb 8 Oz		
	Broccoli Cuts f/Fresh	1 lb 8 Oz	3 lb	4 lb 8 Oz	6 lb		Cut into Matchsticks
2 Sugar, Granulated Bulk	2.5 Oz	5 Oz	7.5 Oz	10 Oz		Combine all Ingredients. Mix well. *Chill at <40F/4C for at least 2 hrs before service.	
	Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
	Pepper, Black Ground	1.0 tsp	2.0 tsp	2 3/4 tsp	1 Tbsp 1 tsp		
	Dill, Fresh	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/4 Cup	1/3 Cup		

Power Slaw (Power Slaw)



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INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Mustard, Powder	2.0 tsp	1 Tbsp 1 tsp	1 Tbsp 3 tsp	2 Tbsp 2 tsp		
Mayonnaise, Bulk	2 1/2 Cup	1 1/4 Qt	2.0 Qt	2 1/2 Qt		
Vinegar, White	1/3 Cup	2/3 Cup	1.0 Cup	1 1/4 Cup		
3						CCP -- Maintain <40F/4C; discard unused product.

Broccoli Cuts f/Fresh (Seasoned Broccoli Cuts)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Broccoli, Florets Fresh	5 lb	10 lb	15 lb	20 lb	Bite Size	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Steam or boil Vegetables until tender. Add Seasoning and mix well.
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
Parsley, Dried	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
2						CCP -- Maintain >140F for only 4 hr.
3						CCP --Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
4						CCP --Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Pear Slices JcPk Cnd (Chilled Pears)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pears, Sliced JcPk	3 1/4 Qt	1 Gal 4 Cup	2 Gal 2 Cup	3 Gal 1 Cup	Drained	Serve according to portion size.
3						CCP -- Maintain <40F/4C; discard unused product.

Cornbread f/Mix (Cornbread)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
16 Min	425.0 °F	Bake	1 (2x3)

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Egg, Liquid Frz 1/2 Cup	1.0 Cup	1 1/3 Cup	1 3/4 Cup	Thawed	Prepare product as per package instructions.
	Water, Tap 2 1/4 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt		
	Baking Mix, Corn Muffin 1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		
3						Mix just until smooth. Spread batter into well-greased baking sheet(s). Bake as directed or until golden brown, approximately 12-18 minutes. Cut into 2x3" squares.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						Discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Ham Smoked Virginia Glazed LS (Smoked Virginia Glazed Ham



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COOK TEMP	COOK METHOD	SERVING SIZE
350.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Slice ham and place in hotel pans shingle style. Add broth or water and cover.
2					Bake to internal temp of 145F/63C held for 15 sec.
3					Portion according to serving size.
4					CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.
5					CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6					CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Potato Au Gratin f/Frsh (Au Gratin Potatoes)



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COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
400.0 °F	Bake	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Boil or steam Potatoes until softened but not totally cooked.
2						Place Potato Slices in pans sprayed with Pan Spray. Cover CCP - Maintain <40F/4C.
3 Potato, Russet/Baking Fresh	5 lb 2 Oz	10 lb 4 Oz	15 lb 6 Oz	20 lb 8 Oz	Peeled & Sliced	Add Flour, Salt & Paprika to 1st portion of melted Margarine; stir until smooth about 3-5 min.
4 Pan Coating, Spray	0.5 Oz	1 Oz	1.5 Oz	2 Oz		Slowly add Milk; stirring and cooking until thickening to form White Sauce. Add grated Cheese to White Sauce and stir until Cheese is melted.
5 Margarine, Solids	4 Oz	8 Oz	12 Oz	1 lb	Melted #1	Pour Sauce over Potatoes. Combine Bread Crumbs and 2nd portion of melted Margarine.
Flour, All Purpose	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
Paprika	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp		
6 Milk, 2% Bulk	1 Qt	2 Qt	3 Qt	1 Gal		Lightly sprinkle Bread Crumb Mixture over Potatoes. Garnish with sprinkling of Paprika. *Bake immediately or refrigerate at <40F/4C until ready to cook.

Potato Au Gratin f/Frsh (Au Gratin Potatoes)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Cheese, Cheddar Shredded	12 Oz	1 lb 8 Oz	2 lb 4 Oz	3 lb		
7	Margarine, Solids	1 Oz	2 Oz	3 Oz	4 Oz	Melted #2	Bake until Potatoes are tender and Sauce is bubbly and lightly browned to *internal temp 145F/62C for 15 sec.
	Bread Crumbs, Plain	1 Cup	2 Cup	3 Cup	1 Qt		
8							CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.
9							Cook Time: 25-30 min

Peas & Carrots Seasoned f/Frz (Peas & Carrots)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Steam	4z Spoodle	1/2 Cup

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1	Peas & Carrots, Frz	5 lb	10 lb	15 lb	20 lb	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Parsley, Dried	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
2						Steam or boil vegetables until tender. Add parsley and margarine; mix well.
3						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Banana Whole Fresh (Banana)

SERVING SIZE					
1 each					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Cucumber & Zucchini Salad f/Fresh (Zucchini & Cucumber Salad)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Mix & Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Zucchini, Fresh	2 lb 8 Oz	5 lb	7 lb 8 Oz	10 lb		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Wash Vegetables. Dice the Green Peppers. Combine the three Vegetables.
Cucumber, Fresh	2 lb 8 Oz	5 lb	7 lb 8 Oz	10 lb	Peeled & Cubed	
Pepper, Green Fresh	1.94 each	3.88 each	5.81 each	7.75 each	Diced	
2 Dressing, Ranch Bulk	2 Cup	1 Qt	1 1/2 Qt	2 Qt		Mix the Dressing, Parsley & Dill Weed.
Parsley, Dried	2.0 tsp	1 Tbsp 1 tsp	1 Tbsp 3 tsp	2 Tbsp 2 tsp		
Dill, Weed Dried	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
3						Pour Dressing over Vegetables & gently mix. *Refrigerate at <40F for at least 2 hrs before service.
4						CCP - Maintain <40F.

Shrimp Scampi Hmd (Shrimp Scampi)



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COOK METHOD	SERVING SIZE
Saute	4 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Shrimp, Raw	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Margarine, Solids	8 Oz	1 lb	1 lb 8 Oz	2 lb		Peel and de-vein shrimp leaving the tail section intact.
Oil, Vegetable	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
3 Onion, Green/Spring/Scallions	2.5 Oz	5.5 Oz	8 Oz	10.5 Oz	Sliced	Melt margarine and oil in a large saute pan.
Garlic, Whole Fresh	8.33 each	16.67 each	25 each	33.33 each	Minced	
Juice, Lemon RTS	1/3 Cup	2/3 Cup	1 Cup	1 1/3 Cup		Add onions and garlic to oil. Saute for 1 minute.
4 Parsley, Fresh	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	Minced	
Lemon, Zest Fresh	1.0 tsp	2 1/8 tsp	1 Tbsp	1 Tbsp 1 tsp	Grated	
5						Add lemon juice, parsley and lemon rind to saute mixture. Add shrimp. Saute to internal temp 155F for 15 sec.
6						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.

Shrimp Scampi Hmd (Shrimp Scampi)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Rice Long Grain & Wild (White & Wild Rice Blend)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
35 Min	350.0 °F	145 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Cook according to package directions or use the following directions. Place rice and margarine in shallow baking pan. Add salt, and boiling water amount according to manufacturer's instruction. Stir. Cover pan with heavy duty foil. Bake for 30-35 min until liquid is absorbed. Fluff with fork.
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
Margarine, Solids	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Melted	
Rice, Wild & Long Grain Blend	1 lb 12 Oz	3 lb 8 Oz	5 lb 4 Oz	7 lb		
Water, Tap	2 1/8 Qt	1 Gal	1 Gal 4 Cup	2 Gal 1 Cup	Boiled	
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Asparagus Grilled f/Fresh (Grilled Buttered Asparagus)

SERVING SIZE						
1/2 Cup						

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Asparagus, Fresh	9 lb	18 lb	27 lb	36 lb	Trimmed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Grill Asparagus until tender.
2	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	Melted	Combine Margarine, Lemon Juice and Seasonings and add to cooked Asparagus.
	Juice, Lemon RTS	3 tsp	2 Tbsp	3 Tbsp	1/4 Cup		
	Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
	Pepper, Black Ground	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3							CCP - Maintain >140F for only 4 hrs.
4							CCP - Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
5							CCP - Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Gelatin Seafoam Salad w/Pineapple (Seafoam Salad)

SERVING SIZE					
1 (2x3 ~ sq)					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Preprep: Drain Pineapple; reserve Juice. Prepare Whipped Cream per manufacturer's instructions. Dissolve Gelatin in boiling Water. Chill until partially set.
Gelatin, Dry Lime	0 lb 15 Oz	1 lb 14 Oz	2 lb 13 Oz	3 lb 12 Oz	
Water, Tap	1 1/4 Qt	2 1/2 Qt	3 3/4 Qt	1 Gal 2 Cup	
3					Fold Pineapple and Topping into partially set Gelatin. Blend 1 cup Pineapple Juice and Cream Cheese until smooth and creamy.
Pineapple, Crushed JcPk	1 lb 3 Oz	2 lb 5 Oz	3 lb 8 Oz	4 lb 11 Oz	
Topping, Whip Non-Dairy Bag Frz	2 1/3 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt	
4					Fold Cheese mixture into Gelatin mixture. Scale 9 1/2 lb of mixture into each steamtable pan. *Chill until firm <40F.
Cream Cheese, Bulk	1 lb 0 Oz	2 lb 0 Oz	3 lb 1 Oz	4 lb 1 Oz	
5					CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Potato Medley Roasted RTC (Roasted Potato Medley)

COOK-END TEMP	SERVING SIZE
145 °F	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					CCP -- Cook to internal temp of 145F/62C held for 15 sec.
4					Portion according to serving size.
5					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6					Discard unused product.

Vegetable Mix Broccoli Normandy f/Frz (Broccoli Normandy)



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COOK METHOD	SERVING SIZE
Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1	Vegetable Mix, Broc Normandy Frz 5 lb	10 lb	15 lb	20 lb	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Margarine, Solids 1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Paprika 1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
2					Steam or boil Vegetables until tender. Add Seasoning and mix well.
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Peaches Sliced Chilled JcPk Cnd (Chilled Peaches)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Chill	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Peaches, Sliced JcPk	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal	Drained	Serve according to portion size.
3						CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Denver Scramble (Denver Scramble)



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COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
20 Min	350.0 °F	145 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Pepper Medley f/Fresh Onion, Yellow Diced Egg, Liquid Frz Milk, 2% Bulk Margarine, Solids	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal	Chopped	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal		
	1 1/4 Qt	2 3/4 Qt	1 Gal	1 Gal 2 Cup	Thawed	
	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt		
	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup		
2 Ham, Buffet Flat Bnls	1 lb 6 Oz	2 lb 13 Oz	4 lb 3 Oz	5 lb 10 Oz	Diced Small	Saute pepper and onions until tender. Combine eggs, milk and margarine. Beat until blended.
3						Add chopped ham.
4						Melt margarine in fry pan, griddle or steam jacket kettle. Pour egg mixture into pan. Cook over low heat to desired consistency. Eggs should be glossy. Batch Cook.
5						Eggs: Cook to internal temp of 145F/62C held for 15 sec.

Denver Scramble (Denver Scramble)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							Discard unused product.

Pepper Medley f/Fresh (Pepper Medley)

COOK METHOD	SERVING SIZE
Grill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Pepper, Green Fresh	3 lb	6 lb	9 lb	12 lb	Cut into Strips	Cook vegetables with oil on grill to desired tenderness.
2 Pepper, Red Fresh	3 lb	6 lb	9 lb	12 lb	Cut into Strips	
Oil, Vegetable	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
3						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato O'Brien Diced f/Fresh (O'Brien Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
45 Min	400.0 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh Pepper, Green Fresh Pimento, Pieces Cnd Onion, Yellow	5 lb	10 lb	15 lb	20 lb	Peeled & Cubed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Peel Potatoes and cube. Mince Green Pepper, Onion and Pimentos. Steam or boil until tender.
	4.5 Oz	9 Oz	13.5 Oz	1 lb 2 Oz	Diced	
	4.5 Oz	9 Oz	13.5 Oz	1 lb 2 Oz		
	4.5 Oz	9 Oz	13.5 Oz	1 lb 2 Oz	Diced	
2 Pepper, Black Ground Margarine, Solids	1/2 tsp	3/4 tsp	1 1/8 tsp	1 1/2 tsp		Pan Fry Potatoes and Vegetables in Margarine. Add Seasoning and cook to light brown; 30-40 min. Serve immediately.
	2.5 Oz	5 Oz	7.5 Oz	10 Oz		
3						CCP -- Hold at 140F for only 4 hrs. Discard left over.

Vegetables Roasted f/Fresh (Roasted Vegetables)



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Carrot, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Sliced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Zucchini, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Celery, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Mushrooms, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Onion, Yellow	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Diced
2 Oil, Olive	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		Preprep: Scrub Vegetables well and dry. Cut Carrots, Zucchini and Celery in 1/4inch bias slices. Slice Mushrooms in 1/4inch slices. Dice Onion.	
	Mustard, Dijon	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
	Vinegar, Balsamic	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
3 Garlic, Whole Fresh	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Minced	Combine Oil, Mustard and Vinegar and mix well.	

Vegetables Roasted f/Fresh (Roasted Vegetables)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
	Basil, Dried Leaves	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
4							Add Spices to Oil mixture and combine. Toss Vegetables with Oil Mixture to evenly coat.
5							Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Strawberries f/Fresh (Fresh Strawberries)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Strawberries, Fresh	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					WASH ALL PRODUCE under cool, running water. Drain well.
3					Remove stems and cut into quarters.
4					CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Steak Cobb Salad (Steak Cobb Salad)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Chill	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Egg Boiled Hard Whole RTS	12.5 each	25 each	37.5 each	50 each	Chopped	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Thaw Steak Prepare Hard Boiled Eggs as per separate recipe. Remove shell & refrigerate cooked Eggs at <40F for at least 2 hours.
2 Beef, Steak Strips Julienne	3 lb 2 Oz	6 lb 4 Oz	9 lb 6 Oz	12 lb 8 Oz	Cooked	
Lettuce, Iceberg	1 lb	2 lb	3 lb	4 lb	Bite Size	For each Salad, place 2 cup Lettuces on plate. Add 1 Tablespoon chopped Green Pepper, 1 Tablespoon chopped Tomato, 1Tablespoon Chopped Egg. CCP - Maintain <40F. At time of service add 3 oz hot Steak. **Traditionally, toppings are not evenly distributed in a Cobb Salad. Each Topping is placed in a separate pile on the top of the Salad. Check with Manager in regard to placement of Toppings for your facility. Serve with 2 Tablespoons Dressing.
Lettuce, Romaine Fresh	1 lb	2 lb	3 lb	4 lb	Bite Size	
Spinach, Fresh	1 lb	2 lb	3 lb	4 lb	Bite Size	
3 Lettuce, Green Leaf	1 lb 4 Oz	2 lb 8 Oz	3 lb 12 Oz	5 lb		
Tomato, Fresh	3 lb	6 lb	9 lb	12 lb	Chopped	
Pepper, Green Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Chopped	
Dressing, French LoCal Bulk	2 Cup	1 Qt	1 1/2 Qt	2 Qt		

Crisp Apple Betty Hmd (Apple Brown Betty)



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COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
350.0 °F	Bake	#10 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Combine Nutmeg, Sugar, Salt and Flour.
Nutmeg, Ground	1 3/4 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp 1 tsp		
Sugar, Granulated Bulk	13.5 Oz	1 lb 11 Oz	2 lb 8 Oz	3 lb 5 Oz		
Salt, Iodized	1/4 tsp	1/2 tsp	3/4 tsp	1 1/8 tsp		
3						Add Water and Lemon Juice to above; mix well.
Flour, All Purpose	1.5 Oz	3.5 Oz	5 Oz	6.5 Oz		
Water, Tap	1/4 Cup	1/2 Cup	3/4 Cup	1 1/8 Cup		
Juice, Lemon RTS	1 Tbsp	2 Tbsp 1 tsp	3 Tbsp 1 tsp	1/4 Cup		
4					Drained	Combine Apples with above. Mix only enough to blend. Pour 1 gallon into each steamtable pan.
Apple Slices, Unsweetened Cnd	0.56 no. 10 can	1.11 no. 10 can	1.67 no. 10 can	2.22 no. 10 can		
5						Combine Bread Crumbs with Cinnamon and Brown Sugar. Mix well. Sprinkle 1 1/2 lb. over each steamtable pan.
Cinnamon, Ground	1 1/8 tsp	2 1/4 tsp	1 Tbsp	1 Tbsp 1 tsp		
Margarine, Solids	2 Oz	4.5 Oz	6.5 Oz	9 Oz		

Crisp Apple Betty Hmd (Apple Brown Betty)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Brown Light	1/4 Cup	1/2 Cup	3/4 Cup	1 1/8 Cup		
	Bread Crumbs, Plain	9 Oz	1 lb 2 Oz	1 lb 11 Oz	2 lb 4 Oz		
6							Cook Time: 45-60 min.
7							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Bread Naan (Naan Bread)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
1 Min	400.0 °F	145 °F	Bake	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					Discard unused product.

Dressing Italian LoCal PC (LoCal Italian Dressing)

SERVING SIZE					
1 each					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Chicken Fried Oven f/Thigh (Oven Fried Chicken)



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COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
55 Min	325.0 °F	165 °F	Bake	Tongs	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
2	Chicken, Thigh Bnls Sknls	6 lb 12 Oz	13 lb 9 Oz	20 lb 5 Oz	27 lb 2 Oz	Prepare egg wash by combining eggs and buttermilk. Mix well. Mix dip seasoning with flour. Dip chicken into egg wash and then into flour mix. Coat well and place coated chicken pieces in single layer on baking sheet sprayed with non-stick pan spray.
	Egg, Shell Large	1/3 Cup	2/3 Cup	1 Cup	1 1/3 Cup	
	Milk, Buttermilk Bulk	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	
	Flour, All Purpose	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	
3	Seasoning, All Purpose	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	Drizzle chicken with melted margarine and seasoned salt. Bake at 325F/162C for 45-60 min.
	Margarine, Solids	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	
4	Salt, Seasoning	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp	For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.

Chicken Fried Oven f/Thigh (Oven Fried Chicken)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Mashed f/Fresh w/Gravy Poultry Hmd (Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	7 lb 12 Oz	15 lb 8 Oz	23 lb 4 Oz	31 lb	Peeled & Cubed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place Potatoes in large pot and cover with Water. Cook until tender and drain. Heat Milk with Butter & Salt, and just until scalded.
2 Milk, 2% Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Hot	
Margarine, Solids	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3 Gravy Poultry Hmd	50 fl. oz	100 fl. oz	150 fl. oz	200 fl. oz	Prepared	Combine Potatoes and Milk mixture with a mixer on medium speed until fluffy. *Maintain >140F/60C. Serve 1/2 c. potatoes with 2 Fl Oz Gravy.
4						CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Gravy Poultry Hmd (Poultry Gravy)



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COOK TEMP	SERVING SIZE
0.0 °F	2 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Water, Tap	1 1/4 Qt	2 1/2 Qt	3 3/4 Qt	1 Gal 2 Cup	Heat Water and Chicken Base to boiling point.
Base, Chicken Paste LS G-F	1 Tbsp 1 tsp	2 Tbsp 2 tsp	3 Tbsp 2 tsp	1/3 Cup	Add Flour to melted Margarine and make roux. Add to hot stock, stir until thickened.
3 Flour, All Purpose	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	
Margarine, Solids	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	
Salt, Iodized	1.0 tsp	2.0 tsp	3 tsp	1 Tbsp 1 tsp	Add Seasonings and simmer until thick and smooth.
4 Pepper, Black Ground	1/4 tsp	3/4 tsp	1.0 tsp	1 1/4 tsp	
Seasoning, Poultry	1/4 tsp	3/4 tsp	1.0 tsp	1 1/2 tsp	
Parsley, Dried	1/2 tsp	1.0 tsp	1 1/2 tsp	2.0 tsp	
5					Portion using 2 oz ladle.

Gravy Poultry Hmd (Poultry Gravy)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
6						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Carrot Glazed Baby f/Fresh (Glazed Baby Carrots)



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COOK TEMP	SERVING SIZE
0.0 °F	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Carrot, Baby Whole Fresh	5 lb	10 lb	15 lb	20 lb		Wash Carrots. Mix all ingredients except Carrots. Add to Carrots mix well. Place in baking pan.
Juice, Orange Conc Unsweetened	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
Water, Tap	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
2 Seasoning, Pepper Lemon	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp		
Margarine, Solids	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	Melted	
Sugar, Brown Light	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
3						Bake at 400F for 15-20 min or until tender, turning frequently.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.

Carrot Glazed Baby f/Fresh (Glazed Baby Carrots)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Plums f/Fresh (Fresh Plums)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1	Plums, Fresh	50 each	100 each	150 each	200 each	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Wash Plums. Dice into bite-sized pieces for serving.
2						CCP - Maintain <40F.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Salad Garden (Garden Salad)

COOK METHOD	SERVING SIZE
Chill	8 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Lettuce, Iceberg	4 head	8 head	12 head	16 head	Diced	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place Lettuce in serving bowl or plate. Top with Tomatoes and Cucumbers.	
	Lettuce, Romaine Fresh	4 lb 8 Oz	9 lb	13 lb 8 Oz	18 lb		Diced
	Tomato, Grape Fresh	2 Qt	1 Gal	1 Gal 3 Cup	2 Gal		
	Cucumber, Fresh	3 lb	6 lb	9 lb	12 lb		Peeled & Sliced

Pasta Fettucine Primavera Seafood (Seafood Primavera)



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COOK TIME	COOK TEMP	SERVING SIZE
35 Min	325.0 °F	1 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Preprep-Finely mince Onion. Cut Fish into bite size pieces and hold at <40F. Cut Carrots in thin juliene strips 1 1/2" long. Cut Broccoli stems in smaller pieces. Steam Vegetables to tender crisp.
Carrot, Fresh	8 Oz	1 lb	1 lb 8 Oz	2 lb	
Broccoli, Florets Fresh	8 Oz	1 lb	1 lb 8 Oz	2 lb	
Margarine, Solids	6 Oz	12 Oz	1 lb 2 Oz	1 lb 8 Oz	
3					Saute Onion in Margarine until tender. Add Garlic Powder.
Onion, Yellow	2 Oz	4 Oz	6 Oz	8 Oz	
Garlic, Powder	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
4					Add Flour. Stir with wire whip until Flour is mixed, stirring often for about 5 mins.
Flour, All Purpose	6 Oz	12 Oz	1 lb 2 Oz	1 lb 8 Oz	
5					Combine Water, Milk and Base. Gradually add to roux, Stirring with wire whisk. Cook stirring often, until thickened. Maintain >140F
Water, Tap	1 1/2 Qt	2 3/4 Qt	1 Gal	1 Gal 2 Cup	
Milk, 2% Bulk	1 1/4 Qt	2 1/2 Qt	3 3/4 Qt	1 Gal 2 Cup	
Base, Chicken Paste LS G-F	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	

Pasta Fettucine Primavera Seafood (Seafood Primavera)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
6	Parsley, Dried	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	Add Seasoning, Meat, Mushrooms, Carrots and Broccoli to hot sauce.
	Fish, Pollock 2-4z Frz	1 lb 14 Oz	3 lb 12 Oz	5 lb 10 Oz	7 lb 8 Oz	
	Crab, Imitation	2 lb	4 lb	6 lb	8 lb	
	Mushrooms, Pieces Cnd	4 Oz	8 Oz	12 Oz	1 lb	
	Basil, Dried Leaves	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
7	Pasta, Fettuccini Dry	2 lb	4 lb	6 lb	8 lb	Cook Pasta per package directions for 5-10 min til firm to touch.
	Water, Tap	2 Gal	4 Gal	6 Gal	8 Gal	
8	Cheese, Parmesan Grated	4.5 Oz	9 Oz	13.5 Oz	1 lb 2 Oz	Gently fold in Pasta to Meat Cream Sauce. Scale 13 lb per pan (12x20x2"). Sprinkle 3 oz Parmesan Cheese per pan. Bake 325F for 30-40 min to *internal temp of >165F for 15 sec.
9						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
10						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
11						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Vegetables Roasted f/Fresh (Roasted Vegetables)



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Carrot, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Sliced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Zucchini, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Celery, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Mushrooms, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Onion, Yellow	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Diced
2 Oil, Olive	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		Preprep: Scrub Vegetables well and dry. Cut Carrots, Zucchini and Celery in 1/4inch bias slices. Slice Mushrooms in 1/4inch slices. Dice Onion.	
	Mustard, Dijon	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
	Vinegar, Balsamic	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
3 Garlic, Whole Fresh	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Minced	Combine Oil, Mustard and Vinegar and mix well.	

Vegetables Roasted f/Fresh (Roasted Vegetables)



Health & Human Services



	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
	Basil, Dried Leaves	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
4							Add Spices to Oil mixture and combine. Toss Vegetables with Oil Mixture to evenly coat.
5							Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Apple Salad Pecan f/Fresh (Apple Pecan Salad)



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COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Apple, Red Delicious	3 lb 11 Oz	7 lb 6 Oz	11 lb 1 Oz	14 lb 12 Oz		Dice Apples into Lemon Juice to prevent Apples from turning dark.
Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		Combine remaining ingredients in bowl and mix well.
Pepper, Black Ground	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp		
Juice, Lemon RTS	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
3 Parsley, Fresh	2 tsp	1 Tbsp 2 tsp	2 Tbsp 1 tsp	3 Tbsp	Chopped	
Celery, Fresh	1 lb 4 Oz	2 lb 8 Oz	3 lb 12 Oz	5 lb	Diced	
Nuts, Pecan Pieces	12 Oz	1 lb 8 Oz	2 lb 4 Oz	3 lb	Chopped	
Raisins, Bulk	12 Oz	1 lb 8 Oz	2 lb 4 Oz	3 lb		
Mayonnaise, Bulk	1 Cup	2 Cup	3 Cup	1 Qt		
Cream, Whipping Heavy	1 Cup	2 Cup	3 Cup	1 Qt		

Apple Salad Pecan f/Fresh (Apple Pecan Salad)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Granulated Bulk	3 tsp	2 Tbsp	3 Tbsp	1/4 Cup		
4							Drain Apples well add to mixture. Mix well.
5							CCP -- Maintain <40F/4C; discard unused product.

COOK METHOD	SERVING SIZE
Heat	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					<p>*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.</p> <p>Prepare product as per package instructions.</p> <p>*Maintain >140F/60C; discard unused product.</p>

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Steak Burger f/Hmd Patty (Hamburger Steak)

COOK TEMP	SERVING SIZE
0.0 °F	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Beef, Ground 80-85/20-15 Raw	6 lb	12 lb	18 lb	24 lb		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Mince Onions. Combine all ingredients and mix on low speed until blended. Do not over mix.
	Egg, Liquid Frz	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
	Onion, Yellow	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	Minced	
	Bread Crumbs, Plain	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt		
	Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
	Pepper, Black Ground	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp		
2						Scale 4 oz Meat. Form patty and bake, grill or pan fry @ 350F for 35-40 min to *internal temp 165F for 15 sec.	
3						CCP - Maintain >140F for only 4 hrs.	
4						CCP - Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.	
5						CCP - Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.	

Potato Mashed Garlic f/Fresh (Garlic Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	7 lb 12 Oz	15 lb 8 Oz	23 lb 4 Oz	31 lb	Peeled & Sliced	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place Potatoes in large pot and cover with Water. Cook until tender and drain. Heat Milk with Butter, Garlic & Salt, and just until scalded.
Milk, 2% Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Hot	
2 Margarine, Solids	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		
Garlic, Whole Fresh	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Minced	
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3						Combine Potatoes and Milk mixture with a mixer on medium speed until fluffy. *Maintain >140F/60C.
4						CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Vegetable Mix Country Trio f/Indv Frz (Country Trio Vegetable: **NORTH Dakota** | Health & Human Services



COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1	Green Beans, Cut Frz	1 lb 12 Oz	3 lb 8 Oz	5 lb 4 Oz	7 lb	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Carrot, Sliced Frz	1 lb 10 Oz	3 lb 4 Oz	4 lb 14 Oz	6 lb 8 Oz	
	Corn, Whole Kernel Frz	1 lb 10 Oz	3 lb 4 Oz	4 lb 14 Oz	6 lb 8 Oz	
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Paprika	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
2					Steam or boil Vegetables until tender. Add Seasoning and mix well.	
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	

Fruit Tropical f/Cnd (Chilled Tropical Fruit)

COOK TEMP	SERVING SIZE
0.0 °F	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Fruit Salad, Tropical Sweet Cnd	3 1/8 Qt	1 Gal 4 Cup	2 Gal 2 Cup	3 Gal 1 Cup	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Lightly drain Fruit. Portion using 1/2 Cup solid spoodle or #10 scoop.
2					Refrigerate at <40F until service.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Butter Chicken (Butter Chicken)



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COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
75 Min	350.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1	Salt, Iodized	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Combine marinade ingredients. (spices and yogurt) mix well. Marinate Chicken in 3/4 of mixture overnight in *refrigerator at < 40F/4C.
	Cream, Whipping Heavy	1 1/2 Qt	3 1/8 Qt	1 Gal 1 Cup	1 Gal 4 Cup	
	Butter, Salted Bulk	3/4 Cup	1 1/2 Cup	2 1/3 Cup	3 1/8 Cup	
	Garlic, Powder	1/2 Cup	1.0 Cup	1 1/2 Cup	2.0 Cup	
	Ginger, Ground	2/3 Cup	1 1/8 Cup	1 3/4 Cup	2 1/3 Cup	
	Garlic, Clove Peeled	12.5 each	25 each	37.5 each	50 each	
	Chicken, Thigh Bnls Sknls	12 lb 8 Oz	25 lb	37 lb 8 Oz	50 lb	
	Ginger, Ground	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	
	Cumin, Ground	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	

Butter Chicken (Butter Chicken)



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INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
Pepper, Cayenne	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	
Tomato Puree, Cnd	1 1/2 Qt	3 1/8 Qt	1 Gal 1 Cup	1 Gal 4 Cup	
Garam Masala, Ground	1/4 Cup	1/2 Cup	3/4 Cup	1.0 Cup	
Lemon Juice PC	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	
Yogurt Plain 1% Bulk	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	
2					Heat the ghee (butter or oil) over high heat in a large fry pan. Take the chicken out of the Marinade but do not wipe or shake off the marinade from the chicken (but don't pour the Marinade left in the bowl into the fry pan).
3					Place chicken in the fry pan and cook for around 3 minutes, or until the chicken is white all over (it doesn't really brown because of the Marinade).
4					Add the tomato puree, cream, and salt. Also add any remaining marinade left in the bowl. Turn down to low and simmer for 20 minutes.
5					CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Rice Brown Pilaf (Brown Rice Pilaf)



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COOK TIME	SERVING UTENSIL	SERVING SIZE
40 Min	#8 scoop	1 #8 sc.

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Rice, Brown Raw	3 1/4 Cup	1 3/4 Qt	2 1/2 Qt	3 1/4 Qt		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Rice, White Parboiled	3/4 Cup	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	
2 Water, Tap	2 Qt	1 Gal	1 Gal 3 Cup	2 Gal		Place rice in steamtable pans.
	Base, Chicken Paste LS G-F	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup	1/3 Cup	
	Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1/2 tsp	
3 Onion, Yellow	2 Tbsp 2 tsp	1/3 Cup	1/2 Cup	2/3 Cup	Chopped	Bring chicken base, water, pepper and onions to a boil.
4						Add 2.25qt. of hot stock mixture to each pan. Cover with foil or metal lid and bake at 350F/176C for 40 minutes.
5						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.

Rice Brown Pilaf (Brown Rice Pilaf)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							Discard unused product.

Vegetable Mix Oriental Blend (Oriental Blend Vegetables)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Vegetable Mix, Oriental Frz	5 lb	10 lb	15 lb	20 lb	Steam or boil Vegetables until tender. Add Seasoning and mix well.
2 Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
Ginger, Ground	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp	
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Melon Watermelon Cubes f/Fresh (Fresh Watermelon Cubes)

COOK METHOD	SERVING SIZE
Chill	1 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Watermelon, Seedless	8 lb 5 Oz	16 lb 11 Oz	25 lb	33 lb 5 Oz	Remove rind and and seeds from fruit. Cut in cubes, less than 1/2 inch.
3					CCP -- Maintain <40F/4C; discard unused product.

Bread Naan (Naan Bread)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
1 Min	400.0 °F	145 °F	Bake	0.5 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					Discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Coleslaw Confetti (Confetti Coleslaw)

COOK METHOD	SERVING SIZE
Mix & Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Combine cabbages, onions and peppers in a large bowl.
Cabbage, Green Fresh	2 lb	4 lb	6 lb	8 lb	Shredded	
Cabbage, Red Fresh	1 lb 8 Oz	3 lb	4 lb 8 Oz	6 lb	Shredded	
3						In a separate bowl, whisk together vinegar, sugar, seasonings. Mix until sugar dissolved. Pour dressing over cabbage mixture and mix lightly. Chill for up to 2 hrs.
Onion, Yellow	1 Oz	2 Oz	3 Oz	4 Oz	Minced	
Pepper, Green Fresh	4 Oz	8 Oz	12 Oz	1 lb	Minced	
Vinegar, White	1 1/2 Cup	3 Cup	1 1/8 Qt	1 1/2 Qt		
Sugar, Granulated Bulk	1 2/3 Cup	3 1/4 Cup	1 1/4 Qt	1 3/4 Qt		
Salt, Iodized	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp		
4						CCP -- Maintain <40F/4C; discard unused product.

Bratwurst Grilled (Grilled Bratwurst)

SERVING UTENSIL	SERVING SIZE
Tongs	1 each

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1	Sausage, Bratwurst	25 each	50 each	75 each	100 each	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Grill according to package instructions.
2						CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Beans Baked f/Cnd (Baked Beans)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
60 Min	350.0 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Onion, Yellow	1 lb 5 Oz	2 lb 10 Oz	3 lb 15 Oz	5 lb 3 Oz	Chopped Fine	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Saute onion in margarine.	
	Margarine, Solids	3 Oz	6.5 Oz	9.5 Oz			12.5 Oz
2 Beans, Baked w/Bacon Cnd	3 1/8 Qt	1 Gal 4 Cup	2 Gal 2 Cup	3 Gal 1 Cup		Add beans, ketchup, vinegar, brown sugar and mustard to onions. Stir to mix well.	
	Ketchup, Bulk	1.0 Cup	2 1/8 Cup	3 1/8 Cup			1.0 Qt
	Vinegar, Cider Apple	2 Tbsp	1/4 Cup	1/3 Cup			1/2 Cup
	Sugar, Brown Light	1/2 Cup	1.0 Cup	1 1/2 Cup			2 1/8 Cup
Mustard, Powder	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp			
3						Scale 3 1/2 qt into steam table pans. Bake, uncovered, in a 350F oven for 1 hour.	
4						CCP -- Maintain >140F/57C for only 4 hrs. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.	

Bun Hot Dog Whole Wheat (WW Hot Dog Bun)

COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
145 °F	Bake	Gloved	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Open package and serve as desired.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Beef Roast & Gravy f/Top Round (Roast Beef & Gravy)

COOK TEMP	COOK METHOD	SERVING SIZE
325.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Beef, Roast Raw Rnd-Top Inside Salt, Iodized Pepper, Black Ground Garlic, Powder	6 lb 12 Oz	13 lb 8 Oz	20 lb 4 Oz	27 lb	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Rub Roast with Seasonings. Place Meat thermometer into center of Meat. Place in roasting pan and brown at 450F for 30 min. When Meat is browned, reduce heat to 300F. Cook Roast until *internal temp >160F held 15 sec is reached. Let stand 30 min before slicing. Slice Roast in 1 oz portions and arrange in 2" steam pan. Save drippings to make Au Jus Gravy as desired. CCP -- Maintain at >140F for 4 hrs only.
	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
2 Gravy Mix, Brown Dry Water, Tap	5.5 Oz	11 Oz	1 lb 0 Oz	1 lb 6 Oz	Follow directions on Gravy Mix to prepare Gravy. *Maintain >140F for only 4 hrs.
	1 1/2 Qt	3 1/8 Qt	1 Gal 1 Cup	1 Gal 4 Cup	
3					Portion 3 oz Sliced Beef with 2 fl oz of Gravy ladled over it per serving.
4					CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs. CCP-- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only
5					Cook Time: 3-4 Hr

Potato Mashed f/Fresh (Mashed Potatoes)

COOK TIME	COOK METHOD	SERVING UTENSIL	SERVING SIZE
20 Min	Simmer	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb	Peeled & Cubed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place potatoes in large pot and cover with water. Bring to a boil, then reduce heat and simmer until tender and drain.
2 Milk, 2% Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Hot	Heat milk with margarine, salt, and pepper; heat just until scalded.
Margarine, Solids	8 Oz	1 lb	1 lb 8 Oz	2 lb		
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
Pepper, Black Ground	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3						Combine potatoes and milk mixture with a mixer on medium speed until fluffy. *Maintain >135F/57C. Serve 1/2 c. potatoes with 2 Fl Oz Gravy.
4						CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding. CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Vegetables Roasted f/Fresh (Roasted Vegetables)



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Carrot, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Sliced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Zucchini, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Celery, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Mushrooms, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Onion, Yellow	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Diced
2 Oil, Olive	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		Preprep: Scrub Vegetables well and dry. Cut Carrots, Zucchini and Celery in 1/4inch bias slices. Slice Mushrooms in 1/4inch slices. Dice Onion.	
	Mustard, Dijon	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
	Vinegar, Balsamic	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
3 Garlic, Whole Fresh	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Minced	Combine Oil, Mustard and Vinegar and mix well.	

Vegetables Roasted f/Fresh (Roasted Vegetables)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
	Basil, Dried Leaves	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
4							Add Spices to Oil mixture and combine. Toss Vegetables with Oil Mixture to evenly coat.
5							Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Peaches Fresh (Peaches)

SERVING SIZE					
1 each					

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Fish Tilapia Lemon (Baked Lemon Tilapia)



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COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Saute	3 Oz

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Parsley, Fresh	1 1/8 Cup	2 1/3 Cup	3 1/2 Cup	1 1/8 Qt	Chopped Fine	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
	Fish, Tilapia 4z Frz	25 each	50 each	75 each	100 each		
	Margarine, Solids	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
2	Wine, Chardonnay	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		Season Fish with Seasonings. Melt 1/3 of Butter. Add Fish to pan; cook 1 1/2 min on each side until *internal temp >145F/63C held for 15 sec.
	Juice, Lemon RTS	1 1/8 Cup	2 1/3 Cup	3 1/2 Cup	1 1/8 Qt		
	Capers	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	Drained	
3							Remove Fish from pan and keep >135F. Add Wine, Lemon Juice, and Capers to pan. Cook for 30 sec. Remove from heat and add remaining Butter; stir until Butter melts. Serve Fish with Sauce.
4							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.

Fish Tilapia Lemon (Baked Lemon Tilapia)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Wedges Rosemary f/Fresh (Rosemary Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
35 Min	400.0 °F	Roast	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	7 lb 8 Oz	15 lb	22 lb 8 Oz	30 lb	Cut into Wedges	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Oil, Vegetable	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		Wash & peel potatoes. Cut into pieces approximately 2 inches in size. (Pre-peeled and wedged potatoes may also be used.) Place potatoes in bowl.
3 Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		Pour oil over potatoes. Stir to coat. Drain excess oil from potatoes.
Pepper, Black Ground	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
Rosemary, Dried Whole	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
4						Spread potatoes in a single layer on oiled baking sheets. Combine salt, pepper and rosemary. Sprinkle a light coat of mixture over potatoes. Roast potatoes until tender & golden brown.
5						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Broccoli Florets f/Frz (Seasoned Broccoli Florets)

COOK TIME	COOK METHOD	SERVING UTENSIL	SERVING SIZE
10 Min	Steam	4z Spoodle	1/2 Cup

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Broccoli, Florets Frz	5 lb	10 lb	15 lb	20 lb	Thawed	Steam broccoli until tender, approximately 8-10 minutes. Add seasoning & margarine and mix well. Toss broccoli in margarine mixture to coat evenly.
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
	Parsley, Dried	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
3							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Gelatin Pear & Marshmallows In Red (Fruited Mallow Gelatin)



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COOK METHOD	SERVING SIZE
Mix & Chill	1 (2x3)

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Gelatin, Dry Strawberry	11.5 Oz	1 lb 7 Oz	2 lb 2 Oz	2 lb 13 Oz		Mix gelatin according to package directions. Cool to thick liquid.
Water, Tap	1 1/2 Qt	2 3/4 Qt	1 Gal	1 Gal 3 Cup		
3 Pears, Diced JcPk	2 lb 5 Oz	4 lb 10 Oz	6 lb 14 Oz	9 lb 3 Oz	Drained	Place pears in counter pans. Pour cooled gelatin over pears.
4 Marshmallows, Mini	4.5 Oz	9 Oz	13.5 Oz	1 lb 2 Oz		Drop marshmallows on top of liquid gelatin. Allow to set.
5						Cut into 2x3" portions.
6						CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Chicken Fried Oven f/Thigh (Oven Fried Chicken)



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COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
55 Min	325.0 °F	165 °F	Bake	Tongs	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Chicken, Thigh Bnls Sknls	6 lb 12 Oz	13 lb 9 Oz	20 lb 5 Oz	27 lb 2 Oz		Prepare egg wash by combining eggs and buttermilk. Mix well. Mix dip seasoning with flour. Dip chicken into egg wash and then into flour mix. Coat well and place coated chicken pieces in single layer on baking sheet sprayed with non-stick pan spray.
Egg, Shell Large	1/3 Cup	2/3 Cup	1 Cup	1 1/3 Cup		
Milk, Buttermilk Bulk	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
Flour, All Purpose	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
Seasoning, All Purpose	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
3						Drizzle chicken with melted margarine and seasoned salt. Bake at 325F/162C for 45-60 min.
Margarine, Solids	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Melted	
Salt, Seasoning	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
4						For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.

Chicken Fried Oven f/Thigh (Oven Fried Chicken)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Mashed f/Fresh w/Gravy Poultry Hmd (Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	7 lb 12 Oz	15 lb 8 Oz	23 lb 4 Oz	31 lb	Peeled & Cubed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place Potatoes in large pot and cover with Water. Cook until tender and drain. Heat Milk with Butter & Salt, and just until scalded.
2 Milk, 2% Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Hot	
Margarine, Solids	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3 Gravy Poultry Hmd	50 fl. oz	100 fl. oz	150 fl. oz	200 fl. oz	Prepared	Combine Potatoes and Milk mixture with a mixer on medium speed until fluffy. *Maintain >140F/60C. Serve 1/2 c. potatoes with 2 Fl Oz Gravy.
4						CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Gravy Poultry Hmd (Poultry Gravy)

COOK TEMP	SERVING SIZE
0.0 °F	2 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Water, Tap	1 1/4 Qt	2 1/2 Qt	3 3/4 Qt	1 Gal 2 Cup	Heat Water and Chicken Base to boiling point.
Base, Chicken Paste LS G-F	1 Tbsp 1 tsp	2 Tbsp 2 tsp	3 Tbsp 2 tsp	1/3 Cup	Add Flour to melted Margarine and make roux. Add to hot stock, stir until thickened.
3 Flour, All Purpose	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	
Margarine, Solids	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	
Salt, Iodized	1.0 tsp	2.0 tsp	3 tsp	1 Tbsp 1 tsp	Add Seasonings and simmer until thick and smooth.
4 Pepper, Black Ground	1/4 tsp	3/4 tsp	1.0 tsp	1 1/4 tsp	
Seasoning, Poultry	1/4 tsp	3/4 tsp	1.0 tsp	1 1/2 tsp	
Parsley, Dried	1/2 tsp	1.0 tsp	1 1/2 tsp	2.0 tsp	
5					Portion using 2 oz ladle.

Gravy Poultry Hmd (Poultry Gravy)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
6						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Vegetables Roasted f/Fresh (Roasted Vegetables)



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Carrot, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Sliced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Zucchini, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Celery, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Mushrooms, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Sliced
	Onion, Yellow	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz		Diced
2 Oil, Olive	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		Preprep: Scrub Vegetables well and dry. Cut Carrots, Zucchini and Celery in 1/4inch bias slices. Slice Mushrooms in 1/4inch slices. Dice Onion.	
	Mustard, Dijon	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
	Vinegar, Balsamic	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		
3 Garlic, Whole Fresh	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Minced	Combine Oil, Mustard and Vinegar and mix well.	

Vegetables Roasted f/Fresh (Roasted Vegetables)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
	Basil, Dried Leaves	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
4							Add Spices to Oil mixture and combine. Toss Vegetables with Oil Mixture to evenly coat.
5							Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Cherries Sweet f/Cnd (Chilled Sweet Cherries)

COOK TEMP	SERVING SIZE
0.0 °F	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Cherries, JcPk Cnd	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal	Lightly drain Fruit. Portion using 1/2 cup solid spoodle or #10 scoop.
3					Refrigerate until service.
4					CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Egg Scrambled f/Frz (Scrambled Egg)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
25 Min	350.0 °F	145 °F	Bake	#16 scoop	1 #16 sc.

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Egg, Liquid Frz 1 1/2 Qt	3 Qt	1 Gal 1 Cup	1 Gal 3 Cup	thawed	Combine eggs and milk. Beat until blended. Add margarine during cooking process. Stir to distribute. Refrigerate egg mixture until ready to use.
	Milk, 2% Bulk 3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup		
	Margarine, Solids 2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
3						Oven: Pour egg mixture into baking pan(s). Bake in preheated 350F/176C oven for 20-30 min, stirring once during baking process.
4						Steamer: Pour egg mixture into each pan. Steam for 6-8 min at 5 lb pressure, batch cook.
5						Griddle: Spray griddle with non-stick vegetable spray. Preheat to 350F/176C. Pour egg mixture onto grill in batches (keep uncooked mixture refrigerated), and cook, turning spatula, for 3-5 min.
6						Eggs: Cook to internal temp of 145F/62C held for 15 sec.
7						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
8						Discard unused product.

Steak Seasoned Cubes (Seasoned Steak)

COOK METHOD	SERVING SIZE
Simmer	2 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Beef, Steak Cube Raw Garlic, Powder Onion, Yellow Margarine, Solids	2 lb 11 Oz	5 lb 5 Oz	8 lb	10 lb 11 Oz		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Over medium heat, brown Meat with Seasonings and Onions in Margarine until Meat loses red color. Do not overcook.
	3/4 tsp	1 1/4 tsp	2 tsp	2 3/4 tsp		
	1 Cup	2 Cup	3 Cup	1 Qt	Chopped	
	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/4 Cup	1/3 Cup		
2						Cover and simmer until Meat is tender and reaches *internal temp of >145F/63C held for 15 sec.
3						CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Potato Hashbrown f/Dehydrated (Hash Browns)



Health & Human Services



COOK-END TEMP	COOK METHOD	SERVING SIZE
165 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Potato, Hash Brown Dry	1 lb	2 lb	3 lb	4 lb	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Water, Tap	1 1/4 Qt	2 3/4 Qt	1 Gal	1 Gal 2 Cup	
2 Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp	Hydrate potatoes according to package directions under refrigeration.
Pepper, Black Ground	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp	
3 Margarine, Solids	1 Cup	2 Cup	3 Cup	1 Qt	Season with salt and pepper.
Pan Coating, Spray	1 g	1 g	2 g	2 g	
4					Grill Method: Place half of margarine on griddle of 375F/190C and top with a thin layer of potatoes.
5					Press potatoes with spatula. When well browned, turn layers of potatoes only once onto section of grill which has fresh margarine.
6					Place in pan and serve immediately. Potatoes should be brown and crisp on outside, moist on inside.

Potato Hashbrown f/Dehydrated (Hash Browns)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
7						Bake Method: Spray sheet pan with pan spray and spread with melted margarine. Bake at temperature & time according to package instructions. Remove from oven and place Potatoes evenly on sheet pan. Spray top of potatoes with pan spray. Return to oven until lightly browned.
8						Casseroles & Reheated Leftovers: Cook to internal temp of 165F/74C held for 15 sec.
9						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
10						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
11						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Orange Vinaigrette Roasted Veg (Orange Vinaigrette Roasted



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Broccoli, Florets Fresh	7 lb 8 Oz	15 lb	22 lb 8 Oz	30 lb	Preprep: Scrub Vegetables well and dry. Place in clean tub.
3	Orange Vinaigrette Dressing	12.5 Oz	1 lb 9 Oz	2 lb 6 Oz	3 lb 2 Oz	Combine Orange vinaigrette dressing and mix well.
4					Toss Vegetables to evenly coat.	
5					Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.	
6					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
7					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
8					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	

Orange Vinaigrette Dressing (Orange Vinaigrette Dressing)

SERVING SIZE	
1 Oz	

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1	Juice, Orange RTS	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Oil, Vegetable	3/4 Cup	1 1/2 Cup	2 1/3 Cup	3 1/8 Cup	
	Vinegar, Cider Apple	3/4 Cup	1 1/2 Cup	2 1/3 Cup	3 1/8 Cup	
	Syrup Pancake & Waffle LoCal f/Bulk	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	
	Salt, Iodized	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	
	Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	
2					Combine all ingredients and mix until well combined.	

Syrup Pancake & Waffle LoCal f/Bulk (LoCal Syrup)

COOK METHOD	SERVING SIZE
Chill	1 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Syrup, LoCal Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3.0 Qt	Portion 1.5 Fl Oz in soufflé cup and serve.
3					CCP -- Maintain <40F/4C; discard unused product.

Blueberries f/Fresh (Fresh Blueberries)

SERVING SIZE					
1/2 Cup					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Blueberries, Fresh	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Wash Berries under cool, running water. Drain well.
2					CCP - Maintain <40F/4C.

Toast Rye Seedless Dry (Dry Rye Toast)

COOK TIME	COOK METHOD	SERVING SIZE
1 Min	Heat	2 slice

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Bread Rye Seedless	50 slice	100 slice	150 slice	200 slice	Run bread through toaster until heated and slightly browned. Prepare as close to service as possible.
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
4					Discard unused product.	

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Soup Potato Leek Hmd (Potato Leek Soup)



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COOK-END TEMP	COOK METHOD	SERVING SIZE
145 °F	Simmer	8 fl. oz

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Margarine, Solids	3/4 Cup	1 2/3 Cup	2 1/2 Cup	3 1/3 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Onion, Yellow	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt	Chopped Fine	
	Celery, Fresh	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt	Chopped Fine	
	Garlic, Whole Fresh	2 tsp	1 Tbsp 2 tsp	2 Tbsp 2 tsp	3 Tbsp 1 tsp	Minced	
2	Flour, All Purpose	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup		Saute onions, celery, and garlic in margarine.
3	Pepper, White	1/4 tsp	1/2 tsp	1/2 tsp	3/4 tsp		Add flour to above to make roux. Cook for 5 min.
	Water, Tap	1 Gal 2 Cup	2 Gal 4 Cup	4 Gal	5 Gal 3 Cup		
	Potato, Red Fresh	1 lb 4 Oz	2 lb 8 Oz	3 lb 12 Oz	5 lb 0 Oz	Peeled & Cubed	
	Salt, Iodized	3/4 tsp	1 1/2 tsp	2 1/4 tsp	3.0 tsp		

Soup Potato Leek Hmd (Potato Leek Soup)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Base, Vegetable Paste LS G-F	1/2 Cup	1.0 Cup	1 1/3 Cup	1 3/4 Cup		Combine broth, (base and water), potatoes, and spices. Bring to a boil and simmer for 20 min until done. Add to above.
	Leeks, Fresh	9 Oz	1 lb 2 Oz	1 lb 11 Oz	2 lb 4 Oz	Diced	
5							Add leeks. Continue to simmer for 30 additional min.
6							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
7							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Asian Shrimp Salad (Asian Shrimp Salad)



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COOK METHOD	SERVING SIZE
Chill	1 1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Shrimp Blackened	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Spinach, Fresh	1 1/2 Qt	3 1/8 Qt	1 Gal 1 Cup	1 Gal 4 Cup		
2 Lettuce, Iceberg	3 1/8 Cup	1 1/2 Qt	2 1/4 Qt	3 1/8 Qt		Tear lettuce and spinach. Thinly slice 1st onion in rings.	
	Onion, Red/Burmuda	6.5 Oz	13.5 Oz	1 lb 4 Oz	1 lb 11 Oz		
	Orange, Mandarin JcPk	3/4 Cup	1 1/2 Cup	2 1/3 Cup	3 1/8 Cup		Drained
3 Sugar, Granulated Bulk	1 lb 1 Oz	2 lb 1 Oz	3 lb 2 Oz	4 lb 3 Oz		Combine lettuce, spinach, sliced onion and orange slices. Toss salad well to mix greens. Serve 1.5 cup salad topped with 4oz Shrimp and with 1/4 cup dressing.	
	Paprika	1.0 tsp	2 1/8 tsp	1 Tbsp	1 Tbsp 1 tsp		
	Onion, Yellow	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		Minced
	Sauce, Worcestershire	1.0 tsp	2 1/8 tsp	1 Tbsp	1 Tbsp 1 tsp		
4 Oil, Vegetable	1/3 Cup	2/3 Cup	1.0 Cup	1 1/4 Cup		Dressing: Combine sugar, paprika, minced onion and worcestershire.	

Asian Shrimp Salad (Asian Shrimp Salad)



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INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Vinegar, White	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt		
5						Using a whip, add vinegar and oil in slow stream. Whip at least 2 min to dissolve sugar.
6						CCP -- Maintain <40F/4C; discard unused product.

Shrimp Blackened (Blackened Shrimp)



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COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
10 Min	450.0 °F	Pan Broil	4 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Shrimp, IQF Tail-on 31-40 ct	5 lb 9 Oz	11 lb 2 Oz	16 lb 11 Oz	22 lb 4 Oz	Defrost Shrimp under refrigeration at <40F. Cook in a well-ventilated area as this method of food preparation produces a lot of smoke. Blackened Seafood is best prepared in a cast-iron skillet. A griddle may be substituted for cooking larger quantities. Heat griddle until surface is extremely hot.
3 Paprika	1/2 Cup	1 1/8 Cup	1 2/3 Cup	2 1/4 Cup	Combine Spices to make a Blackening Spice Mix. (Using coarsely ground Salt & Black Pepper works best). Melt Margarine and dip each side of the Shrimp in Margarine, then in Seasoning.
Thyme, Ground	3 Tbsp	1/3 Cup	1/2 Cup	3/4 Cup	
Oregano, Dry	3 Tbsp	1/3 Cup	1/2 Cup	3/4 Cup	
Pepper, Cayenne	3 Tbsp	1/3 Cup	1/2 Cup	3/4 Cup	
Pepper, Black Ground	3 Tbsp	1/3 Cup	1/2 Cup	3/4 Cup	
Salt, Iodized	1/2 tsp	1 1/8 tsp	1 3/4 tsp	2 1/4 tsp	
Margarine, Solids	1/2 Cup	1 1/8 Cup	1 2/3 Cup	2 1/4 Cup	

Shrimp Blackened (Blackened Shrimp)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
4						Immediately lay the Shrimp on the griddle. A little Margarine may be drizzled on as needed. Be careful when adding Margarine, as there could be a flareup. When a crust has formed on the bottom, in about 2 to 3 minutes, turn the Shrimp & moisten again with Margarine. Blacken until done & *internal temp reaches 145F held for 15 sec.
5						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Mango Diced PC (Diced Mangos)

SERVING SIZE					
1 each					

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Portion according to serving size.
3						Discard unused product.

Breadstick Garlic Whole Grain 6in (Garlic Whole Grain Breadst



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COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
4 Min	375.0 °F	Heat	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Remove Breadstick from bag. Place flat on cooking surface. Heat until golden brown; *Maintain >140F/60C.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

BBQ Pork Ribs (BBQ Pork Ribs)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
120 Min	325.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Pork, Ribs Raw	7 lb 3 Oz	14 lb 6 Oz	21 lb 9 Oz	28 lb 12 Oz	Trimmed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Separate ribs into serving size pieces. *Refrigerate at <40F/4C.
2 Sauce, BBQ	1 1/4 Qt	2 1/2 Qt	3 3/4 Qt	1 Gal 2 Cup		Place in roasting pan and brown uncovered in oven at 350F until browned lightly, about 30 min. Pour off fat. *Maintain at >135F/57C. Pour Sauce over Ribs.
3						Cover with foil and bake at 350F until Meat is tender and *internal temp 160F/71C for 15 sec is reached, about 1 1/2 hrs.
4						Uncover and bake an additional 20-30 min.
5						CCP -- Maintain >135F/57C for only 4 hrs.
6						CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
7						CCP -- Reheat: To internal temp 165F held 15 sec within 1 hr - one time only.

Potato Sweet Salad w/Apple Hot f/Fresh (Warm Sweet Potato



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COOK TIME	COOK METHOD	SERVING SIZE
35 Min	Simmer	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Sweet Fresh	3 lb 2 Oz	6 lb 4 Oz	9 lb 6 Oz	12 lb 8 Oz	Peeled & Cubed	Warm oil in a skillet over medium heat. Add potatoes, stirring to coat lightly in the oil. Cook 4-6 minutes without stirring. Stir in onion and cook 3-4 minutes.
	Onion, Yellow	1 each	2 each	3 each	4 each	Sliced	
	Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		Combine vegetable base with water to make a broth. Stir broth in with potato mixture. Increase heat to medium and simmer 20 minutes.
3	Base, Vegetable Paste LS G-F	3/4 tsp	1 1/4 tsp	2.0 tsp	2 1/2 tsp		
	Water, Tap	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup	Hot	
4	Apple Slices, Unsweetened Cnd	1 1/2 Qt	3 1/8 Qt	1 Gal 1 Cup	1 Gal 4 Cup	Drained	Add apples and cook 5-7 minutes until potatoes and apples are fork tender and any liquid has thickened slightly.
	Salt, Iodized	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp		Remove pan from heat. Add spices and vinegar. Toss to coat evenly. Serve immediately.
5	Pepper, Black Ground	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp		
	Vinegar, Wine Red	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup		
6							CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

Potato Sweet Salad w/Apple Hot f/Fresh (Warm Sweet Potato



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Green Beans w/Bacon f/Frz (Green Beans w/Bacon)

COOK METHOD	SERVING SIZE
Cook	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Bacon, Pork 18-26 ct	8 Oz	1 lb	1 lb 8 Oz	2 lb	Cut bacon in 1" pieces. Mince onion. Sauté onion with bacon. Cook until onion is tender.
	Onion, Yellow	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt	
3	Green Beans, Cut Frz	5 lb	10 lb	15 lb	20 lb	Boil or steam until vegetables are tender. Combine vegetables and bacon mixture with bacon fat. Add seasonings. Stir well, continuing cooking 5-10 min to blend flavors.
	Pepper, Black Ground	3/4 tsp	1 1/4 tsp	2.0 tsp	2 1/2 tsp	
	Paprika	3/4 tsp	1 1/2 tsp	2 1/4 tsp	1 Tbsp	
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Kiwi f/Fresh (Fresh Sliced Kiwi)

SERVING SIZE	
1/2 Cup	

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Kiwi, Medium Fresh	31.25 each	62.5 each	93.75 each	125 each	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Peel and Slice Fruit in serving Dishes. CCP-Maintain at <40F.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Chicken Hawaiian Thighs (Hawaiian Chicken)



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COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
40 Min	350.0 °F	165 °F	Bake	Spatula	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Chicken, Thigh Bnls Sknls Orange, Mandarin JcPk Pineapple, Chunks JcPk	25 each	50 each	75 each	100 each		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	1 lb 6 Oz	2 lb 12 Oz	4 lb 2 Oz	5 lb 8 Oz		
	1 lb 6 Oz	2 lb 12 Oz	4 lb 2 Oz	5 lb 8 Oz		
2 Milk, 2% Bulk Bread Crumbs, Plain	2 1/4 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt		Thaw chicken. Drain approximately half of juice from oranges and pineapple.
	3 1/2 Cup	1 3/4 Qt	2 3/4 Qt	3 1/2 Qt		
3 Cornstarch Juice Orange f/BIB 6 flz Basil, Dried Leaves	3 Tbsp	1/3 Cup	1/2 Cup	3/4 Cup		Place milk in shallow bowl. Place bread crumbs in another shallow bowl. Dip each chicken piece in milk then in bread crumbs to coat. Place breaded chicken pieces in baking pan. Bake.
	3 1/3 Cup	1 3/4 Qt	2 1/2 Qt	3 1/4 Qt	Prepared	
	1 1/4 tsp	2 1/2 tsp	1 Tbsp 1 tsp	1 Tbsp 2 tsp		

Chicken Hawaiian Thighs (Hawaiian Chicken)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp		For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
	Pepper, Black Ground	1 1/4 tsp	2 1/2 tsp	1 Tbsp 1 tsp	1 Tbsp 2 tsp		
5							Prepare Sauce: Stir cornstarch into orange juice and stir until dissolved. Stir in basil. Heat to boiling, then reduce heat and continue cooking for 2 min.
6							Add salt and pepper. Gently stir in oranges and pineapple, including remaining juice. Simmer. Portion 1 piece of chicken with approximately 2 fl oz sauce per serving.
7							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE
Make	6 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Water, Tap	3 3/4 Qt	1 Gal 5 Cup	2 Gal 5 Cup	3 Gal 5 Cup	Prepare product as per package instructions.
	Juice, Orange Conc BIB 4:1	3 3/4 Cup	2.0 Qt	2 3/4 Qt	3 3/4 Qt	
3					+CCP - Serve Chilled <40F/4C.	

Rice Long Grain & Wild (White & Wild Rice Blend)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
35 Min	350.0 °F	145 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Cook according to package directions or use the following directions. Place rice and margarine in shallow baking pan. Add salt, and boiling water amount according to manufacturer's instruction. Stir. Cover pan with heavy duty foil. Bake for 30-35 min until liquid is absorbed. Fluff with fork.
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
Margarine, Solids	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Melted	
Rice, Wild & Long Grain Blend	1 lb 12 Oz	3 lb 8 Oz	5 lb 4 Oz	7 lb		
Water, Tap	2 1/8 Qt	1 Gal	1 Gal 4 Cup	2 Gal 1 Cup	Boiled	
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Broccoli Florets f/Frz (Seasoned Broccoli Florets)

COOK TIME	COOK METHOD	SERVING UTENSIL	SERVING SIZE
10 Min	Steam	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Broccoli, Florets Frz	5 lb	10 lb	15 lb	20 lb	Thawed	Steam broccoli until tender, approximately 8-10 minutes. Add seasoning & margarine and mix well. Toss broccoli in margarine mixture to coat evenly.
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
	Parsley, Dried	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
3						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
5						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	

Vegetable Marinated Salad f/Fresh (Marinated Vegetable Sala

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Carrot, Fresh	0 lb 15 Oz	1 lb 14 Oz	2 lb 13 Oz	3 lb 12 Oz	Diced	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Clean and cut all Vegetables. Combine all Vegtables. Steam until crisp tender. May use canned Mushrooms
	Cauliflower, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Chopped	
	Broccoli, Florets Fresh	0 lb 15 Oz	1 lb 14 Oz	2 lb 13 Oz	3 lb 12 Oz	Chopped	
	Celery, Fresh	5 Oz	10 Oz	15 Oz	1 lb 4 Oz	Chopped	
	Onion, Yellow	5 Oz	10 Oz	15 Oz	1 lb 4 Oz	Chopped	
	Mushrooms, Fresh	0 lb 15 Oz	1 lb 14 Oz	2 lb 13 Oz	3 lb 12 Oz	Chopped	
2	Dill, Weed Dried	3/4 tsp	1 1/4 tsp	2.0 tsp	2 1/2 tsp		Combine remaining ingredients . Pour over Vegetables and marinate for two hrs.
	Basil, Dried Leaves	2.0 tsp	1 Tbsp 1 tsp	1 Tbsp 3 tsp	2 Tbsp 2 tsp		
	Oregano, Dry	3/4 tsp	1 1/4 tsp	2.0 tsp	2 1/2 tsp		
	Dressing, Italian Bulk	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup		
3							Portion 1/2 cup into individual serving dishes.
4							CCP -- Keep chilled at 40F/4c.

Choice of Fruit (Choice of Fruit)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Melon, Honeydew Fresh	9 lb 6 Oz	18 lb 12 Oz	28 lb 2 Oz	37 lb 8 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Remove peel. Remove seeds in center. Rinse. Cut into 1/2" cubes.
3					CCP -- Maintain <40F/4C; discard unused product.
4					May use choice of canned or fresh fruit 1/2c serving.
5					Choice of Fruit may include any whole fruit, fresh fruit cup or canned fruit cup. Canned fruit should be in juice pack or light syrup when able.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Beef Tips & Mushrooms in Gravy f/Cubes (Beef Tips & Mushroo



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COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
0.0 °F	Simmer	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef, Cubes Raw	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb		Over medium heat, brown beef tips and chopped onion until meat loses red color. Do not overcook.
2						
Onion, Yellow	1 1/2 Cup	3 Cup	1 1/8 Qt	1 1/2 Qt	Chopped	
Pan Coating, Spray	1 g	1 g	2 g	2 g		
3						Combine seasonings and flour. Add to meat and mix well, about 5 min.
Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
Garlic, Powder	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
Flour, All Purpose	1 2/3 Cup	3 1/4 Cup	1 1/4 Qt	1 3/4 Qt		
4						Add broth (base and water) mixture to meat and stir until gravy thickens and comes to a boil. Add mushrooms.
Base, Beef Paste LS G-F	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup		
Water, Tap	2 Qt	1 Gal	1 Gal 3 Cup	2 Gal		
Mushrooms Sauteed f/Fresh	8 Oz	1 lb	1 lb 8 Oz	2 lb	Prepared	
5						Cover and simmer until meat is tender.

Beef Tips & Mushrooms in Gravy f/Cubes (Beef Tips & Mushroo



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
7							CCP -- Maintain >140F/60C; discard unused product.
8							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Mushrooms Sauteed f/Fresh (Sauteed Mushrooms)

COOK METHOD	SERVING SIZE
Saute	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Margarine, Solids	6.5 Oz	13 Oz	1 lb 4 Oz	1 lb 10 Oz		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Mushrooms, Fresh	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb	Diced	
2 Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp		WASH ALL PRODUCE under cool, running water. Drain well. Heat Margarine, saute Mushrooms until tender. Cook to *internal temp of 145F/62C held for 15 sec.
Pepper, Black Ground	1/2 tsp	3/4 tsp	1 1/8 tsp	1 1/2 tsp		
3						Toss with Salt and Pepper.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Mashed caramelized onions f/Fresh (Onion Mashed Pc

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Onion, Caramelized	2 Cup	1 Qt	1 1/2 Qt	2 Qt		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place Potatoes in large pot and cover with Water. Cook until tender and drain.
Potato, Russet/Baking Fresh	7 lb 12 Oz	15 lb 8 Oz	23 lb 4 Oz	31 lb	Peeled & Sliced	
2 Milk, 2% Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Hot	Heat Milk with Butter, Salt, and just until scalded.
Margarine, Solids	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3						Combine Potatoes and Milk mixture with a mixer on medium speed until fluffy. Mix in caramelized onions. *Maintain >140F/60C.
4						CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Spinach & Kale Saute f/Fresh (Sauteed Greens & Garlic)



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COOK TIME	COOK METHOD	SERVING SIZE
15 Min	Saute	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Oil, Vegetable 2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		Saute Garlic, in Oil over medium heat. DO NOT brown.
	Garlic, Whole Fresh 2 tsp	1 Tbsp 2 tsp	2 Tbsp 1 tsp	3 Tbsp	Minced	
3	Spinach, Fresh 4 lb	8 lb	12 lb	16 lb	Chopped	Add Spinach & Kale; saute just until tender. Season with Salt & Pepper.
	Kale, Fresh 2 lb	4 lb	6 lb	8 lb	Chopped	
	Salt, Iodized 1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
	Pepper, Black Ground 1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp		
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Spinach & Kale Saute f/Fresh (Sauteed Greens & Garlic)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Applesauce Strawberry (Strawberry Applesauce)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Applesauce, Unswt	2 1/4 Qt	1 Gal 1 Cup	1 Gal 4 Cup	2 Gal 2 Cup	Blend applesauce with thawed strawberries until pureed smooth. Scoop 1/2 cup portions into serving dishes.
	Strawberries, Sliced Unsweetened Frz	1 lb 14 Oz	3 lb 12 Oz	5 lb 9 Oz	7 lb 7 Oz Thawed	
3						CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Chicken Sweet & Sour f/Pulled (Sweet & Sour Chicken)



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COOK METHOD	SERVING SIZE
Saute	1 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Sauce, Soy Bulk LS Chicken, Meat Pulled Ckd	3/4 Cup	1 2/3 Cup	2 1/2 Cup	3 1/3 Cup		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. WASH ALL PRODUCE under cool, running water. Drain well. Pour soy sauce over meat and mix lightly. Let marinate refrigerated <40F/4C at least 1 hr.
	6 lb	12 lb	18 lb	24 lb		
2 Base, Chicken Paste LS G-F Water, Tap	0.5 Oz	1.5 Oz	2 Oz	2.5 Oz		Drain soy sauce. Brown meat and drain fat. Combine base with water and add to meat. Simmer until meat is tender and reaches internal temp of >165F/74C for 15 sec.
	2 2/3 Cup	1 1/4 Qt	2 Qt	2 3/4 Qt		
3 Sugar, Brown Light Cornstarch	2/3 Cup	1 1/3 Cup	2 Cup	2 2/3 Cup		Combine sugar and cornstarch.
	1/3 Cup	2/3 Cup	1 Cup	1 1/3 Cup		
4 Juice Pineapple f/Frz Conc 6 flz Vinegar, White Sauce, Soy Bulk LS	2/3 Cup	1 1/3 Cup	2 Cup	2 2/3 Cup		Add pineapple Juice, vinegar and soy sauce to cornstarch mixture. Mix until smooth. Add to meat while stirring. Cook until thickened.
	1 Cup	2 Cup	3 Cup	1 Qt		
	1/2 Cup	1.0 Cup	1 1/3 Cup	1 3/4 Cup		
5 Pepper, Green Fresh Onion, Yellow	1 lb 5 Oz	2 lb 11 Oz	4 lb	5 lb 5 Oz	Julienne	Approximately 15 min before serving, add peppers and onion; cook gently. Just before serving, add pineapple.
	10.5 Oz	1 lb 5 Oz	2 lb	2 lb 11 Oz	Sliced	

Chicken Sweet & Sour f/Pulled (Sweet & Sour Chicken)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pineapple, Chunks JcPk	1 1/4 Qt	2 3/4 Qt	1 Gal	1 Gal 2 Cup	Drained	
6							CCP -- Maintain >135F/57C for only 4 hrs.
7							CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
8							CCP -- Reheat: To internal temp 165F held 15 sec within 1 hr - one time only.

Juice Pineapple f/Frz Conc 6 flz (Pineapple Juice)

COOK METHOD	SERVING SIZE
Make	6 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Juice, Pineapple Conc Frz	30.63 fl. oz	61.25 fl. oz	91.88 fl. oz	122.5 fl. oz	Dilute in cool water; stirring well. Refrigerate <40F/4C.
	Water, Tap	3 3/4 Qt	1 Gal 5 Cup	2 Gal 5 Cup	3 Gal 5 Cup	
3					CCP -- Keep chilled at 40F/4C.	

Rice Fried w/Soy Sauce (Fried Rice)



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COOK METHOD	SERVING SIZE
Stir Fry	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Rice, White Parboiled	2 1/2 Cup	1 1/4 Qt	2.0 Qt	2 1/2 Qt	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Chop fine Onions and Carrots. Cook Rice in Water and Salt.
Water, Tap	1 1/2 Qt	3 Qt	1 Gal 1 Cup	1 Gal 3 Cup	
Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
2 Peas, Green Frz	10.5 Oz	1 lb 5 Oz	2 lb	2 lb 11 Oz	Partially cook Peas and drain. Set aside.
3 Egg, Liquid Frz	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	Add Eggs and mix well. Add Salt. Maintain at <40F until used. Saute to *internal temp 155F for 15 sec in Oil; stirring Egg to break into small pieces. * Maintain >140F.
Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
Oil, Vegetable	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	Saute Onions and Carrots in Oil until tender. Add Soy Sauce to Rice mixture. Add Rice mixture to Onions.
4 Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	
Sauce, Soy Bulk LS	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	
Onion, Yellow	8 Oz	1 lb	1 lb 8 Oz	2 lb	
Carrot, Fresh	4 Oz	8 Oz	12 Oz	1 lb	

Rice Fried w/Soy Sauce (Fried Rice)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
5						Stir in cooked Peas and Eggs. Serve immediately.
6						CCP -- Maintain >140F for only 4 hrs. CCP - Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs. CCP - Reheat: To internal temp of 165F held for 15 sec within 1 hr - one time only.

Oriental Salad (Oriental Salad)



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COOK METHOD	SERVING SIZE
Mix & Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Salt, Iodized	1/2 tsp	3/4 tsp	1 1/4 tsp	1 3/4 tsp		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Combine spices, sugar, oil, vinegar and soy sauce.
Pepper, White	1/2 tsp	1 1/8 tsp	1 3/4 tsp	2 1/4 tsp		
Green Beans, Cut Frz	3 lb 12 Oz	7 lb 8 Oz	11 lb 4 Oz	15 lb		
Pimento, Pieces Cnd	4 Oz	8.5 Oz	12.5 Oz	1 lb 1 Oz		
Mustard, Powder	1.0 tsp	2 1/8 tsp	1 Tbsp	1 Tbsp 1 tsp		
1 Sugar, Granulated Bulk	1.0 tsp	2 1/8 tsp	1 Tbsp	1 Tbsp 1 tsp		
Oil, Vegetable	1/2 Cup	3/4 Cup	1 1/4 Cup	1 2/3 Cup		
Vinegar, White	1/2 Cup	1 1/8 Cup	1 2/3 Cup	2 1/4 Cup		
Mushrooms, Fresh	1 lb 1 Oz	2 lb 1 Oz	3 lb 2 Oz	4 lb 3 Oz	Sliced	
Sauce, Soy Bulk LS	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup		
Pepper, Green Fresh	6.5 Oz	12.5 Oz	1 lb 3 Oz	1 lb 9 Oz	Diced	

Oriental Salad (Oriental Salad)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
2							Add vegetables to mixture. Mix well.
3							CCP - Maintain <40F.
4							VARIATIONS: Bean sprouts can be substituted for part of green beans. Sliced water chestnuts can be added for crunch.

Melon Honeydew Cubes f/Fresh (Fresh Honeydew Cubes)

COOK METHOD	SERVING SIZE
Chill	1 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Melon, Honeydew Fresh	9 lb 6 Oz	18 lb 12 Oz	28 lb 2 Oz	37 lb 8 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Remove peel. Remove seeds in center. Rinse. Cut into 1/2" cubes.
3					CCP -- Maintain <40F/4C; discard unused product.

Potsticker Vegetable RTC (Vegetable Potstickers)

COOK-END TEMP	SERVING SIZE
165 °F	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare according to package instructions. CCP - Cook to internal temperature of 165F/74C held for a minimum of 15 seconds.
3					Portion according to serving size.
4					CCP - Maintain 135F/57C.
5					Discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Pork Chop w/Peach Chutney (Peach Chutney Pork Chop)



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COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
60 Min	350.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Flour, All Purpose	1.0 Cup	2.0 Cup	3.0 Cup	4.0 Cup		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Combine Flour, Salt, and Lemon Pepper.
Salt, Iodized	3 tsp	1 Tbsp 3 tsp	2 Tbsp 3 tsp	3 Tbsp 3 tsp		
Seasoning, Pepper Lemon	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
2 Pork Chop, Bnls Raw	25 each	50 each	75 each	100 each		Dredge Chops in Seasoned Flour. *Maintain <40F until ready to use..
3 Milk, 2% Bulk	1 3/4 Cup	3 2/3 Cup	1 1/2 Qt	1 3/4 Qt		Combine Eggs and Milk and* maintain <40F. Dip Chops in Egg Mixture.
Egg, Liquid Frz	1/2 Cup	1.0 Cup	1 1/2 Cup	2.0 Cup		
4 Bread Crumbs, Plain	1 1/2 Qt	3.0 Qt	1 Gal 1 Cup	1 Gal 3 Cup		Roll in Crumbs. Place in single layer on greased pans. Bake at 400F until browned, about 10 min. Remove from oven and arrange in partially overlapping rows in pans.
5 Margarine, Solids	4 Oz	8 Oz	12 Oz	15.5 Oz		Add Juice, and Margarine.
6						Bake at 350F to *internal temp >155F for 15 sec until tender, about 1 hr.
7 Vinegar, Cider Apple	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt		Make Chutney: combine the chopped peaches, onion, and bell pepper. Stir with a large spoon to mix them well. Add sugar and vinegar. Bring to a boil. Stir to coat all ingredients.

Pork Chop w/Peach Chutney (Peach Chutney Pork Chop)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Peppers & Onions f/Fresh	2.0 Qt	3 3/4 Qt	1 Gal 3 Cup	1 Gal 5 Cup	Chopped	
	Peaches Fresh	1 Gal 1 Cup	2 Gal 1 Cup	3 Gal 2 Cup	4 Gal 2 Cup	Chopped	
	Sugar, Granulated Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt		
8							Simmer, stirring occasionally until thickened to a syrup. Serve 2oz over 3oz pork chop.
9							CCP -- Maintain >140F for only 4 hrs.
10							CCP --Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
11							CCP -- Reheat: To internal temp of 165F held 15 sec for only 1 hr - one time only.

Peppers & Onions f/Fresh (Peppers & Onions)

COOK METHOD	SERVING SIZE
Grill	1/2 Cup

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Onion, Yellow	3 lb	6 lb	9 lb	12 lb	Sliced	Cook onion and peppers with oil on grill until desired tenderness.
	Pepper, Green Fresh	3 lb	6 lb	9 lb	12 lb	Julienne	
	Oil, Vegetable	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
3							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Peaches Fresh (Peaches)

SERVING SIZE					
1 each					

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Discard unused product.

Potato Sweet Glazed Orange f/Fresh (Glazed Sweet Potatoes)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
400.0 °F	Bake	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Potato, Sweet Fresh	5 lb	10 lb	15 lb	20 lb	<p>WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Pre-prep: Zest Oranges. Select small even-sized Sweet Potatoes or Yams. Scrub then arrange on baking sheet. Steam or boil until tender. When cool enough to handle, peel and cut in half lengthwise. Arrange in shallow pan. *Maintain <40F/4C. until ready to complete.</p> <p>Mix Sugar, Margarine, Orange Zest and Juice. Heat to boiling point to make a syrup.</p>
Sugar, Brown Light	1 3/4 Cup	3 1/2 Cup	1 1/4 Qt	1 3/4 Qt	
Margarine, Solids	4 Oz	8 Oz	12 Oz	1 lb	
2 Orange Fresh Whole	1 whole	2 whole	3 whole	4 whole	
Juice Orange f/BIB 6 flz	1 Cup	2 Cup	3 Cup	1 Qt	
3					Pour Syrup over Potatoes and Bake to *internal temp 145F/62C for 15 sec.
4					<p>CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.</p>
5					Cook Time: 20-30Minutes

Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE
Make	6 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Water, Tap	3 3/4 Qt	1 Gal 5 Cup	2 Gal 5 Cup	3 Gal 5 Cup	Prepare product as per package instructions.
Juice, Orange Conc BIB 4:1	3 3/4 Cup	2.0 Qt	2 3/4 Qt	3 3/4 Qt	
3					+CCP - Serve Chilled <40F/4C.

Murray Vegetables Roasted f/Fresh (Murray Roasted Vegetabl



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Squash, Yellow Fresh	1 lb 4 Oz	2 lb 8 Oz	3 lb 12 Oz	5 lb	Diagonal Slices	Preprep: Scrub Vegetables well and dry. Place in clean tub.
Carrot, Fresh	1 lb 9 Oz	3 lb 2 Oz	4 lb 11 Oz	6 lb 4 Oz	Sliced	
2						
Onion Fresh Sliced	14.5 Oz	1 lb 13 Oz	2 lb 11 Oz	3 lb 10 Oz	1" Squares	Combine Oil and mix well.
Peppers Red Roasted f/Fresh	1 lb 6 Oz	2 lb 11 Oz	4 lb 1 Oz	5 lb 6 Oz	1" Squares	
Broccolini f/Fresh	1 lb 4 Oz	2 lb 8 Oz	3 lb 12 Oz	5 lb		
3						
Oil, for Frying/Cooking	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		Add Spices Toss Vegetables to evenly coat.
Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
4						
Garlic, Granulated	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
Parsley, Dried	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp		

Murray Vegetables Roasted f/Fresh (Murray Roasted Vegetabl



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp		
	Salt, Kosher	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup		
	Thyme, Ground	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp		
5							Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Peppers Red Roasted f/Fresh (Roasted Red Peppers)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
25 Min	500.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pepper, Red Fresh	25 each	50 each	75 each	100 each	Place the whole peppers on a sheet pan and place in the oven heated to 500F/260C until the skins are completely wrinkled and the peppers are charred, turning them twice during roasting. Remove from oven until cool enough to slice. Remove the stem from each pepper and cut them in quarters. Slice Pepper lengthwise into 1/8" thick strips discarding any remaining stems, seeds, and ribs.
3 Oil, Olive	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	Pour the oil and salt over the sliced Peppers. CCP -- Maintain >135F/57C. *If preparing ahead, cover and refrigerate and maintain at <40F/4C.
Salt, Iodized	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
4					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Broccolini f/Fresh (Steamed Broccolini)

COOK TIME	COOK METHOD	SERVING SIZE
10 Min	Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Broccolini, Fresh	5 lb	10 lb	15 lb	20 lb	Trimmed	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
Parsley, Dried	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
2						Wash and trim broccolini. Steam or boil vegetables until tender. Add seasoning and mix well.
3						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Choice of Fruit (Choice of Fruit)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Melon, Honeydew Fresh	9 lb 6 Oz	18 lb 12 Oz	28 lb 2 Oz	37 lb 8 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Remove peel. Remove seeds in center. Rinse. Cut into 1/2" cubes.
3					CCP -- Maintain <40F/4C; discard unused product.
4					May use choice of canned or fresh fruit 1/2c serving.
5					Choice of Fruit may include any whole fruit, fresh fruit cup or canned fruit cup. Canned fruit should be in juice pack or light syrup when able.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Cranberry Meatballs (Cranberry Meatballs)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
40 Min	375.0 °F	Bake	6 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Lemon Juice PC	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Thaw Meatballs at <40F. Combine cranberry sauce, BBQ sauce, brown sugar and lemon juice. Simmer over low heat and stir until smooth .
Sugar, Brown Light	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	
Cranberry Sauce, Jellied Cnd	1 3/4 Qt	3 1/2 Qt	1 Gal 2 Cup	1 Gal 5 Cup	
Meatball, Beef Ckd .5z	150 each	300 each	450 each	600 each	
Sauce, BBQ	2 Qt	1 Gal	1 Gal 3 Cup	2 Gal	
2					Place Meatballs into baking dish. Pour Sauce over Meatballs. Bake at 375F for 40 min until *internal temp of >155F held for 15 sec is reached. *Maintain >140F/60C for 4 hrs only.
3					Serve 6 Meatballs per serving.
4					CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Potato & Onions f/Fresh (Potatoes & Onions)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Russet/Baking Fresh	5 lb	10 lb	15 lb	20 lb	Peeled & Sliced	Cook potatoes in boiling water until tender. (Pre-peeled and sliced potatoes may be used)
	Water, Tap	1 Gal	2 Gal	3 Gal	4 Gal	Boiled	
3	Onion, Yellow	1 lb	2 lb	3 lb	4 lb	Chopped	Cook onions in margarine until tender, without browning.
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	Melted	
4	Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		Add cooked potatoes, salt, & pepper to onions. Cook until browned.
	Pepper, Black Ground	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
5							CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding. NOTE: *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times.
6							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7							CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Vegetable Mix Stir Fry (Stir Fry Vegetable Blend)



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COOK METHOD	SERVING SIZE
Stir Fry	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Vegetable Mix, Stir Fry Frz	2 lb 12 Oz	5 lb 8 Oz	8 lb 3 Oz	10 lb 15 Oz		Frozen Vegetables thaw and pat dry before frying. NOTE: If choosing to use Fresh Vegetables cut into thin strips.
3	Oil, Vegetable	0.5 Oz	0.5 Oz	0.5 Oz	1 Oz		Combine Oil and Garlic in frying pan, or on grill. Heat to 350F and cook slightly.
	Garlic, Whole Fresh	2.0 tsp	1 Tbsp 1 tsp	1 Tbsp 3 tsp	2 Tbsp 2 tsp	Minced	
4	Water Chestnuts, Sliced Cnd	4 Oz	8 Oz	12 Oz	16 Oz	Drained	Add Water Chestnuts, Ginger, & prepared Vegetables to heated Oil. Stir with long spatula in a folding motion. Cook until Vegetables are tender-crisp.
	Ginger, Ground	1/4 tsp	1/2 tsp	3/4 tsp	1.0 tsp		
	Cornstarch	2 Tbsp 2 tsp	1/3 Cup	1/2 Cup	2/3 Cup		
	Water, Tap	1/2 Cup	1.0 Cup	1 1/3 Cup	2.0 Cup		
5	Soup Broth Chicken f/Base	1 1/2 Cup	3 1/8 Cup	1 1/8 Qt	1 1/2 Qt		Combine Soy Sauce and Broth. Mix quickly into Vegetables. Reduce heat. Mix Cornstarch and Water to make a paste. Pour Cornstarch mixture over Vegetables cook to internal temp 135F/57C for 15 sec. Cook and stir just until Sauce thickens and Vegetables are glazed.

Vegetable Mix Stir Fry (Stir Fry Vegetable Blend)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sauce, Soy Bulk LS	3 Tbsp 2 tsp	1/2 Cup	2/3 Cup	1.0 Cup		
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Soup Broth Chicken f/Base (Chicken Broth)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Boil	6 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Base, Chicken Paste LS G-F	1/3 Cup	2/3 Cup	1.0 Cup	1 1/3 Cup	Heat Water and add Base, stirring until well dissolved, heated to *internal temp of 145F/62C held for 15 sec.
	Water, Tap	1 Gal 1 Cup	2 Gal 2 Cup	3 Gal 2 Cup	4 Gal 3 Cup	
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	

Plums f/Fresh (Fresh Plums)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1	Plums, Fresh	50 each	100 each	150 each	200 each	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Wash Plums. Dice into bite-sized pieces for serving.
2						CCP - Maintain <40F.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Coleslaw Summer (Summer Slaw)

COOK METHOD	SERVING SIZE
Chill	1/4 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						In a medium bowl, whisk together ingredients for dressing. Set aside. Seal and chill if not using immediately.
Oil, Olive	1/2 Cup	1.0 Cup	1 1/3 Cup	1 3/4 Cup		
Vinegar, Wine White	1/2 Cup	1.0 Cup	1 1/3 Cup	1 3/4 Cup		
Mustard, Dijon	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
Juice Orange f/Frz Conc 6 flz	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
Salt, Iodized	1/4 tsp	1/2 tsp	3/4 tsp	1 tsp		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1/2 tsp		
3						In a large bowl, combine remaining ingredients. Pour dressing over cabbage mixture, and toss to mix and coat evenly with dressing. Serve immediately.
Cabbage, Green Fresh	1 lb 6 Oz	2 lb 12 Oz	4 lb 2 Oz	5 lb 8 Oz	Shredded	
Cabbage, Red Fresh	14 Oz	1 lb 12 Oz	2 lb 10 Oz	3 lb 8 Oz	Shredded	
Carrot, Fresh	7 Oz	14 Oz	1 lb 5 Oz	1 lb 12 Oz	Shredded	
4						CCP -- Maintain <40F/4C; discard unused product.

Juice Orange f/Frz Conc 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE
Make	6 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Juice, Orange Conc Unsweetened	35 fl. oz	70 fl. oz	105 fl. oz	140 fl. oz	Dilute in cool water; stirring well. Refrigerate <40F/4C.
	Water, Tap	3 1/4 Qt	1 Gal 4 Cup	2 Gal 3 Cup	3 Gal 2 Cup	
3					CCP -- Keep chilled at 40F/4C.	

Fish Pollock Tacos (Fish Tacos)



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COOK TIME	COOK-END TEMP	SERVING SIZE
7 Min	145 °F	2 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, Red/Burmuda	3.13 each	6.25 each	9.38 each	12.5 each		Place red onion in bowl and cover with red wine vinegar. Set aside and let sit 30 minutes to quick pickle. In a separate bowl, combine olive oil, spices and cilantro to make a marinade. Mix well.
Vinegar, Wine Red	2 Qt	1 Gal	1 Gal 3 Cup	2 Gal		
Oil, Olive	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup		
2 Chili Powder, Mild	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
Oregano, Dry	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup		
Cumin, Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup		
Cilantro, Raw Bunch	1 1/2 Cup	3 Cup	1 1/8 Qt	1 1/2 Qt	Chopped	
3 Fish, Pollock 2-4z Frz	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb		Place fish on a dish and pour the marinade over, coating the fish well on both sides. Set aside for 20 minutes, chill. Remove the fish from the marinade. Discard marinade. Place the fish in hot pan. Cook fish undisturbed for 4 minutes, then turn and cook for 2 more minutes. Remove pan from heat and flake the fish making sure to mix in all the marinade that has stuck to the bottom of the pan.

Fish Pollock Tacos (Fish Tacos)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Tortilla, Corn 6 in	50 each	100 each	150 each	200 each		Heat the tortilla by placing 4 each between damp paper towels. Microwave on high for 45 seconds. Repeat for remaining tortillas.
5							Assemble the tacos by placing 2 oz fish onto the center of 1 tortilla. Top with 1/2 oz onion.
6							Notes: Can be served with salsa and garnished with lime.
7							Fish: Cook to internal temp of 145F/63C held for 15 sec.
8							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
9							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
10							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Beans Black f/Dry (Black Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
120 Min	0.0 °F	145 °F	Boil	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans, Black Dry	2 lb 2 Oz	4 lb 3 Oz	6 lb 5 Oz	8 lb 6 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
	Water, Tap	1 Gal 2 Cup	2 Gal 3 Cup	3 Gal 5 Cup	5 Gal	
3					Place beans in a large pot or steam-jacketed kettle and cover with water.	
4					Bring water to a boil and skim any foam off the top. Reduce heat to a slow simmer and occasionally stir gently.	
5	Salt, Iodized	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp	Cook for approximately 2 hours or until beans are just slightly tender. Add salt and continue cooking until desired consistency is reached. Drain well.
6					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.	
7					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
8					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
9					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	
10					Note: Soaking beans in water overnight can reduce cooking time, if desired.	

Corn Southwest f/Frz (Southwest Corn)



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COOK TIME	COOK METHOD	SERVING UTENSIL	SERVING SIZE
8 Min	Steam	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Corn, Whole Kernel Frz	5 lb	10 lb	15 lb	20 lb		Steam or boil vegetables until tender. Add margarine and seasonings. *Maintain >135F/57C.
Peppers Red Roasted f/Fresh	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup	Minced	
Pepper, Green Fresh	1 Cup	2 Cup	3 Cup	1 Qt	Minced	
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
Chili Powder, Mild	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
Cumin, Ground	1/4 tsp	1/2 tsp	3/4 tsp	1 tsp		
2						
3						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Corn Southwest f/Frz (Southwest Corn)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Peppers Red Roasted f/Fresh (Roasted Red Peppers)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
25 Min	500.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pepper, Red Fresh	25 each	50 each	75 each	100 each	Place the whole peppers on a sheet pan and place in the oven heated to 500F/260C until the skins are completely wrinkled and the peppers are charred, turning them twice during roasting. Remove from oven until cool enough to slice. Remove the stem from each pepper and cut them in quarters. Slice Pepper lengthwise into 1/8" thick strips discarding any remaining stems, seeds, and ribs.
3 Oil, Olive Salt, Iodized	2 Tbsp 1 tsp	1/4 Cup 2 tsp	1/3 Cup 1 Tbsp	1/2 Cup 1 Tbsp 1 tsp	Pour the oil and salt over the sliced Peppers. CCP -- Maintain >135F/57C. *If preparing ahead, cover and refrigerate and maintain at <40F/4C.
4					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Fruit Salad w/Cherry Filling (Cherry Fruit Salad)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Fruit Salad, Peach Pear Grape	1.02 no. 10 can	2.03 no. 10 can	3.05 no. 10 can	4.06 no. 10 can	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Drain Fruit. Fold Pie Filling into Fruit. Mix gently. Refrigerate overnight.
Pie Filling, Cherry Cnd	10 Oz	1 lb 4 Oz	1 lb 14 Oz	2 lb 8 Oz	
2					Portion 1/2 cup into serving dishes.
3					CCP -- Keep chilled at 40F.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Chicken Creamed w/Veg f/Pulled (Creamed Chicken w/Veg)



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COOK METHOD	SERVING SIZE
Cook	1 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Margarine, Solids Onion, Yellow Celery, Fresh	7.5 Oz	15 Oz	1 lb 7 Oz	1 lb 14 Oz		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Saute Onion and Celery in Margarine until transparent.
	1/2 Cup	1.0 Cup	1 1/3 Cup	2.0 Cup	Diced	
	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	Diced	
2						Add Flour to pan. Blend well. Cook 5 min. Add Milk to Flour Mixture. Stir well to avoid clumping. Combine Base and Water to make Stock. Add Stock to Milk and Flour Mixture.
3 Flour, All Purpose Base, Chicken Paste LS G-F Water, Tap Milk, 2% Bulk	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup		Add Seasonings and cook for 15-20 min. Stirring occasionally.
	1 Tbsp 3 tsp	3 Tbsp 2 tsp	1/3 Cup	1/2 Cup		
	3 3/4 Cup	2.0 Qt	2 3/4 Qt	3 3/4 Qt		
	1 3/4 Qt	3 1/4 Qt	1 Gal 2 Cup	1 Gal 4 Cup		
4 Pepper, White Salt, Iodized	1/4 tsp	3/4 tsp	1.0 tsp	1 1/4 tsp		Add Meat and Vegetables to Sauce and continue to simmer to *internal temp 165F for 15 sec.
	1/4 tsp	3/4 tsp	1.0 tsp	1 1/4 tsp		
5 Peas, Green Frz	2 lb 8 Oz	5 lb	7 lb 8 Oz	10 lb		Serve over Biscuits, Toast Points, Noodles or Rice.

Chicken Creamed w/Veg f/Pulled (Creamed Chicken w/Veg)



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INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Carrot, Diced Frz	2 lb 8 Oz	5 lb	7 lb 8 Oz	10 lb		
Chicken, Meat Pulled Ckd	4 lb 11 Oz	9 lb 6 Oz	14 lb 1 Oz	18 lb 12 Oz	Diced	
6						CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Potato Bkd f/Fresh (Baked Potato)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
75 Min	375.0 °F	145 °F	Bake	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Russet/Baking Fresh	25 each	50 each	75 each	100 each	Scrub potatoes and remove blemishes. Rinse in cold running water.
3	Oil, Vegetable	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	Rub or brush lightly with oil and place on greased baking pan(s) and bake until tender.
4					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.	
5					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.	
6					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
7					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	

Vegetable Mix 4 Way Blend (Mixed Vegetables)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Vegetable Mix, 4 Way Frz 5 lb	10 lb	15 lb	20 lb		Steam or boil Vegetables until just tender. Do Not Overcook. Add Margarine & mix well.
	Margarine, Solids 1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	Melted	
3						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Chill	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Orange, Mandarin JcPk	3 1/2 Qt	1 Gal 5 Cup	2 Gal 4 Cup	3 Gal 3 Cup	Drained	Serve according to portion size.
3						CCP -- Maintain <40F/4C; discard unused product.

Biscuit Whole Grain Medium RTB (Whole Grain Biscuit)

COOK-END TEMP	SERVING SIZE
145 °F	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare according to package instruction.
3					Portion according to serving size.
4					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5					Discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Turkey Roast f/Bnls (Roast Turkey)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
60 Min	350.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Turkey, Roast Whole Bnls Raw	6 lb	12 lb	18 lb	24 lb	Roast turkey, approximately 45-60 min. Let rest for at least 10 minutes before slicing. Slice turkey and layer in shallow pan(s).
3 Base, Chicken Paste LS G-F	2 tsp	1 Tbsp 2 tsp	2 Tbsp 1 tsp	3 Tbsp	Make broth by combining base and water and heat. Pour broth over turkey. Serve 3 oz per portion.
Water, Tap	2 Cup	1 Qt	1 1/2 Qt	2 Qt	
4					For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
5					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Carrot Baby Seasoned w/Dill f/Fresh (Dilled Baby Carrots)

COOK METHOD	SERVING SIZE
Steam	1/2 Cup

	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Carrot, Baby Whole Fresh	5 lb	10 lb	15 lb	20 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
	Dill, Weed Dried	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	Crushed	
2							Steam or boil Vegetables until tender. Add Seasoning and mix well.
3							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Mashed f/Fresh w/Gravy Poultry Hmd (Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	#8 scoop	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	7 lb 12 Oz	15 lb 8 Oz	23 lb 4 Oz	31 lb	Peeled & Cubed	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Place Potatoes in large pot and cover with Water. Cook until tender and drain. Heat Milk with Butter & Salt, and just until scalded.
2 Milk, 2% Bulk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Hot	
Margarine, Solids	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup		
Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp		
3 Gravy Poultry Hmd	50 fl. oz	100 fl. oz	150 fl. oz	200 fl. oz	Prepared	Combine Potatoes and Milk mixture with a mixer on medium speed until fluffy. *Maintain >140F/60C. Serve 1/2 c. potatoes with 2 Fl Oz Gravy.
4						CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. Refer to local or regional public health regulations for specific times. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Gravy Poultry Hmd (Poultry Gravy)

COOK TEMP	SERVING SIZE
0.0 °F	2 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Water, Tap	1 1/4 Qt	2 1/2 Qt	3 3/4 Qt	1 Gal 2 Cup	Heat Water and Chicken Base to boiling point.
Base, Chicken Paste LS G-F	1 Tbsp 1 tsp	2 Tbsp 2 tsp	3 Tbsp 2 tsp	1/3 Cup	Add Flour to melted Margarine and make roux. Add to hot stock, stir until thickened.
3 Flour, All Purpose	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	
Margarine, Solids	2/3 Cup	1 1/4 Cup	2.0 Cup	2 1/2 Cup	
Salt, Iodized	1.0 tsp	2.0 tsp	3 tsp	1 Tbsp 1 tsp	Add Seasonings and simmer until thick and smooth.
4 Pepper, Black Ground	1/4 tsp	3/4 tsp	1.0 tsp	1 1/4 tsp	
Seasoning, Poultry	1/4 tsp	3/4 tsp	1.0 tsp	1 1/2 tsp	
Parsley, Dried	1/2 tsp	1.0 tsp	1 1/2 tsp	2.0 tsp	
5					Portion using 2 oz ladle.

Gravy Poultry Hmd (Poultry Gravy)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
6						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

COOK METHOD	SERVING SIZE
Chill	1 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Watermelon, Seedless Melon, Cantaloupe Fresh	6 lb 8 Oz	13 lb	19 lb 8 Oz	26 lb	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	2 lb	4 lb	6 lb	8 lb	
2					Cut in bite size chunks, 1/2 inch in size.
3					CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Soup Vegetable Hearty Hmd (Hearty Vegetable Soup)



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COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE
30 Min	145 °F	Simmer	8 fl. oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Tomato Sauce, Cnd	2 lb 4 Oz	4 lb 7 Oz	6 lb 11 Oz	8 lb 14 Oz		Heat tomato sauce, tomatoes, carrots, celery, potatoes, onions, garlic, and pepper. Bring to a boil. Reduce heat, cover, and simmer for 20 min.
Tomato, Diced Cnd	2 lb	4 lb	6 lb	8 lb		
Celery, Fresh	2 1/4 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt	Diced	
Potato, Russet/Baking Fresh	2 1/4 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt	Peeled & Cubed	
Onion, Yellow	1 1/8 Cup	2 1/4 Cup	3 1/3 Cup	1 1/8 Qt	Diced	
Garlic, Whole Fresh	2 Tbsp 1 tsp	1/4 Cup	1/2 Cup	1/2 Cup	Minced	
Pepper, Black Ground	1/2 tsp	1 1/8 tsp	1 3/4 tsp	2 1/4 tsp		
Carrot, Diced Frz	3 1/3 Cup	1 3/4 Qt	2 1/2 Qt	3 1/4 Qt		
3 Salt, Iodized	2 tsp	1 Tbsp 1 tsp	2 Tbsp	2 Tbsp 2 tsp		Add remaining ingredients and simmer 10 min. Add salt, garnish with parsley.

Soup Vegetable Hearty Hmd (Hearty Vegetable Soup)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Cabbage, Green Fresh	2 1/4 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt	Chopped	
	Zucchini, Frz	2 1/4 Cup	1 1/8 Qt	1 3/4 Qt	2 1/4 Qt	Sliced	
	Corn, Whole Kernel Frz	1 lb 2 Oz	2 lb 4 Oz	3 lb 5 Oz	4 lb 7 Oz		
	Parsley, Fresh	2 Tbsp 1 tsp	1/4 Cup	1/2 Cup	1/2 Cup	Chopped	
	Green Beans, Cut Frz	1 lb 2 Oz	2 lb 4 Oz	3 lb 5 Oz	4 lb 7 Oz		
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
5							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Chef Salad/Turkey & Ham & Egg (Chef Salad Bowl)



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COOK METHOD	SERVING SIZE
Mix & Chill	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Toss carrots and peppers with lettuce. *Maintain at 40F/4C.
Carrot, Fresh	10 Oz	1 lb 4 Oz	1 lb 14 Oz	2 lb 8 Oz	Shredded	
Pepper, Green Fresh	1.88 each	3.75 each	5.63 each	7.5 each	Diced	
Lettuce, Iceberg	6 lb 4 Oz	12 lb 8 Oz	18 lb 12 Oz	25 lb	Bite Size	
3						Cut eggs in half lengthwise. *Maintain <40F/4C.
Egg Boiled Hard Whole RTS	12.5 each	25 each	37.5 each	50 each		
4						Slice turkey and ham into julienne strips. *Maintain <40F/C.
Turkey, Roast Whole Bnls Raw	1 lb 11 Oz	3 lb 5 Oz	5 lb	6 lb 11 Oz		
Ham Baked f/Pit	1 lb 11 Oz	3 lb 5 Oz	5 lb	6 lb 11 Oz		
5						Core tomatoes and cut each into 8 wedges.
Tomato, Fresh	3 lb 2 Oz	6 lb 4 Oz	9 lb 6 Oz	12 lb 8 Oz		
6						Place 1 cup lettuce mixture into individual serving bowl. Place 1 oz. each of turkey and ham on top of lettuce. Place 1/2 Egg and 1/2 oz. of cheese next to ham and turkey. Add 2 tomato wedges to garnish. Serve Chef Salad with Salad Dressing.
Cheese, Cheddar Sliced	13.5 Oz	1 lb 11 Oz	2 lb 8 Oz	3 lb 5 Oz	Julienne	

Chef Salad/Turkey & Ham & Egg (Chef Salad Bowl)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
7							CCP - Maintain <40F/4C.
8							Discard unused product.

Ham Baked f/Pit (Baked Ham)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
150 Min	325.0 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Ham, Pit-Style Smoked	4 lb 11 Oz	9 lb 6 Oz	14 lb 1 Oz	18 lb 12 Oz	Place ham fat-side up on a rack in roasting pan(s). Do not cover. Add water.
	Water, Tap	1 1/3 Cup	2 3/4 Cup	1.0 Qt	1 1/2 Qt	
3					Bake to* internal temp >155F/68C held for 15 sec.	
4					Remove ham from oven about 30 min before it is done. Drain off drippings.	
5					Score ham 1/4 inch deep in diamond pattern. Return to oven and heat to *internal temp >160F/71C for 15 sec.	
6					CCP -- Maintain >135F/57C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.	

Cherries Sweet f/Cnd (Chilled Sweet Cherries)

COOK TEMP	SERVING SIZE
0.0 °F	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Cherries, JcPk Cnd	3 Qt	1 Gal 3 Cup	2 Gal 2 Cup	3 Gal	Lightly drain Fruit. Portion using 1/2 cup solid spoodle or #10 scoop.
3					Refrigerate until service.
4					CCP -- Maintain <40F/4C; discard unused product.

Breadstick Garlic Whole Grain 6in (Garlic Whole Grain Breadst



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COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
4 Min	375.0 °F	Heat	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Remove Breadstick from bag. Place flat on cooking surface. Heat until golden brown; *Maintain >140F/60C.

Dressing Italian LoCal PC (LoCal Italian Dressing)

SERVING SIZE					
1 each					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Tangy Meatloaf (Tangy Meatloaf)



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COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
325.0 °F	155 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Tomato Paste, Cnd	3 Oz	6 Oz	9 Oz	12 Oz		Combine all ingredients in step #2 in bowl and gently mix. Do not over mix.
Bread Crumbs, Italian	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt		
Soup Mix, French Onion	1 Oz	2 Oz	3 Oz	4 Oz		
2 Onion, Yellow	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	Chopped Fine	
Beef, Ground 80-85/20-15 Raw	7 lb 8 Oz	15 lb	22 lb 8 Oz	30 lb		
Egg, Liquid Frz	1 Cup	2 Cup	3 Cup	1 Qt		
Milk, 2% Bulk	1 Cup	2 Cup	3 Cup	1 Qt		
3						Press mixture into loaf pans or form loaves on 18 x 26" baking sheet 22" long and 4" wide. Bake at 325F for 1 1/2 hrs ; For glaze; cook onions in oil until transparent. Add remaining ingredients, mix well and heat until 170F. Serve 2oz over cooked meatloaf.

Tangy Meatloaf (Tangy Meatloaf)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
5							Drain fat. Let stand minutes before slicing. Portion into 3 oz slices. Top with 2 oz tangy sauce.
6							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Tangy Meatloaf Glaze (Tangy Meatloaf Glaze)



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SERVING SIZE				
2 Oz				

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP	
1	Ketchup, Bulk	1 #10 can	2 #10 can	3 #10 can	4 #10 can	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Tomato, Crushed Cnd	1 #10 can	2 #10 can	3 #10 can	4 #10 can	
	Onion, Yellow Diced	2 Cup	1 Qt	1 1/2 Qt	2 Qt	
	Garlic, Powder	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Salt, Iodized	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Pepper, Black Ground	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Sugar, Granulated Bulk	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
	Vinegar, Balsamic	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	
	Oil, Vegetable	2 Tbsp	1/4 Cup	1/3 Cup	1/2 Cup	

Tangy Meatloaf Glaze (Tangy Meatloaf Glaze)



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
2						Heat oil, add onions and cook until transparent.
3						Add remaining ingredients, mix well. Heat until reaches 170F.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.

UC Potato Fingerling f/Fresh (Fingerling Potatoes)

COOK METHOD	SERVING SIZE
Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Potato, Fingerling Fresh	5 lb	10 lb	15 lb	20 lb	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Steam or boil potatoes until tender. Drain.
2					Mix with seasonings.
3 Salt, Iodized	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp	CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
4					CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5					CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Pacific Vegetables Roasted f/Fresh (Pacific Roasted Vegetable



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COOK TEMP	COOK METHOD	SERVING SIZE
450.0 °F	Roast	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Preprep: Scrub Vegetables well and dry. Place in clean tub.
Gr.Peas Sugar Snap Frz	1 lb 8 Oz	3 lb	4 lb 8 Oz	6 lb	
Carrot, Bias Cut Orange Frz	2 lb	4 lb	6 lb	8 lb	
Carrot, Bias Cut Yellow Frz	2 lb	4 lb	6 lb	8 lb	
Broccoli Florets f/Frz	2 lb	4 lb	6 lb	8 lb	
3					Combine Oil and mix well.
Pepper, Black Ground	1 Tbsp	2 Tbsp	3 Tbsp 1 tsp	1/4 Cup	
Oil, for Frying/Cooking	1/3 Cup	3/4 Cup	1 1/8 Cup	1 1/2 Cup	
4					Add Spices Toss Vegetables to evenly coat.
Pepper, Black Ground	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp	
Salt, Kosher	1 Tbsp	2 Tbsp	3 Tbsp	1/4 Cup	
Thyme, Ground	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp	

Pacific Vegetables Roasted f/Fresh (Pacific Roasted Vegetable



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	INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
	Garlic, Granulated	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp	
	Parsley, Dried	3/4 tsp	1 1/2 tsp	2 tsp	1 Tbsp	
5						Spread Vegetables on baking sheet. Roast until tender at 450F/232C tossing Vegetables when about half way done.
6						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Gr.Peas Sugar Snap Frz (Gr.Seasoned Snap Peas)

COOK METHOD	SERVING SIZE
Grind	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Peas Sugar Snap w/Paprika f/Frz	3 1/8 Qt	1 Gal 4 Cup	2 Gal 2 Cup	3 Gal 1 Cup	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Grind prepared product to desired consistency. *Reheat to 165F held for 15 sec. CCP - Maintain >140F for only 4 hrs. Discard unused product.

Broccoli Florets f/Frz (Seasoned Broccoli Florets)

COOK TIME	COOK METHOD	SERVING UTENSIL	SERVING SIZE
10 Min	Steam	4z Spoodle	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Broccoli, Florets Frz	5 lb	10 lb	15 lb	20 lb	Thawed	Steam broccoli until tender, approximately 8-10 minutes. Add seasoning & margarine and mix well. Toss broccoli in margarine mixture to coat evenly.
	Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup		
	Parsley, Dried	1 1/2 tsp	1 Tbsp	1 Tbsp 2 tsp	2 Tbsp		
3							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Peas Sugar Snap w/Paprika f/Frz (Seasoned Snap Peas)

COOK METHOD	SERVING SIZE
Steam	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Steam or boil Vegetables until tender. Add Paprika and mix well.
Peas, Sugar Snap Frz	5 lb	10 lb	15 lb	20 lb	
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	
Paprika	1 tsp	2 tsp	1 Tbsp	1 Tbsp 1 tsp	
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					

Hamburger on Bun (Hamburger on Bun)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Make	1 each

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Beef Patty Baked	4 lb 11 Oz	9 lb 6 Oz	14 lb 1 Oz	18 lb 12 Oz	Cooked	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Bun Hamburger White	25 each	50 each	75 each	100 each		Prepare meat per separate recipe.
3						Sandwich Serving: at time of service, place 1 patty on 1 bun. Serve immediately.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						Discard unused product.

Beef Patty Baked (Baked Beef Patty)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
20 Min	350.0 °F	155 °F	Bake	3 Oz

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Beef, Patty 2.7z Raw	4 lb 11 Oz	9 lb 6 Oz	14 lb 1 Oz	18 lb 12 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
1 Paprika	1 1/4 tsp	2 1/2 tsp	1 Tbsp 1 tsp	1 Tbsp 2 tsp	
1 Garlic, Powder	1 1/4 tsp	2 1/2 tsp	1 Tbsp 1 tsp	1 Tbsp 2 tsp	
2					Season beef patties. Place on sheet pans & bake for 20 min.
3					For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
4					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Wedges f/RTB (Potato Wedges)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
20 Min	400.0 °F	Bake	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
1 Potato, Wedges Frz	4 lb 11 Oz	9 lb 6 Oz	14 lb 1 Oz	18 lb 12 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Place potato wedges in single layer on baking sheet. Bake until golden brown.
3					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
4					Discard unused product.

Cucumber & Tomato Salad f/Fresh (Tomato Cucumber Salad)



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COOK METHOD	SERVING SIZE
Mix & Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Vinegar, White	1/2 Cup	1 1/8 Cup	1 2/3 Cup	2 1/4 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Oil, Vegetable	1/2 Cup	1 1/8 Cup	1 2/3 Cup	2 1/4 Cup		
	Sugar, Granulated Bulk	3 Tbsp	1/3 Cup	1/2 Cup	3/4 Cup		
	Salt, Iodized	1.0 tsp	1 3/4 tsp	2 3/4 tsp	1 Tbsp		
	Dill, Weed Dried	1.0 tsp	2 1/8 tsp	1 Tbsp	1 Tbsp 1 tsp		
2	Tomato, Fresh	1 3/4 Qt	3 1/2 Qt	1 Gal 2 Cup	1 Gal 5 Cup	Diced	Mix vinegar, oil and spices until thoroughly blended.
	Cucumber, Fresh	1 3/4 Qt	3 1/2 Qt	1 Gal 2 Cup	1 Gal 5 Cup	Diced	
3							Add seasoning mixture to vegetables and toss well.
4							CCP -- Maintain <40F/4C; discard unused product.

Ambrosia w/Whip Topping (Ambrosia)

COOK METHOD	SERVING SIZE
Chill	1/2 Cup

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Orange, Mandarin JcPk	1 1/2 Qt	3 Qt	1 Gal 1 Cup	1 Gal 3 Cup	Drained	Combine sour cream & whipped topping. Mix in all remaining ingredients.
Pineapple, Chunks JcPk	3 Cup	1 1/2 Qt	2 1/4 Qt	3 Qt	Drained	
Sour Cream, Real Bulk	3 Oz	6 Oz	9 Oz	12 Oz		
2 Topping, Whip Non-Dairy Bag Frz	1 3/4 Cup	3 1/2 Cup	1 1/4 Qt	1 3/4 Qt		
Marshmallows, Mini	6 Oz	12 Oz	1 lb 2 Oz	1 lb 8 Oz		
Coconut, Shredded	3 Oz	6 Oz	9 Oz	12 Oz		
3						CCP -- Maintain <40F/4C; discard unused product.

Milk 1% 8 flz PC (1% Milk)

SERVING SIZE					
8 fl. oz					

INGREDIENTS	SERVINGS 25	SERVINGS 50	SERVINGS 75	SERVINGS 100	PREPARATION STEP
No data					