

North Dakota Aging Services Provider Requested Recipes Developed August 2023



Introduction

This recipe resource was developed by Dietary Solutions for the North Dakota Department of Health and Human Services, Adult and Aging Services Section under guidelines established by the Older Americans Act (OAA) Nutrition Programs. These recipes 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. Recipes in this resource are intended to give additional options to providers for how to prepare items on the approved menus distributed by Dietary Solutions and North Dakota Adult and Aging Services.

These recipes were compiled based on provider feedback and requests for made from scratch recipe options for planned menu items. We encourage each operation to select the recipe that fits your location and participants the best. This recipe resource includes some additional recipes specifically requested by providers and may be substituted on the menu for similar items to meet participant preferences.

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.

TABLE OF CONTENTS

BBQ Meatloaf Hmd (BBQ Meatloaf)	7
Bread White (White Bread)	9
Beef Steak Swiss f/Cubed (Swiss Steak)	10
Beef Stir Fry f/Cubes & Frz Veg (Beef Stir Fry)	12
Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)	15
Cabbage Roll Stuffed Hmd (Stuffed Cabbage Roll)	17
Chicken Parmesan f/Breast Bnls Sknls (Parmesan Chicken)	19
Chicken Sweet & Sour f/Pulled (Sweet & Sour Chicken)	21
Juice Pineapple f/Frz Conc 6 flz (Pineapple Juice)	23
Chili with Beans f/Grd (Chili with Beans)	24
Beans Kidney f/Dry (Kidney Beans)	26
Chili with Beans Vegetarian (Vegetarian Chili)	28
Beans Kidney f/Dry (Kidney Beans)	30
Coleslaw Confetti (Confetti Coleslaw)	32
Dressing Asian Style (Asian Style Dressing)	33
Dressing Coleslaw (Coleslaw Dressing)	34
Dressing Dijon (Dijon Dressing)	35

Dressing Ranch f/Mix (Ranch Dressing)	36
Dressing Stuffing Apple (Apple Stuffing)	37
Bread White (White Bread)	39
Dressing Stuffing Bread Sage (Sage Bread Dressing)	40
Bread White (White Bread)	42
Dressing Stuffing Hmd (Bread Dressing)	43
Bread White (White Bread)	45
Soup Broth Chicken f/Base (Chicken Broth)	46
Dressing Vinaigrette Balsamic Dijon (Balsamic Dijon Vinaigrette)	47
Dressing Vinaigrette Red Wine Hmd (Red Wine Vinaigrette)	48
Dressing Vinaigrette Wine (Wine Vinaigrette)	49
Gravy Mushroom Semi_scratch (Mushroom Gravy)	50
Grilled Balsamic Chicken w/Peaches (Balsamic Chicken w/ Peaches)	51
Peaches Fresh (Peaches)	53
Lasagna Beef Hmd (Beef Lasagna)	54
Lasagna Chicken (Chicken Lasagna)	56
Lasagna Spinach (Spinach Lasagna)	58
Lentil Salad (Lentil Salad)	60
Meatballs Hmd No Sauce (Meatballs)	62

Meatballs Italian Hmd (Italian Meatballs)	64
Meatballs Swedish w/Sauce (Swedish Meatballs)	66
Bread White (White Bread)	68
Meatloaf No Sauce (Meatloaf)	69
Bread White (White Bread)	71
Omelet Country Griddle Method (Country Omelet)	72
Omelet Country w/Ham (Country Omelet)	74
Omelet Egg Substitute Pan Method (Egg Substitute Omelet)	76
Omelet Ham & Cheese Hmd (Ham & Cheese Omelet)	78
Omelet Pepper & Onion Griddle Method (Pepper & Onion Omelet)	79
Omelet Three Cheese (Three Cheese Omelet)	81
Orange Vinaigrette Dressing (Orange Vinaigrette Dressing) Syrup	83
Pancake & Waffle LoCal f/Bulk (LoCal Syrup)	84
Pancake Banana Nut f/Mix (Complete) (Banana Nut Pancakes)	85
Banana Whole Fresh (Banana)	87
Pancake Blueberry f/Biscuit Mix (Blueberry Pancakes)	88
Pancake Blueberry f/Mix (Incomplete) (Blueberry Pancakes)	90
Pancake Cinnamon Swirl f/Mix (Complete) (Cinnamon Swirl Pancakes)	92
Pancake f/Biscuit Mix (Pancakes)	94

Pancake f/Mix (Complete) (Pancakes).....	96
Pancake f/Mix (Incomplete) (Pancakes).....	97
Pasta Stuffed Shells Hmd (Stuffed Shells & Sauce).....	98
Pork Loin w/Apple Cran Chutney (Pork with Apple-Cran Chutney).....	100
Apple Cran Chutney (Apple-Cran Chutney).....	102
Pork Sweet & Sour f/Loin (Sweet & Sour Pork).....	104
Juice Pineapple f/Frz Conc 6 flz (Pineapple Juice).....	106
Potato Au Gratin f/Frsh (Au Gratin Potatoes).....	107
Potato Salad Dill f/Fresh (Dill Potato Salad).....	109
Egg Boiled Hard Whole RTS (Hard Boiled Egg).....	111
Potato Salad f/Fresh (Potato Salad).....	112
Egg Boiled Hard Whole RTS (Hard Boiled Egg).....	114
Potato Salad German Hot f/Fresh (Warm German Potato Salad).....	115
Potato Salad Soft f/Fresh (Soft Potato Salad).....	117
Egg Boiled Hard Whole RTS (Hard Boiled Egg).....	119
Potato Scalloped f/Fresh (Scalloped Potatoes).....	120
Soup Beef Pepper Pot Hmd (Pepper Potato Soup).....	122
Soup Chicken Florentine Hmd (Chicken Florentine Soup).....	124
Soup Chicken Noodle Hmd f/Pulled (Chicken Noodle Soup).....	126

Soup Chicken Vegetable Hmd (Chicken Vegetable Soup)	128
Soup Broth Chicken f/Base (Chicken Broth)	130
Soup Crm Tomato Hmd (Creamy Tomato Soup)	131
Soup Minestrone Hmd (Minestrone Soup)	133
Beans Kidney f/Dry (Kidney Beans)	136
Soup Potato Baked Hmd (Baked Potato Soup)	138
Potato Bkd f/Fresh (Baked Potato)	140
Soup Broth Chicken f/Base (Chicken Broth)	141
Bacon Pork Crumbled (Crumbled Bacon)	142
Bacon Strip Oven Crisp f/Raw (Bacon)	143
Soup Stuffed Pepper Hmd (Stuffed Pepper Soup)	144
Soup Tomato Florentine Hmd (Tomato Florentine Soup)	146
Seasoning Mix Italian LS Hmd (Italian Seasoning)	148
Soup Tomato Rice Hmd (Tomato & Rice Soup)	149
Soup Turkey Rice Hmd (Turkey Rice Soup)	151
Soup Vegetable Hearty Hmd (Hearty Vegetable Soup)	153
Soup Vegetable w/Beef Base Hmd (Vegetable Soup)	155
Steak Salisbury f/Hmd Patty (Salisbury Steak)	157
Steak Salisbury w/Gravy Hmd f/Hmd Patty (Salisbury Steak & Gravy)	159

Gravy Brown Hmd (Brown Gravy)	161
Steak Swiss (Swiss Steak)	163
Gravy Brown f/Mix (Brown Gravy)	164
Tangy Meatloaf (Tangy Meatloaf)	165
Toast French Cinnamon Wheat (Cinnamon French Toast)	167
Bread Wheat (Wheat Bread)	168
Toast French Hmd f/TX Slice (French Toast)	169
Toast French LoChol Wheat (LoChol French Toast)	170
Bread Wheat (Wheat Bread)	171

BBQ Meatloaf Hmd (BBQ Meatloaf)

COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
325.0 °F	155 °F	Bake	3 Oz	Contains: Allergen Sulphites, Tomato, Onion, Allergen Eggs, Allergen Milk, Allergen Wheat, Beef, Mustard, Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
250 kcal	9 g	16 g	17 g	50 mg	300 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, Yellow	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Chopped Fine	Combine all ingredients except BBQ sauce in bowl and gently mix. Do not over mix.
Bread White	2.4 slice	6 slice	12 slice	24 slice	Cubed	
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		
2 Egg, Liquid	1/3 Cup	1 Cup	2 Cup	1 Qt		
Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

BBQ Meatloaf Hmd (BBQ Meatloaf)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3	Sauce, BBQ	1/3 Cup	1 Cup	2 Cup	1 Qt		Press mixture into loaf pans or form loaves on 18 x 26" baking sheet 22" long and 4" wide. Brush or pour BBQ sauce over top of loaves. Bake at 325F for 1 1/2 hrs
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.
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.

Bread White (White Bread)

SERVING UTENSIL	SERVING SIZE	ALLERGENS
Tongs	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	3 g	1 g	40 mg	125 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Beef Steak Swiss f/Cubed (Swiss Steak)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
90 Min	350.0 °F	155 °F	Bake	3 Oz	ⓘ Contains: Onion, Beef, AllergenWheat, AllergenFish, AllergenMilk, AllergenSoy, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	15 g	21 g	6 g	50 mg	450 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Flour, All Purpose	3/4 Cup	2 Cup	1 Qt	2 Qt		Mix together flour and seasonings. Pound into meat.
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Beef, Steak Cube Raw	10 each	25 each	50 each	100 each		
3 Margarine, Solids	1 Oz	3 Oz	6 Oz	12 Oz		Brown meat in margarine. Place slightly overlapping in pans.
4 Onion, Yellow	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz	Minced	Add tomatoes, onions, and worcestershire to meat. Cover tightly with foil. Bake immediately at 350F for 1-1/2 hrs.

Beef Steak Swiss f/Cubed (Swiss Steak)

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Tomato, Diced Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		
Sauce, Worcestershire	1/3 Cup	1 Cup	2 Cup	1 Qt		
5						For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
6						CCP -- Maintain >140F/60C; discard unused product.
7						CCP -- Cool: Product must reach 140F/60C 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.

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

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
15 Min	375.0 °F	145 °F	Cook	1 Cup	ⓘ Contains: AllergenWheat, Garlic, Beef, Beans/Legumes, Carrots, Broccoli, AllergenSoy, Mushroom, Corn, Peppers Bell, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	10 g	22 g	6 g	50 mg	320 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Broccoli, Florets Frz Carrot, Baby Frz Green Beans, Cut Frz	6.5 Oz	1 lb	2 lb	4 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	6.5 Oz	1 lb	2 lb	4 lb		
	6.5 Oz	1 lb	2 lb	4 lb		
2 Sugar, Granulated Bulk Pepper, Black Ground Cornstarch	1 1/8 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 2 tsp		Cook broccoli, carrots & green beans, in steamer or using another method, until about half way done. (Approximately 5 minutes)
	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		

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

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Base, Beef Paste LS G-F	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		<p>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.</p>
Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		
Sauce, Soy Bulk LS	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
Garlic, Whole Fresh	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Minced	
Onion, Yellow	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Julienne	
Pepper, Red Fresh	1/3 Cup	1 Cup	2 Cup	1 Qt	Julienne	
Water Chestnuts, Sliced Cnd	1/3 Cup	1 Cup	2 Cup	1 Qt	Rinsed/Drained	
Mushrooms, Pieces Cnd	1/3 Cup	1 Cup	2 Cup	1 Qt	Drained	
Beef, Cubes Raw	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb		
Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Ginger, Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		

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

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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.
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.

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
55 Min	350.0 °F	165 °F	Bake	1 each	Contains: AllergenMilk, Peppers Bell, Onion, Tomato, AllergenSoy, AllergenWheat, AllergenEggs, Rice, Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	18 g	17 g	18 g	75 mg	230 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Rice, White Parboiled	3 Oz	8 Oz	1 lb	2 lb		Cook rice following directions on package.
3 Pepper, Green Fresh	5 each	12.5 each	25 each	50 each		Wash peppers; remove stem end. Cut in half and remove seeds.
4 Onion, Yellow	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	Minced	Crumble and brown meat with onions in oil. Drain fat. Add cooked rice.
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		
5 Egg, Liquid	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		Combine eggs, pepper and milk; add to meat mixture. Using #8 dipper fill each pepper with meat. Single layer peppers in steam table pan.
Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
	Juice, Tomato RTS	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Mix together bread crumbs and margarine; sprinkle over stuffed peppers. Pour juice around peppers and bake
6	Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
	Bread Crumbs, Plain	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
7							Casseroles & Reheated Leftovers: Cook to internal temp of 165F/74C 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.

Cabbage Roll Stuffed Hmd (Stuffed Cabbage Roll)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
120 Min	325.0 °F	Bake	1 each	ⓘ Contains: AllergenMilk, Onion, AllergenSoy, Cabbage, Rice, Beef, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
340 kcal	41 g	14 g	14 g	100 mg	200 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Cabbage, Green Fresh	2 lb 8 Oz	6 lb 3 Oz	12 lb 5 Oz	24 lb 11 Oz		Steam whole heads of cabbage until al dente.
3 Water, Tap	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Bring water to boil. Add rice and stir. Reduce heat, cover and simmer.
Rice, White Parboiled	2 1/8 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup		
4 Margarine, Solids	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		Melt butter and cook ground beef until brown. Add onions and cook until translucent. Stir into cooked rice. Season with salt and pepper.
Beef, Ground 80-85/20-15 Raw	1 lb 11 Oz	4 lb 3 Oz	8 lb 5 Oz	16 lb 11 Oz		
Onion, Yellow	1.23 each	3.08 each	6.17 each	12.33 each	Chopped	
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Cabbage Roll Stuffed Hmd (Stuffed Cabbage Roll)

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
5 Juice, V8 Cocktail RTS	3.07 fl. oz	7.67 fl. oz	15.33 fl. oz	30.67 fl. oz		Cut leaves off of cabbage and cut larger leaves in half. Spoon 1 Tbsp of rice and beef mixture into a leaf and roll tightly. Place rolls in pan and cover with V8 Juice. Bake at 325F/162C for 2 hrs.
6						Casseroles & Reheated Leftovers: Cook to internal temp of 165F/74C 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.

Chicken Parmesan f/Breast Bnls Sknls (Parmesan Chicken)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
50 Min	375.0 °F	165 °F	Bake	3 Oz	ⓘ Contains: AllergenSoy, Garlic, AllergenWheat, AllergenMilk, Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	4 g	21 g	7 g	30 mg	140 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Chicken, Breast Bnls Sknls	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Mix crumbs, parmesan & garlic together. Roll chicken in coating mixture. Sprinkle with margarine.
Bread Crumbs, Plain	1/3 Cup	1 Cup	2 Cup	1 Qt	
2 Cheese, Parmesan Grated	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
3					Place on greased baking sheets. Bake 45-55 min or until cooked through.

Chicken Parmesan f/Breast Bnls Sknls (Parmesan Chicken)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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.

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

COOK METHOD	SERVING SIZE	ALLERGENS
Saute	3/4 Cup	ⓘ Contains: AllergenSoy, AllergenWheat, Peppers Bell, Corn, Garlic, Chicken, Pineapple, AllergenSulphites, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	16 g	24 g	6 g	40 mg	420 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Sauce, Soy Bulk LS Chicken, Meat Pulled Ckd	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 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.
	1 lb 13 Oz	4 lb 8 Oz	9 lb	18 lb		
2 Base, Chicken Paste LS G-F Water, Tap	0.5 Oz	0.5 Oz	1 Oz	2 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.
	3/4 Cup	2 Cup	1 Qt	2 Qt		
3 Sugar, Brown Light Cornstarch	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Combine sugar and cornstarch.
	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
4 Juice Pineapple f/Frz Conc 6 flz Vinegar, White	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Add pineapple Juice, vinegar and soy sauce to cornstarch mixture. Mix until smooth. Add to meat while stirring. Cook until thickened.
	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		

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

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sauce, Soy Bulk LS	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		
5	Pepper, Green Fresh	6.5 Oz	1 lb	2 lb	4 lb	Julienne	Approximately 15 min before serving, add peppers and onion; cook gently. Just before serving, add pineapple.
	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Sliced	
	Pineapple, Chunks JcPk	1 2/3 Cup	1 Qt	2 Qt	1 Gal	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	ALLERGENS
Make	6 fl. oz	1 Contains: Pineapple

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	20 g	1 g	0 g	30 mg	10 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Juice, Pineapple Conc Frz	12.25 fl. oz	30.63 fl. oz	61.25 fl. oz	Dilute in cool water; stirring well. Refrigerate <40F/4C.
	Water, Tap	1 1/2 Qt	3 3/4 Qt	1 Gal 5 Cup	
3					CCP -- Keep chilled at 40F/4C.

Chili with Beans f/Grd (Chili with Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
150 Min	0.0 °F	165 °F	Simmer	3/4 Cup	ⓘ Contains: Beans/Legumes, Onion, Garlic, Beef, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
230 kcal	16 g	15 g	12 g	75 mg	460 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef, Ground 80-85/20-15 Raw	1 lb 14 Oz	4 lb 10 Oz	9 lb 4 Oz	18 lb 8 Oz		Crumble and brown Beef, Onions, and Garlic until Meat loses pink color. Drain Meat to remove fat.
2 Onion, Yellow	2 Tbsp 3 tsp	1/2 Cup	1.0 Cup	1 3/4 Cup	Minced	
Garlic, Whole Fresh	1/8 tsp	1/4 tsp	1/2 tsp	1 1/4 tsp	Minced	
Tomato, Diced Cnd	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Mix Tomato and Seasonings. Add to Beef. Cook until blended.
Tomato Sauce, Cnd	2 1/8 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup		
3 Chili Powder, Mild	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
Cumin, Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp		

Chili with Beans f/Grd (Chili with Beans)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Granulated Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup		
	Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
4	Beans Kidney f/Dry	2.0 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup	Prepared	Add Beans. Simmer 1 1/2-2 hrs . Add Water if Chili becomes too thick.
5							Casseroles & Reheated Leftovers: Cook to internal temp of 165F/74C 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.

Beans Kidney f/Dry (Kidney Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
120 Min	0.0 °F	145 °F	Boil	1/2 Cup	ⓘ Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	9 g	0 g	75 mg	160 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans, Kidney Dry	13.5 Oz	2 lb 2 Oz	4 lb 3 Oz	8 lb 6 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
	Water, Tap	2 Qt	1 Gal 2 Cup	2 Gal 3 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	1/2 tsp	1 1/2 tsp	1 Tbsp	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.	

Beans Kidney f/Dry (Kidney Beans)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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.

Chili with Beans Vegetarian (Vegetarian Chili)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
120 Min	0.0 °F	145 °F	Simmer	3/4 Cup	ⓘ Contains: Beans/Legumes, Onion, Garlic, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	22 g	7 g	0.5 g	75 mg	460 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Onion, Yellow	2 Tbsp 3 tsp	1/2 Cup	1.0 Cup	1 3/4 Cup	Minced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Garlic, Whole Fresh	1/8 tsp	1/4 tsp	1/2 tsp	1 1/4 tsp	
2 Tomato, Diced Cnd	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Brown onions and garlic.
	Tomato Sauce, Cnd	2 1/8 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup	
	Chili Powder, Mild	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	
	Cumin, Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp	
	Sugar, Granulated Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup	

Chili with Beans Vegetarian (Vegetarian Chili)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
3	Beans Kidney f/Dry	3 1/4 Cup	2 Qt	1 Gal	2 Gal	Prepared	Mix tomatoes, tomato sauce and seasonings. Add to onions & garlic. Cook until blended.
4							Add beans. Simmer 1 1/2-2 hrs. Add water if chili becomes too thick.
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.

Beans Kidney f/Dry (Kidney Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
120 Min	0.0 °F	145 °F	Boil	1/2 Cup	Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	9 g	0 g	75 mg	160 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans, Kidney Dry	13.5 Oz	2 lb 2 Oz	4 lb 3 Oz	8 lb 6 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
	Water, Tap	2 Qt	1 Gal 2 Cup	2 Gal 3 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	1/2 tsp	1 1/2 tsp	1 Tbsp	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.	

Beans Kidney f/Dry (Kidney Beans)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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.

Coleslaw Confetti (Confetti Coleslaw)

COOK METHOD	SERVING SIZE	ALLERGENS
Mix & Chill	1/2 Cup	ⓘ Contains: Cabbage, Peppers Bell, Onion, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	18 g	1 g	0 g	30 mg	90 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Cabbage, Green Fresh	13 Oz	2 lb	4 lb	8 lb	Shredded	Combine cabbages, onions and peppers in a large bowl.
	Cabbage, Red Fresh	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
3	Onion, Yellow	0.5 Oz	1 Oz	2 Oz	4 Oz	Minced	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.
	Pepper, Green Fresh	1.5 Oz	4 Oz	8 Oz	1 lb	Minced	
	Vinegar, White	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
	Sugar, Granulated Bulk	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt		
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
4						CCP -- Maintain <40F/4C.	

Dressing Asian Style (Asian Style Dressing)

SERVING SIZE	ALLERGENS
2 Tbsp	ⓘ Contains: AllergenWheat, AllergenSoy, AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	7 g	1 g	18 g	0 mg	200 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Oil, Olive	3/4 Cup	2 1/8 Cup	1.0 Qt	2 1/8 Qt	Combine all Ingredients. Mix thoroughly.
Sauce, Soy Bulk LS	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2 1/8 Cup	
2 Honey, Bulk	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2 1/8 Cup	
Ginger, Ground	1 3/4 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	
Oil, Sesame	3/4 tsp	2 1/8 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
3					CCP -- Maintain <40F/4C.

Dressing Coleslaw (Coleslaw Dressing)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Chill	1 Oz	ⓘ Contains: AllergenEggs, AllergenMilk, AllergenSoy, AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	15 g	0 g	6 g	0 mg	170 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Mayonnaise, Bulk	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt	Combine all Ingredients and mix well. Chill <40F.
2 Sugar, Granulated Bulk	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt	
Vinegar, White	1/3 Cup	1 Cup	2 Cup	1 Qt	
3					CCP -- Maintain <40F/4C.

Dressing Dijon (Dijon Dressing)

COOK METHOD	SERVING SIZE	ALLERGENS
Blenderize	2 Tbsp	ⓘ Contains: Mustard, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	5 g	0 g	9 g	10 mg	60 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Water, Tap	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	In a blender, combine all ingredients and blend until combined.
Sugar, Granulated Bulk	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
2 Vinegar, White	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
Oil, Olive	1/3 Cup	1 Cup	2 Cup	1 Qt	
Mustard, Dijon	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
3					CCP -- Maintain <40F/4C.

Dressing Ranch f/Mix (Ranch Dressing)

SERVING SIZE	ALLERGENS
1 Tbsp	ⓘ Contains: Garlic, Onion, AllergenMilk, AllergenEggs, AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	3 g	0 g	1.5 g	10 mg	260 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Dressing Mix, Ranch	1 Oz	2.5 Oz	5 Oz	10 Oz	Combine Dressing Mix with Mayonnaise and Buttermilk; mix well. Portion 1 Tbsp.
2 Mayonnaise, Bulk	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	
Milk, Buttermilk Bulk	3 Tbsp 2 tsp	2/3 Cup	1 1/8 Cup	2 1/3 Cup	
3					CCP -- Maintain <40F/4C.

Dressing Stuffing Apple (Apple Stuffing)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
75 Min	325.0 °F	Bake	1/2 Cup	ⓘ Contains: AllergenWheat, Corn, Apples, Celery, AllergenMilk, AllergenSoy, Onion, Chicken, Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	16 g	3 g	8 g	75 mg	220 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Saute onion and celery in margarine until lightly browned. Add apples.
Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Diced	
Margarine, Solids	3 Oz	8 Oz	1 lb	2 lb	Melted	
Apple, Red Delicious	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	Diced	
Celery, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Diced	
3						Combine water, base and seasonings. Add to vegetable mixture and heat until hot.
Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		
Base, Chicken Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		

Dressing Stuffing Apple (Apple Stuffing)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Seasoning, Poultry	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Thyme, Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4	Bread White	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 8 Oz	Cubed	Add bread gradually; tossing lightly until thoroughly mixed. Avoid over mixing. Scale dressing into greased pan(s). Bake 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.
8							Cook Time: 1 1/4 hr

Bread White (White Bread)

SERVING UTENSIL	SERVING SIZE	ALLERGENS
Tongs	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	3 g	1 g	40 mg	125 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Dressing Stuffing Bread Sage (Sage Bread Dressing)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	325.0 °F	145 °F	Bake	1/2 Cup	ⓘ Contains: Chicken, Corn, AllergenWheat, Celery, AllergenMilk, Onion, AllergenSoy, Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	20 g	4 g	9 g	75 mg	250 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Celery, Fresh	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	Diced	Saute onions & celery in margarine until light browned.
Onion, Yellow	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Diced	
Margarine, Solids	3 Oz	8 Oz	16 Oz	1 lb 16 Oz		
3 Water, Tap	3.0 Cup	2.0 Qt	3 3/4 Qt	1 Gal 5 Cup		Add water, base and seasonings to vegetables.
Base, Chicken Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
Seasoning, Poultry	0.5 Oz	0.5 Oz	0.5 Oz	1 Oz		
Pepper, Black Ground	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		

Dressing Stuffing Bread Sage (Sage Bread Dressing)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sage, Rubbed	0.5 Oz	0.5 Oz	1 Oz	1.5 Oz		
4	Bread White	12.5 slice	31.25 slice	62.5 slice	125 slice	Cubed	Add bread gradually to base mixture, tossing until thoroughly mixed. Scale dressing into greased pan(s). Bake for approximately 1 hour.
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.

Bread White (White Bread)

SERVING UTENSIL	SERVING SIZE	ALLERGENS
Tongs	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	3 g	1 g	40 mg	125 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Dressing Stuffing Hmd (Bread Dressing)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
350.0 °F	Bake	1/2 Cup	ⓘ Contains: AllergenMilk, AllergenSoy, Corn, Garlic, AllergenEggs, AllergenWheat, Celery, Onion, Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	29 g	7 g	7 g	100 mg	540 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Bread White	1 lb 3 Oz	3 lb	6 lb	12 lb	Day-Old Cubes	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Combine Bread cubes with Seasonings and mix to distribute.
	Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Salt, Iodized	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp		
	Seasoning, Poultry	0.5 Oz	0.5 Oz	1 Oz	2 Oz		
	Sage, Fresh	0.5 Oz	0.5 Oz	1 Oz	2 Oz	Chopped	
	Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
2	Celery, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	Saute Onion and Celery in Butter until tender. Pour over Bread mixture and mix lightly.
	Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	

Dressing Stuffing Hmd (Bread Dressing)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
3	Soup Broth Chicken f/Base	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup	Prepared	Prepare Broth per separate recipe. Combine Broth and Eggs, blend well. Add to Bread mixture and toss lightly. Do not overmix.
	Egg, Shell Large	2.4 each	6 each	12 each	24 each	Beaten	
4							Divide Dressing into greased pan(s). Bake at 350F for 30-45 minutes until *internal temp 155F for 15 sec.
5							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 15 sec within 1 hr - one time only.
6							Cook Time: 30-45 min

Bread White (White Bread)

SERVING UTENSIL	SERVING SIZE	ALLERGENS
Tongs	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	3 g	1 g	40 mg	125 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Soup Broth Chicken f/Base (Chicken Broth)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Boil	6 fl. oz	ⓘ Contains: Chicken, Corn, Garlic, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
0 kcal	1 g	0 g	0 g	10 mg	20 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Base, Chicken Paste LS G-F 2 Tbsp	1/3 Cup	2/3 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 3/4 Qt	1 Gal 1 Cup	2 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.

Dressing Vinaigrette Balsamic Dijon (Balsamic Dijon Vinaigrette)



Health & Human Services



COOK METHOD	SERVING SIZE	ALLERGENS
Mix & Chill	2 Tbsp	ⓘ Contains: Mustard, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	2 g	0 g	17 g	0 mg	35 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Vinegar, Balsamic	1/3 Cup	1 Cup	2 Cup	1 Qt	Combine vinegar, mustard & spices in a food processor. Process until well-blended.
Mustard, Dijon	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
2 Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	
Sugar, Granulated Bulk	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
3 Oil, Olive	3/4 Cup	2 1/8 Cup	1 Qt	2 Qt	Add oil in a slow, steady stream until incorporated. Refrigerate until needed. Stir well before each use. Use within 3 days.
4					CCP -- Maintain <40F/4C

Dressing Vinaigrette Red Wine Hmd (Red Wine Vinaigrette)

COOK METHOD	SERVING SIZE	ALLERGENS
Blenderize	1 fl. oz	ⓘ Contains: Mustard, Garlic, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	0 g	0 g	17 g	0 mg	25 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Vinegar, Wine Red	3.2 fl. oz	8 fl. oz	16 fl. oz	32 fl. oz		Blend Ingredient together.
Garlic, Whole Fresh	0.5 Oz	0.5 Oz	1 Oz	2 Oz	Minced	
2 Salt, Iodized	1/8 tsp	1/8 tsp	1/4 tsp	1/2 tsp		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
Mustard, Dijon	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		
Oil, Olive	6.4 fl. oz	16 fl. oz	32 fl. oz	64 fl. oz		
3						CCP -- Maintain <40F/4C.

Dressing Vinaigrette Wine (Wine Vinaigrette)

COOK METHOD	SERVING SIZE	ALLERGENS
Blenderize	2 Tbsp	ⓘ Contains: Citrus, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	2 g	0 g	15 g	0 mg	340 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Vinegar, Wine White	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Mix vinegar, lemon juice, honey, salt, and pepper in a blender.
Juice, Lemon RTS	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup	
2 Honey, Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup	
Salt, Iodized	1 1/2 tsp	1 Tbsp	2 Tbsp 1 tsp	1/4 Cup	
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp	
3 Oil, Olive	3/4 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt	While blending, gradually add in the oil. Mix until blended.
4					CCP -- Maintain <40F/4C

Gravy Mushroom Semi_scratch (Mushroom Gravy)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Cook	2 fl. oz	ⓘ Contains: AllergenMilk, Mushroom, AllergenWheat, AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	5 g	2 g	2 g	40 mg	115 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Soup, Cream of Mushroom Cnd Cond LS	1 lb 1 Oz	2 lb 10 Oz	5 lb 3 Oz	10 lb 6 Oz		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Milk, 2% Bulk	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt		Combine soup and Milk. Add to Flour. Cook and stir until smooth; about 10 min. *Maintain >140F.
3 Mushrooms, Pieces Cnd	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Drained	Stir in Mushrooms and cook to *internal temp >165F 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.

Grilled Balsamic Chicken w/Peaches (Balsamic Chicken w/ Peaches



Health & Human Services



SERVING SIZE	ALLERGENS
3 Oz	ⓘ Contains: Onion, AllergenWheat, AllergenSoy, Peach, Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
290 kcal	10 g	33 g	13 g	30 mg	440 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						First make the marinade. Add balsamic vinegar, soy sauce, olive oil, granulated garlic, granulated onion, and salt and pepper to a small mixing bowl. Whisk all of the ingredients together.
Onion, Powder	2 1/2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Garlic, Granulated	2 1/2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Oil, Olive	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
Sauce, Soy Bulk LS	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
3						Add chicken thighs to a medium bowl and pour marinade over chicken. Ensure chicken is evenly coated in marinade. Refrigerate for at least 2 hours, but overnight is even better.
4						
Peaches Fresh	5 each	12.5 each	25 each	50 each	Halved	Remove chicken from the refrigerator when ready to start grilling peaches
5						Heat a grill pan over medium-high heat. Brush both sides of peaches with olive oil and place cut-side down hot grill pan, about 4 minutes. Flip peaches and grill on skin-side until very soft, about another 4 minutes. Remove peaches from grill, add to a platter and set aside.

Grilled Balsamic Chicken w/Peaches (Balsamic Chicken w/ Peaches)



Health & Human Services



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							Carefully wipe down grill pan to remove any remnants from the peaches so it doesn't start to burn
7	Chicken, Thigh Bnls SknlS	5 lb	12 lb 8 Oz	25 lb	50 lb		Next, add chicken thighs to hot grill and grill for about 8 minutes. Flip and cook for about 6 minutes, or until internal temperature reaches 165 degrees F. Remove chicken and add to platter with peaches
8	Onion, Green/Spring/Scallions	1 1/4 Cup	3 1/8 Cup	1 1/2 Qt	3 1/8 Qt		Garnish with sliced green onions and serve. Serve 1-3oz chicken thigh with 1/2 grilled peach.
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.

Peaches Fresh (Peaches)

SERVING SIZE	ALLERGENS
1 each	ⓘ Contains: Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	15 g	2 g	0 g	10 mg	0 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Lasagna Beef Hmd (Beef Lasagna)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
45 Min	350.0 °F	165 °F	Bake	1 (3x4)	ⓘ Contains: AllergenMilk, Garlic, Beef, AllergenWheat, AllergenEggs, Tomato, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	28 g	21 g	14 g	300 mg	600 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Brown beef and onions. Drain excess fat.
Beef, Ground 80-85/20-15 Raw	1 lb 3 Oz	3 lb	6 lb	12 lb		
Onion, Yellow	1/3 Cup	1 Cup	2 Cup	1 Qt	Diced	Add tomato products and seasonings. Continue cooking, about 30 min, stirring occasionally.
Tomato Sauce, Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		
Tomato Paste, Cnd	3/4 Cup	2 Cup	1 Qt	2 Qt		
3						
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Oregano, Dry	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Lasagna Beef Hmd (Beef Lasagna)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Basil, Dried Leaves	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
4	Pasta, Lasagna Dry	8.5 Oz	1 lb 5 Oz	2 lb 11 Oz	5 lb 6 Oz		Pasta: Prepare per package directions. Drain and rinse.
	Cheese, Parmesan Grated	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		Combine cheeses.
5	Cottage Cheese, 2% Fat	6.5 Oz	1 lb	2 lb	4 lb		
	Cheese, Mozzarella Shredded	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Shredded	
6							In greased counter pans: arrange meat sauce, pasta, and cheeses in overlapping layers. Repeat sauce, pasta, and cheese. Spoon remainder of meat sauce on top. Bake immediately or chill. Bake at 350F/176C for 40-45 min.
7							Casseroles & Reheated Leftovers: Cook to internal temp of 165F/74C 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.

Lasagna Chicken (Chicken Lasagna)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
45 Min	350.0 °F	Bake	1 (3x4)	ⓘ Contains: AllergenMilk, Onion, Garlic, Chicken, AllergenEggs, AllergenWheat, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	28 g	30 g	10 g	300 mg	610 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Oil, Vegetable	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Onion, Yellow	1/3 Cup	1 Cup	2 Cup	1 Qt	
2 Tomato Sauce, Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		Pour Oil into large pot. Sauté Onions in Oil. Drain excess fat.
	Tomato Paste, Cnd	3/4 Cup	2 Cup	1 Qt	2 Qt	
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Oregano, Dry	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Basil, Dried Leaves	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
Chicken, Meat Pulled Ckd	1 lb 3 Oz	3 lb	6 lb	12 lb		

Lasagna Chicken (Chicken Lasagna)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3	Pasta, Lasagna Dry	8.5 Oz	1 lb 5 Oz	2 lb 11 Oz	5 lb 6 Oz		Add Tomato products, Pepper, Garlic Powder, Oregano, Basil, & Chicken. Continue cooking, about 30 min, stirring occasionally.
4	Cheese, Mozzarella Shredded	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Shredded	Prepare Pasta per package directions. Drain.
	Cheese, Parmesan Grated	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
	Cottage Cheese, 2% Fat	6.5 Oz	1 lb	2 lb	4 lb		
5							Combine Cheeses. Use immediately or chill. In greased counter pans: Arrange Chicken & Sauce, Pasta, and Cheeses in overlapping layers. Repeat Sauce, Pasta, and Cheese. Spoon remainder of Chicken & Sauce on top. Bake immediately or chill. Bake at 350F/176C for 40-45 min.
6							Casseroles & Reheated Leftovers: Cook to internal temp of 165F/74C 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.

Lasagna Spinach (Spinach Lasagna)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
50 Min	350.0 °F	165 °F	Bake	1 (3x4)	ⓘ Contains: AllergenMilk, AllergenWheat, Spinach, Tomato, Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	44 g	19 g	6 g	300 mg	640 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pasta, Lasagna Dry	0 lb 15 Oz	2 lb 6 Oz	4 lb 12 Oz	9 lb 8 Oz		Cook noodles in unsalted boiling water until tender, approximately 8-10 min. Drain well. Do not rinse. Set aside.
3 Spinach, Chopped Frz	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		Cook spinach per package instructions, undercook slightly. Drain very well. Drain cottage cheese. Combine drained spinach and drained cottage cheese. Chill until ready to use.
Cottage Cheese, 2% Fat	1 lb 3 Oz	3 lb	6 lb	12 lb		
4 Tomato Sauce, Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		In a large saucepan, combine tomato sauce, tomato paste and seasoning. Cook 30 min, stirring occasionally.
Tomato Paste, Cnd	3/4 Cup	2 Cup	1 Qt	2 Qt		
Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Oregano, Dry	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Lasagna Spinach (Spinach Lasagna)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Basil, Dried Leaves	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
5	Cheese, Mozzarella Shredded	6.5 Oz	1 lb	2 lb	4 lb	Sliced	Assemble: layer lasagna as follows in 12x20x4 inch pan(s): 1. Tomato Sauce-- 2 cups 2. Lasagna Noodles-- 8oz 3. Cottage Cheese/Spinach Mixture-- 16 oz 4. Marinara Sauce-- 2 cups 5. Mozzarella-- 8 oz Repeat layers 1-5. Sprinkle parmesan cheese on top.
	Cheese, Parmesan Grated	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
6							Bake for 45-55 min.
7							Cut each pan to yield servings that are approximately 3 in x 4 in.
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.

Lentil Salad (Lentil Salad)

SERVING SIZE	ALLERGENS
1/2 Cup	ⓘ Contains: Beans/Legumes, Citrus, Onion, Peppers Bell, Celery, Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	14 g	5 g	3 g	40 mg	510 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Thyme, Ground	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup		In a medium saucepan combine lentils, bay leaf, and thyme. Add enough water to cover by 1 inch.
2 Bay Leaf, Whole	2 each	5 each	10 each	20 each		
Beans, Lentils Red Dry	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup		
3						Bring to boil, reduce heat and simmer uncovered until lentils are tender but not mushy, about 16 to 20 minutes.
4						Drain lentils and discard bay leaf and thyme.
Pepper, Black Ground	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup		Place in a large work bowl with carrots, celery, red pepper, red onion, parsley, garlic, lemon juice, olive oil, salt and pepper.
5 Salt, Iodized	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup		
Oil, Olive	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		

Lentil Salad (Lentil Salad)

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Juice, Lemon RTS	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		
Parsley, Fresh	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Minced	
Onion, Red/Burmuda	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Chopped Fine	
Pepper, Red Fresh	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Chopped Fine	
Celery, Fresh	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Chopped Fine	
Carrot, Diced Fresh	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup		
6						Toss to combine and serve chilled
7						+CCP - Serve Chilled <40F/4C.

Meatballs Hmd No Sauce (Meatballs)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
90 Min	325.0 °F	155 °F	Bake	3 each	ⓘ Contains: Beef, AllergenWheat, AllergenEggs, AllergenMilk, AllergenSoy, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	7 g	16 g	17 g	75 mg	270 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		Mix together all ingredients until well blended. Do not overmix.
Bread Crumbs, Plain	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
Milk, 2% Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt		
2 Egg, Liquid	1/3 Cup	1 Cup	2 Cup	1 Qt		
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Chopped Fine	
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
3						Shape into 1 1/2 oz balls using a level #24 scoop. Place on sheet pan and bake. Bake 325F/162C.

Meatballs Hmd No Sauce (Meatballs)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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							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.

Meatballs Italian Hmd (Italian Meatballs)

COOK METHOD	SERVING SIZE	ALLERGENS
Bake	3 each	ⓘ Contains: Corn, Garlic, AllergenEggs, AllergenWheat, AllergenMilk, Beef, AllergenSoy, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
230 kcal	8 g	14 g	16 g	50 mg	140 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Oil, Olive	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Lightly saute Garlic, Basil, Oregano and Onion in Olive Oil.	
	Basil, Fresh	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Oregano, Dry	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/8 tsp		
	Garlic, Whole Fresh	3/4 tsp	1 3/4 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp		Minced
	Onion, Yellow	6 Oz	15 Oz	1 lb 14 Oz	3 lb 12 Oz		Diced
2	Base, Beef Paste LS G-F	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	Stir in Beef Base. Cool quickly to internal temp <40F.	
	Cheese, Parmesan Grated	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup	1 1/3 Cup		
	Beef, Ground 80-85/20-15 Raw	2 lb 1 Oz	5 lb 3 Oz	10 lb 7 Oz	20 lb 13 Oz		
	Egg, Liquid	2 Oz	4.5 Oz	9 Oz	1 lb 2 Oz		

Meatballs Italian Hmd (Italian Meatballs)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Bread Crumbs, Plain	2.5 Oz	7 Oz	13.5 Oz	1 lb 11 Oz		
3							Combine Vegetable mixture, Parmesan Cheese, ground Beef, Eggs and Bread Crumbs. Mix well. Do not overmix.
4							Using a #24 scoop, shape into 1 1/2 oz Meatballs. Place on greased (not listed) sheet pans.
5							Bake at 400F/204C for 20-25 minutes or until internal temperature reaches 160F/71C held for 3 minutes. Serve with sauce.
6							CCP - Maintain >135F/57C 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.

Meatballs Swedish w/Sauce (Swedish Meatballs)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	325.0 °F	160 °F	Bake	3 each	ⓘ Contains: Potatoes, AllergenWheat, Beef, Onion, AllergenMilk, Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
290 kcal	17 g	18 g	17 g	125 mg	350 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Bread White	6.5 Oz	1 lb	2 lb	4 lb	Soak bread in milk for 1 hr.	
	Milk, 2% Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt		
3	Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb	Combine meat, potatoes, onion and seasonings in mixer bowl. Refrigerate until ready to cook.	
	Potato, Russet/Baking Fresh	3 Oz	8 Oz	1 lb	2 lb		Grated Fine
	Onion, Yellow	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Chopped Fine
	Garlic, Powder	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
4						Make Meatballs: Add bread to meat mixture. Mix to blend, do not overmix. Working 1/4 cup at a time, shape meat-bread mixture into balls. Place on baking pan(s) in a single layer. Bake 400F/204C to brown. Transfer to steamtable pans, reserving drippings.	

Meatballs Swedish w/Sauce (Swedish Meatballs)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5	Salt, Iodized	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		Gravy: Whisk flour into meat drippings and blend. Add salt and pepper. Add milk gradually, stirring constantly. Cook until smooth and thickened.
	Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Flour, All Purpose	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
	Milk, 2% Bulk	1 2/3 Cup	1 Qt	2 Qt	1 Gal		
6							Pour gravy over meatballs. Bake at 325F/162C, approximately 1 hr.
7							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
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.

Bread White (White Bread)

SERVING UTENSIL	SERVING SIZE	ALLERGENS
Tongs	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	3 g	1 g	40 mg	125 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Meatloaf No Sauce (Meatloaf)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
90 Min	325.0 °F	160 °F	Bake	3 Oz	ⓘ Contains: Beef, Garlic, AllergenWheat, AllergenEggs, AllergenMilk, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	5 g	16 g	17 g	75 mg	160 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, Yellow	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Chopped Fine	Combine ingredients and mix on low speed until blended. Do not over mix.
Bread White	2.4 slice	6 slice	12 slice	24 slice	Day-Old Cubes	
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		
2 Egg, Liquid	1/3 Cup	1 Cup	2 Cup	1 Qt		
Milk, 2% Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt		
Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Garlic, Powder	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Meatloaf No Sauce (Meatloaf)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Parsley, Dried	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
3							Press mixture into loaf pans, or form loaves on 18x26" baking sheet 22" long and 4" wide. Chill until ready to cook.
4							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
5							Drain fat. Let stand a few minutes before slicing. Portion into 3 oz pieces.
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.
9							Note: 2 cups frozen egg product = 10 shell eggs.

Bread White (White Bread)

SERVING UTENSIL	SERVING SIZE	ALLERGENS
Tongs	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	3 g	1 g	40 mg	125 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Omelet Country Griddle Method (Country Omelet)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
145 °F	Grill	1 each	ⓘ Contains: AllergenMilk, Peppers Bell, Onion, AllergenEggs, Mushroom

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	3 g	14 g	14 g	150 mg	240 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Heat oil in a skillet and sauté peppers, mushrooms, and onions until tender.
Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Pepper, Green Fresh	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Diced	
Mushrooms, Fresh	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	Sliced	
Onion, Green/Spring/Scallions	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/4 Cup	Diced	
3						Whisk together egg , milk, salt & pepper. For each omelet, pour 1/4 cup egg mixture on heated, greased griddle.
Egg, Liquid	2 lb 0 Oz	5 lb 1 Oz	10 lb 2 Oz	20 lb 4 Oz	Thawed	
Milk, 2% Bulk	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
Pepper, Black Ground	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
Salt, Iodized	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		

Omelet Country Griddle Method (Country Omelet)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Cheese, Swiss Shredded	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		When almost cooked through, sprinkle on each omelet 2 Tbsp of vegetables and 1 Tbsp of cheese. Fold over and cook through.
5							Eggs: Cook to internal temp of 145F/62C 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							Discard unused product.

Omelet Country w/Ham (Country Omelet)

COOK TIME	COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
10 Min	375.0 °F	Grill	Spatula	8 Oz	ⓘ Contains: Onion, Peppers Bell, AllergenEggs, AllergenMilk, Potatoes, Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	11 g	24 g	18 g	175 mg	870 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Egg, Liquid	1 Qt	2 1/2 Qt	1 Gal 2 Cup	2 Gal 3 Cup		*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. CCP - Defrost eggs under refrigeration. CCP - Maintain <40F/4C.
2 Seasoning, Mrs. Dash	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		Combine Eggs, 1/2 and 1/2 and Salt Free Seasoning (Mrs. Dash) CCP - Maintain <40F/4C.
Cream, Half & Half	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3 Potato, Par Cooked Sliced	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		Day of cooking preheat grill to 375°F. If using omelet pans they can be heated for one minute prior to cooking. Once heated spray pan or grill with non stick cooking spray. Prior to cooking Egg sauté Onion, Peppers and Potatoes in Olive Oil for 5-6 minutes. Set aside keep warm. Pour 3 oz. of Egg mixture onto grill or into pan. Immediately add 1.5 oz. ham and 2.5 oz. Potatoes, Onion and Pepper mixture distributed evenly into egg. Cook for 5-5 minutes until egg is firm. Flip entire omelet over and cook for 3 minutes. Place one slice of Cheese in center of omelet. Fold omelet in half and slide onto heated plate Garnish appropriately. Always cook omelet just prior to service. Cook to an internal temperature of 165°F/74C for a minimum of 15 seconds.

Omelet Country w/Ham (Country Omelet)

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Onion, Yellow	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Diced	
Pepper, Green Fresh	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Diced	
Oil, Olive	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Ham, Buffet Flat Bnls	0 lb 15 Oz	2 lb 6 Oz	4 lb 12 Oz	9 lb 8 Oz	Diced	
Cheese, American Yellow Sliced	10 slices	25 slices	50 slices	100 slices		
4						*Maintain >140F/60C; discard unused product.

Omelet Egg Substitute Pan Method (Egg Substitute Omelet)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
45 Min	325.0 °F	145 °F	Bake	1 each	ⓘ Contains: AllergenSoy, AllergenEggs, AllergenWheat, AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	9 g	10 g	5 g	125 mg	210 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Margarine, Solids	2 Tbsp 3 tsp	1/2 Cup	1.0 Cup	Melt margarine. Add flour and seasonings. Stir until smooth.	
	Flour, All Purpose	2 Oz	5 Oz	10 Oz		
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp		
	Pepper, Black Ground	1/8 tsp	1/4 tsp	1 tsp		
3	Milk, Skim Bulk	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 5 Cup	Add milk gradually, stirring constantly. Cook until thick.
4	Egg Substitute, Low Chol Frz	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup	Add beaten egg sub and mix well with a wire whip.
5						Pour into greased 12x20x2" baking pans, 5lbs per pan. Set pans in pans of hot water.
6						Bake at 325F/162C for 45 min, until set. CUT 4x2

Omelet Egg Substitute Pan Method (Egg Substitute Omelet)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
7						Eggs: Cook to internal temp of 145F/62C 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.

Omelet Ham & Cheese Hmd (Ham & Cheese Omelet)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
10 Min	375.0 °F	Grill	7 Oz	Contains: AllergenEggs, AllergenMilk, Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
410 kcal	4 g	33 g	29 g	400 mg	1140 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Egg, Liquid	1 Qt	2 1/2 Qt	1 Gal 2 Cup	2 Gal 3 Cup		*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. CCP - Defrost eggs under refrigeration. CCP - Maintain <40F/4C;
2 Seasoning, Mrs. Dash	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		Combine Eggs, 1/2 and 1/2 and Salt Free Seasoning (Mrs. Dash) CCP - Maintain <40F/4C;
Cream, Half & Half	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3 Ham, Buffet Flat Bnls	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Diced	Day of cooking preheat grill to 375°F. If using omelet pans they can be heated for one minute prior to cooking. Once heated spray pan or grill with non stick cooking spray. Pour 3 oz. of Egg mixture onto grill or into pan. Warm up ham on grill. Cook for two minutes pulling edges into center. Let cook for one more minute. Flip egg over and cook for 2 minutes. Place 2 oz. Ham down center of Egg top with 1.5 oz. Cheddar Cheese. Fold one third of egg over top of fillings. Make sure plate are heated. Slide onto plate folding final third over top of filling. Garnish appropriately. Always try to cook omelet just prior to service. CCP--Cook to internal temp of 165F/74C held for 15 sec.
Cheese, Cheddar Shredded	0 lb 15 Oz	2 lb 6 Oz	4 lb 12 Oz	9 lb 8 Oz		
						*Maintain >140F/60C

Omelet Pepper & Onion Griddle Method (Pepper & Onion Omelet)



Health & Human Services



COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
5 Min	145 °F	Grill	1 each	ⓘ Contains: Peppers Bell, Onion, AllergenSoy, AllergenEggs, AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	4 g	12 g	13 g	75 mg	135 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Onion, Yellow 6.5 Oz	1 lb	2 lb	4 lb	Chopped	Melt margarine. Sauté onions and peppers until tender.
	Margarine, Solids 1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Pepper, Green Fresh 6.5 Oz	1 lb	2 lb	4 lb	Chopped	
3	Pepper, White 1/8 tsp	1/8 tsp	1/4 tsp	1/2 tsp		Using wire whip, beat eggs and seasoning in a bowl to thoroughly blend. Mix in vegetables.
	Egg, Liquid 2 lb	5 lb	10 lb	20 lb	thawed	
4	Oil, Vegetable 1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Pour 1/3 cup egg mixture for individual omelets on greased griddle. Cook until bottom is golden brown. Do not stir. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Continue cooking until eggs are set. Fold omelet in half or thirds to make a long oval shaped omelet. Serve immediately.
5						Eggs: Cook to internal temp of 145F/62C held for 15 sec.

Omelet Pepper & Onion Griddle Method (Pepper & Onion Omelet)



Health & Human Services



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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.

Omelet Three Cheese (Three Cheese Omelet)

COOK TIME	COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
10 Min	300.0 °F	Grill	Spatula	4 Oz	ⓘ Contains: AllergenSoy, AllergenMilk, AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
250 kcal	3 g	17 g	19 g	300 mg	360 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Cheese, Swiss Shredded	3.5 Oz	9 Oz	1 lb 2 Oz	2 lb 5 Oz	Shred Cheeses as needed and blend together. Gather ingredients on cart. CCP - Defrost Eggs under refrigeration. CCP--Maintain <40F/4C.
	Cheese, Cheddar Shredded	3.5 Oz	9 Oz	1 lb 2 Oz	2 lb 5 Oz	
	Cheese, American Shredded	3.5 Oz	9 Oz	1 lb 2 Oz	2 lb 5 Oz	
	Egg, Liquid	3 1/4 Cup	2 Qt	1 Gal	2 Gal	
3	Seasoning, Mrs. Dash	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Combine Eggs, Half & Half and Seasoning. CCP--Maintain <40F/4C.
	Cream, Half & Half	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	

Omelet Three Cheese (Three Cheese Omelet)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	Cooking: Preheat grill to 300°F. If using omelet pans they can be heated for one minute prior to cooking. Once heated spray pan or grill with non stick Cooking Spray and add Butter. Pour 3 oz. of Egg Mixture onto grill or into pan. Cook for two minutes pulling edges into center. Let cook for one more minute. Flip Egg over and cook for 2 minutes. Place 2 oz. of Cheese down center of Egg. Fold one third of Egg over top of fillings. Make sure plate are heated. Slide onto plate folding final third over top of filling. Garnish appropriately. Always try to cook Omelet just prior to service. CCP--Cook to an internal temperature of 160°F/71C for a minimum of 15 seconds.
	Pan Coating, Spray	5 g	5 g	5 g	5 g		
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.

Orange Vinaigrette Dressing (Orange Vinaigrette Dressing)

SERVING SIZE	ALLERGENS
1 Oz	ⓘ Contains: Allergen Sulphites, Apples

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	4 g	0 g	7 g	0 mg	310 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1	Juice, Orange RTS	2/3 Cup	1 1/2 Cup	3 1/8 Cup	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Vinegar, Cider Apple	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Syrup Pancake & Waffle LoCal f/Bulk	2 Tbsp 2 tsp	1/3 Cup	3/4 Cup	
	Salt, Iodized	1 1/4 tsp	1 Tbsp	2 Tbsp	
	Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	
2					Combine all ingredients and mix until well combined.

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

COOK METHOD	SERVING SIZE	ALLERGENS
Chill	1 fl. oz	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	13 g	0 g	0 g	0 mg	55 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Syrup, LoCal Bulk	1 1/4 Cup	3 Cup	1 1/2 Qt	3.0 Qt	Portion 1.5 Fl Oz in soufflé cup and serve.
3					CCP -- Maintain <40F/4C

Pancake Banana Nut f/Mix (Complete) (Banana Nut Pancakes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
20 Min	375.0 °F	Grill	Spatula	2 each	ⓘ Contains: AllergenSoy, Bananas, AllergenEggs, AllergenTreeNuts, AllergenMilk, AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	25 g	5 g	4 g	100 mg	300 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Banana Whole Fresh	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Mashed	Add water to over ripe mashed bananas in mixing bowl.
Water, Tap	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
3 Pancake Mix, Buttermilk Dry Complete	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		Slowly stir in pancake mix and stir until mix is incorporated and there are no lumps. Add walnuts to batter.
Nuts, Walnuts	1/3 Cup	1 Cup	2 Cup	1 Qt	Chopped	
4 Pan Coating, Spray	5 g	5 g	5 g	5 g		Using a non stick pan or griddle lightly spray vessel with non stick cooking oil and heat to 375F/190C. Portion batter using a #16 scoop (2oz). Grill on first side until bubbles appear. Flip pancake over and cook for 3-4 min until nicely browned.
5						Serve 2 pancakes to an order with syrup. Garnish with banana slices

Pancake Banana Nut f/Mix (Complete) (Banana Nut Pancakes)



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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.

Banana Whole Fresh (Banana)

SERVING SIZE	ALLERGENS
1 each	ⓘ Contains: Bananas

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	26 g	2 g	0 g	10 mg	5 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Pancake Blueberry f/Biscuit Mix (Blueberry Pancakes)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
350.0 °F	Grill	2 each	ⓘ Contains: AllergenSoy, AllergenWheat, AllergenMilk, Blueberry, AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	31 g	6 g	8 g	150 mg	550 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Baking Mix, Biscuit	14 Oz	2 lb 3 Oz	4 lb 6 Oz	8 lb 12 Oz	Combine all ingredients except Blueberries & mix until moistened.
Sugar, Granulated Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
2 Egg, Liquid	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
Extract, Vanilla	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
Milk, 2% Bulk	2 1/8 Cup	1 1/4 Qt	2 3/4 Qt	1 Gal 2 Cup	
3 Blueberries, Unsweetened Frz	1/3 Cup	1 Cup	2 Cup	1 Qt	Add well-drained canned or frozen Blueberries to batter. Fold carefully to avoid mashing Berries. *Maintain <40F until ready to cook.
4 Oil, Vegetable	1 1/2 tsp	3 tsp	2 Tbsp	1/4 Cup	Preheat griddle to 350F. Apply Oil as needed to prevent sticking.

Pancake Blueberry f/Biscuit Mix (Blueberry Pancakes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
5						For each Pancake, ladle 1/4 cup (#16 scoop) of Batter onto hot griddle. When bubbles appear on the top surface of the Pancake, turn Pancake over & cook other side.
6						Serve immediately, or keep warm on paper-lined cookie sheet in a 200F oven. Stack Pancakes with liners between each layer & over the top to prevent sticking & retain moisture.
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.

Pancake Blueberry f/Mix (Incomplete) (Blueberry Pancakes)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
375.0 °F	Grill	2 each	ⓘ Contains: Blueberry, AllergenEggs, AllergenMilk, AllergenWheat, AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	35 g	6 g	6 g	175 mg	540 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Milk, 2% Bulk	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt	Combine Milk, Water and Eggs in deep mixing bowl.	
	Water, Tap	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt		
	Egg, Liquid	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
3	Pancake Mix, Buttermilk Dry Incomplete	1 lb	2 lb 8 Oz	5 lb	10 lb	Add Pancake mix. Beat until batter is thoroughly blended and smooth.	
4	Blueberries, Unsweetened Frz	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup	Thawed	Add Fruit and stir gently. Lightly grease grill with Oil. Ladle batter using a 1 oz. ladle onto grill into rounded cakes. Cook about 1 1/2 min to *internal temp >145F/62C held for 15 sec until top surface bubbles and bottom is lightly browned. Flip Cake with spatula, cook about 1 min longer or until bottom is lightly browned. Serve immediately, or keep warm on a paper or towel lined cookie sheet in a 200F/93C oven. (Stack Pancakes with liners between each layer and over top to prevent sticking and retain moisture.)

Pancake Blueberry f/Mix (Incomplete) (Blueberry Pancakes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
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.
7							NOTE: Various types of fresh/frozen fruit may be used in place of the Blueberries. They should be chopped fine if large chunks.
8							Cook Time: 2 1/2 - 3 min.

Pancake Cinnamon Swirl f/Mix (Complete) (Cinnamon Swirl Pancake



Health & Human Services



COOK METHOD	SERVING SIZE	ALLERGENS
Cook	2 each	ⓘ Contains: Cinnamon, AllergenSoy, AllergenEggs, AllergenMilk, AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	32 g	4 g	1 g	150 mg	400 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pancake Mix, Buttermilk Dry Complete	13 Oz	2 lb	4 lb	8 lb		Prepare pancake mix with water according to package directions.
Water, Tap	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup	Cold	
3 Sugar, Brown Light	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Take one quarter of the pancake mix and place in a separate bowl, blend in cinnamon and brown sugar. Place mixture with cinnamon and brown sugar into a squeeze bottle with a wide tip.
Cinnamon, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4 Pan Coating, Spray	5 g	5 g	5 g	5 g		Portion plain pancake batter on hot, lightly greased griddle, approximately 1/4 c (2 oz) batter per pancake. Using the cinnamon batter in the squeeze bottle make a swirl into the plain batter on the griddle trying to have at least 4 swirls. Cook until golden brown and bubbles appear on surface. Flip and cook another 3-4 minutes until completely cooked.

Pancake Cinnamon Swirl f/Mix (Complete) (Cinnamon Swirl Pancake



Health & Human Services



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							Flip pancake over for service so the swirl shows. Place 2 pancakes on heated plate with appropriate sides and garnish. Serve immediately.
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.
9							Note: If not serving immediately, keep warm on paper-lined pans in 200F/93C oven. Stack pancakes with liners between each layer and on top to prevent sticking and retain moisture.

Pancake f/Biscuit Mix (Pancakes)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
350.0 °F	Grill	2 each	ⓘ Contains: AllergenEggs, AllergenMilk, AllergenSoy, AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	28 g	6 g	8 g	150 mg	550 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Baking Mix, Biscuit	14 Oz	2 lb 3 Oz	4 lb 6 Oz	8 lb 12 Oz		Combine all Ingredients & mix just until moistened. CCP -- Maintain <40F/4C until ready to cook.
Egg, Liquid	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	Thawed	
Extract, Vanilla	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Milk, 2% Bulk	2 1/8 Cup	1 1/4 Qt	2 3/4 Qt	1 Gal 2 Cup		
3	Oil, Vegetable	1 1/2 tsp	3 tsp	2 Tbsp	1/4 Cup	Apply Oil to griddle as needed to prevent sticking.
4						For each Pancake, ladle 1/4 cup (#16 scoop) of Batter onto hot griddle. When bubbles appear on the top surface of the Pancake, turn Pancake over & cook other side.
5						Serve immediately, or keep warm on paper-lined cookie sheet in a 200F/93C oven. Stack Pancakes with liners between each layer and over top to prevent sticking and retain moisture.

Pancake f/Biscuit Mix (Pancakes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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.

Pancake f/Mix (Complete) (Pancakes)

COOK METHOD	SERVING SIZE	ALLERGENS
Cook	2 each	ⓘ Contains: AllergenMilk, AllergenWheat, AllergenEggs, AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	31 g	4 g	1.5 g	150 mg	450 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Pancake Mix, Buttermilk Dry Complete	14.5 Oz	2 lb 4 Oz	4 lb 8 Oz	9 lb	Prepare pancake mix with water according to package directions.
	Water, Tap	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup	
3	Margarine, Solids	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Lightly grease griddle with margarine. Portion 1/4 c (2 oz) batter per pancake. Cook until golden brown and bubbles appear on surface. Flip pancake and cook on other side until golden brown.
4						Serve immediately or keep warm on paper-lined pans in 200F/93C oven. Stack pancakes with liners between each layer and on top to prevent sticking and retain moisture.
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.

Pancake f/Mix (Incomplete) (Pancakes)

COOK METHOD	SERVING SIZE	ALLERGENS
Cook	2 each	ⓘ Contains: AllergenEggs, AllergenMilk, AllergenWheat, AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	33 g	6 g	6 g	175 mg	520 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Milk, 2% Bulk	1/2 Cup	1 1/8 Cup	2 1/8 Cup	1 1/8 Qt	Follow package instructions. Combine milk, water and eggs in deep mixing bowl.
Egg, Liquid	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	
Water, Tap	1/2 Cup	1 1/8 Cup	2 1/8 Cup	1 1/8 Qt	
3 Pancake Mix, Buttermilk Dry Incomplete	0 lb 15 Oz	2 lb 7 Oz	4 lb 13 Oz	9 lb 10 Oz	Add pancake mix to the same mixing bowl. Beat until batter is thoroughly blended and smooth.
4 Oil, Vegetable	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Lightly grease griddle with oil. Ladle batter using a (#30) 1oz dipper ladle per pancake onto griddle into rounded cakes. Cook about 2 min to *internal temp >145F/62C held for 15 sec until top surface bubbles and bottom is lightly browned. Flip pancake with spatula, cook about 1 min longer or until bottom is lightly browned.
5					Portion 2 4-inch pancakes per serving. Serve immediately, or keep warm on a paper or towel lined cookie sheet in a 200F/93C oven. (Stack pancakes with liners between each layer and over top to prevent sticking and retain moisture).
6					CCP -- Maintain >135F/57C for only 4 hrs.

Pasta Stuffed Shells Hmd (Stuffed Shells & Sauce)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
350.0 °F	Bake	2 each	ⓘ Contains: AllergenEggs, AllergenWheat, AllergenMilk, Garlic, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
3980 kcal	737 g	147 g	43 g	950 mg	3780 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Sauce, Marinara Egg, Shell Large Cream Cheese, Bulk	1 Gal 3 Cup	3 Gal 5 Cup	7 Gal 3 Cup	15 Gal		WASH HANDS before beginning preparation. Preheat oven 350F
	1 each	2.5 each	5 each	10 each	Beaten	
	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz		
2 Pasta, Shells Medium Dry Cheese, Parmesan Grated	20 lb	50 lb	100 lb	200 lb	Cooked	Prepare Shells according to package instructions, but boiling one minute less than instructed on package. Drain, allow to cool several minutes, then separate and place on a baking sheet while you prepare your filling
	8.5 Oz	1 lb 5 Oz	2 lb 10 Oz	5 lb 3 Oz		
3						Lightly butter the sides and bottom of a 9x13 casserole dish. Layer with several spoonfuls of marinara sauce (just enough to lightly coat the bottom) 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.

Pasta Stuffed Shells Hmd (Stuffed Shells & Sauce)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Garlic, Minced/Chopped	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		Prepare filling by stirring together ricotta cheese, 1 ½ cups mozzarella cheese (170g), ½ cup parmesan, cream cheese, egg, parsley, italian seasoning until well-combined.
	Seasoning, Italian	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
	Cheese, Parmesan Shredded	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup		
	Cheese, Mozzarella Shredded	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup		
	Cheese, Ricotta Part Skim	15 Oz	2 lb 6 Oz	4 lb 11 Oz	9 lb 6 Oz		
5							Portion into prepared shells by heaping spoonful
6	Sauce, Marinara	3 Cup	2.0 Qt	3 3/4 Qt	1 Gal 5 Cup		Evenly spoon remaining marinara sauce over stuffed shells. Top with remaining mozzarella cheese and a sprinkle of grated parmesan (if desired).
7							Lightly spray one side of a piece of foil with cooking spray and loosely place foil (spray side down) over stuffed shells. Transfer to 350F (175C) oven and bake for 20 minutes, covered, then remove foil and continue to bake an additional 5-10 minutes.

Pork Loin w/Apple Cran Chutney (Pork with Apple-Cran Chutney)



Health & Human Services



SERVING SIZE	ALLERGENS
3 Oz	Contains: Pork & Products, Onion, Apples, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	14 g	18 g	4.5 g	20 mg	50 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1 Pork, Tenderloin Oil, Olive Pepper, Black Ground Rosemary, Ground	2 lb 6 Oz	5 lb 14 Oz	11 lb 12 Oz	23 lb 8 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	1 1/2 tsp	1 Tbsp	2 Tbsp 1 tsp	1/4 Cup	
	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 3 tsp	
	1/2 tsp	1 1/2 tsp	3.0 tsp	1 Tbsp 3 tsp	
2					Preheat Oven 425F
3					Season Pork with Black pepper and rosemary. Roast pork for approximately 20-30 minutes or until internal temperature reaches a minimum of 145F
4 Apple Cran Chutney *	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	While pork is cooking, heat oil. Prepare chutney.
5					Slice pork -3oz slices, serve with 1/4c chutney over top.

Pork Loin w/Apple Cran Chutney (Pork with Apple-Cran Chutney)



Health & Human Services



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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.

Apple Cran Chutney (Apple-Cran Chutney)

SERVING SIZE	ALLERGENS
2 Oz	ⓘ Contains: Onion, Apples, Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	14 g	0 g	1 g	10 mg	5 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Oil, Olive	1 1/2 tsp	1 Tbsp	2 Tbsp 1 tsp	1/4 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, White	1 1/8 Cup	3.0 Cup	1 1/2 Qt	3.0 Qt	Diced	
Apple, Gala	1.0 Qt	2 1/2 Qt	1 Gal 2 Cup	2 Gal 4 Cup	Chopped	
1 Cranberries, Dried Sweet	1/3 Cup	1.0 Cup	2.0 Cup	3 3/4 Cup		
Honey, Bulk	3 tsp	2 Tbsp 1 tsp	1/4 Cup	2/3 Cup		
Water, Tap	1/3 Cup	1.0 Cup	2.0 Cup	3 3/4 Cup		
Rosemary, Ground	1/2 tsp	1 1/2 tsp	3.0 tsp	1 Tbsp 3 tsp		
2						Heat oil. Add onions and sauté until tender (approximately 5-10minutes) Add Chopped apples, cranberries, honey, water and cinnamon. Cook until apples are tender. (Approximately 15-20minutes).

Apple Cran Chutney (Apple-Cran Chutney)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3							serve with 1/4c over protein of choice
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.

Pork Sweet & Sour f/Loin (Sweet & Sour Pork)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
75 Min	145 °F	Saute	3/4 Cup	ⓘ Contains: AllergenSoy, Peppers Bell, Garlic, AllergenWheat, Pineapple, AllergenSulphites, Pork & Products, Corn, Onion, Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	15 g	14 g	8 g	30 mg	390 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pork, Loin Bnls 1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	Cubed	Pour soy sauce over meat and mix lightly. Let stand at least 1 hr. Refrigerate while marinating.
	Sauce, Soy Bulk LS 1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup		
3	Base, Chicken Paste LS G-F 1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		Brown meat. Drain fat. Combine base and water and add to meat. Simmer until meat is tender approximately 1 hr.
	Water, Tap 3/4 Cup	2 Cup	1 Qt	2 Qt		
	Pan Coating, Spray 0.5 Oz	0.5 Oz	0.5 Oz	0.5 Oz		
4	Cornstarch 1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Combine sugar and cornstarch.
	Sugar, Brown Light 3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		

Pork Sweet & Sour f/Loin (Sweet & Sour Pork)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5	Juice Pineapple f/Frz Conc 6 flz	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Add drained pineapple juice, vinegar and soy sauce to cornstarch mixture. Mix until smooth. Add to meat while stirring. Cook slowly until thickened.
	Sauce, Soy Bulk LS	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		
	Vinegar, White	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
6	Pineapple, Chunks JcPk	1 2/3 Cup	1 Qt	2 Qt	1 Gal	Drained	Approximately 15 min before serving, add peppers, onion and pineapple; cook gently.
	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Sliced	
	Pepper, Green Fresh	6.5 Oz	1 lb	2 lb	4 lb	Julienne	
7							For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
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 -- 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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

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

COOK METHOD	SERVING SIZE	ALLERGENS
Make	6 fl. oz	1 Contains: Pineapple

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	20 g	1 g	0 g	30 mg	10 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Juice, Pineapple Conc Frz	12.25 fl. oz	30.63 fl. oz	61.25 fl. oz	Dilute in cool water; stirring well. Refrigerate <40F/4C.
	Water, Tap	1 1/2 Qt	3 3/4 Qt	1 Gal 5 Cup	
3					CCP -- Keep chilled at 40F/4C.

Potato Au Gratin f/Frsh (Au Gratin Potatoes)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
400.0 °F	Bake	#8 scoop	1/2 Cup	ⓘ Contains: Potatoes, AllergenSoy, AllergenMilk, AllergenWheat

NUTRIENTS PER SERVING						
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM	
230 kcal	28 g	8 g	11 g	175 mg	330 mg	

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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	2 lb 1 Oz	5 lb 2 Oz	10 lb 4 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	0.5 Oz	1 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	1.5 Oz	4 Oz	8 Oz	1 lb	Melted #1	Pour Sauce over Potatoes. Combine Bread Crumbs and 2nd portion of melted Margarine.
Flour, All Purpose	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Potato Au Gratin f/Frsh (Au Gratin Potatoes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6	Milk, 2% Bulk	1 2/3 Cup	1 Qt	2 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.
	Cheese, Cheddar Shredded	5 Oz	12 Oz	1 lb 8 Oz	3 lb		
7	Margarine, Solids	0.5 Oz	1 Oz	2 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	1/3 Cup	1 Cup	2 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

Potato Salad Dill f/Fresh (Dill Potato Salad)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Chill	1/2 Cup	ⓘ Contains: Potatoes, AllergenEggs, Garlic, Celery, AllergenSulphites, Citrus, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	23 g	4 g	6 g	20 mg	230 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Russet/Baking Fresh	2 lb	5 lb	10 lb	20 lb	Peeled & Cubed	Steam or boil potatoes until tender; drain, dice while warm.
3 Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Make a marinade of oil, vinegar, lemon juice, and seasoning. Add to warm potatoes and mix gently. Marinate in refrigerator.
Vinegar, White	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Juice, Lemon RTS	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Pepper, Black Ground	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp		
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Dill, Weed Dried	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		

Potato Salad Dill f/Fresh (Dill Potato Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Celery, Fresh	1/3 Cup	1 Cup	2 Cup	1 Qt	Diced	Add eggs, celery, onion, to potatoes. Mix lightly. Add salad dressing. Mix carefully. Chill at least 1 hr.
	Onion, Yellow	2 Tbsp 3 tsp	1/2 Cup	1.0 Cup	1 3/4 Cup	Chopped Fine	
	Egg Boiled Hard Whole RTS	2 each	5 each	10 each	20 each	Chopped	
	Mayonnaise, Bulk	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
5							CCP -- Maintain <40F/4C

Egg Boiled Hard Whole RTS (Hard Boiled Egg)

SERVING SIZE	ALLERGENS
1 each	ⓘ Contains: AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	1 g	7 g	5 g	30 mg	65 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					Portion according to serving size.
4					CCP -- Maintain <40F/4C; discard unused product.

Potato Salad f/Fresh (Potato Salad)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
0.0 °F	Chill	#8 scoop	1/2 Cup	ⓘ Contains: AllergenEggs, Onion, Mustard, Celery, Citrus, AllergenSulphites, Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	29 g	4 g	5 g	20 mg	230 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Russet/Baking Fresh	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Peeled & Cubed	Steam or boil potatoes until tender; drain, dice & chill. Keep chilled until ready for service.
3 Oil, Vegetable	1 Tbsp 2 tsp	3 Tbsp 3 tsp	1/2 Cup	1.0 Cup		Make a marinade of oil, vinegar, lemon juice and seasonings. Add to warm potatoes and mix gently.
Vinegar, White	1 Tbsp 2 tsp	3 Tbsp 3 tsp	1/2 Cup	1.0 Cup		
Juice, Lemon RTS	1/2 tsp	1 1/2 tsp	3.0 tsp	1 Tbsp 3 tsp		
Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
Sugar, Granulated Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4 Egg Boiled Hard Whole RTS	2 each	5 each	10 each	20 each	Chopped	Chill eggs until ready to use.

Potato Salad f/Fresh (Potato Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5	Onion, Yellow	1.5 Oz	4 Oz	8 Oz	16 Oz	Chopped Fine	Mix celery and onion with relish and dressing.
	Celery, Fresh	2 each	5 each	10 each	20 each	Chopped Fine	
	Pickle Relish, Sweet	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup		
	Mayonnaise, Bulk	1/3 Cup	1.0 Cup	2.0 Cup	3 3/4 Cup		
	Mustard, Yellow Prepared	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
6							Add mixture to potatoes and mix lightly.
7							CCP -- Maintain <40F/4C.

Egg Boiled Hard Whole RTS (Hard Boiled Egg)

SERVING SIZE	ALLERGENS
1 each	ⓘ Contains: AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	1 g	7 g	5 g	30 mg	65 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					Portion according to serving size.
4					CCP -- Maintain <40F/4C; discard unused product.

Potato Salad German Hot f/Fresh (Warm German Potato Salad)



COOK TIME	COOK METHOD	SERVING SIZE	ALLERGENS
30 Min	Steam	1/2 Cup	ⓘ Contains: Onion, Allergen Sulphites, Allergen Wheat, Pork & Products, Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	37 g	3 g	1 g	10 mg	135 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1 Potato, Russet/Baking Fresh	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Peeled & Sliced	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Steam potatoes until just tender; about 30 min. CCP -- Maintain >135F/57C.	
2 Bacon, Pork 18-26 ct	3 Oz	8 Oz	16 Oz	1 lb 16 Oz	Diced		Cook bacon until crisp. Drain well. Reserve fat. CCP -- Maintain >135F/57C.
3 Onion, Yellow	1.5 Oz	4 Oz	8 Oz	16 Oz	Minced		Saute onions until lightly browned in bacon fat.
4 Flour, All Purpose	1 Oz	2 Oz	4 Oz	8 Oz			Add flour and stir until smooth. Cook 5 min.
5 Sugar, Granulated Bulk	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		Mix rest of ingredients. Boil 1 min. Add to onion and flour mixture gradually while stirring. Cook until slightly thickened.	
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp			
Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp			
Vinegar, White	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt			

Potato Salad German Hot f/Fresh (Warm German Potato Salad)



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Water, Tap	3/4 Cup	2.0 Cup	1.0 Qt	2.0 Qt		
6							Add hot dressing to warm potatoes and bacon. Mix lightly.
7							CCP - Maintain 135F/57C for only 4 hrs.
8							CCP - Cool: Product must reach 135F to 70F within 2 hrs and 70F to 40F within 4 hrs.
9							CCP - Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Potato Salad Soft f/Fresh (Soft Potato Salad)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
0.0 °F	Chill	#8 scoop	1/2 Cup	⚠️ Contains: AllergenEggs, Potatoes, Mustard, AllergenSulphites, AllergenSoy, Citrus, Onion, Celery

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	27 g	4 g	5 g	20 mg	190 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Russet/Baking Fresh	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Peeled & Cubed	Peel and dice potatoes to 1/2" or smaller dice. Steam or boil potatoes until tender; drain, dice & chill. Keep chilled until ready for service.
Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Make a marinade of oil, vinegar, lemon juice and seasonings. Add to warm potatoes and mix gently.
Vinegar, White	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Juice, Lemon RTS	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
3 Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
Onion, Powder	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
Celery Seed	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		

Potato Salad Soft f/Fresh (Soft Potato Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Granulated Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4	Egg Boiled Hard Whole RTS	2 each	5 each	10 each	20 each	Chopped	Chill eggs until ready to use.
5	Mayonnaise, Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		Mix eggs with relish, mayo type dressing and mustard. Add mixture to potatoes and mix lightly.
	Mustard, Yellow Prepared	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
6							CCP -- Maintain <40F/4C.

Egg Boiled Hard Whole RTS (Hard Boiled Egg)

SERVING SIZE	ALLERGENS
1 each	ⓘ Contains: AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	1 g	7 g	5 g	30 mg	65 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					Portion according to serving size.
4					CCP -- Maintain <40F/4C; discard unused product.
5					

Potato Scalloped f/Fresh (Scalloped Potatoes)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
350.0 °F	Bake	1/2 Cup	ⓘ Contains: AllergenMilk, AllergenWheat, AllergenSoy, Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	28 g	5 g	5 g	100 mg	380 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Potato, Russet/Baking Fresh	2 lb 0 Oz	5 lb 1 Oz	10 lb 2 Oz	20 lb 4 Oz	Peeled & Sliced	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Peel eye and slice Potatoes. Steam or boil prepared Potatoes. When done, drain. *Use immediately or refrigerate at <40F. Place Potatoes in greased 112x20x2" pan(s); 6 lbs per pan.
2 Margarine, Solids	1 Oz	3 Oz	6 Oz	12 Oz		
Flour, All Purpose	1/3 Cup	1 Cup	2 Cup	1 Qt		Melt Margarine. Add Flour and Salt; stir until smooth about 5 min.
3 Milk, 2% Bulk	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		Slowly add Milk; stirring and cooking until thickening to form White Sauce.
Salt, Iodized	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4 Bread Crumbs, Plain	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Pour Sauce over Potatoes. Combine Bread Crumbs and 2nd amount of Margarine.
Margarine, Solids	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Paprika	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
5						Lightly sprinkle Bread Crumb Mixture over Potatoes. Garnish with sprinkling of Paprika. *Bake immediately or refrigerate at <40F until ready to cook.

Potato Scalloped f/Fresh (Scalloped Potatoes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							Bake 350F until Potatoes are tender and Sauce is bubbly and lightly browned to *internal temp 145F for 15 sec.
7							CCP -- Maintain >140F for only 4 hrs.
8							CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
9							CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.
10							Cook Time: 1-1/2-2 hours

Soup Beef Pepper Pot Hmd (Pepper Potato Soup)

COOK TEMP	SERVING SIZE	ALLERGENS
0.0 °F	6 fl. oz	ⓘ Contains: Peppers Bell, Onion, Garlic, AllergenSoy, Beef, AllergenWheat, Celery, Potatoes, Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	11 g	6 g	2 g	20 mg	70 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Beef, Cubes Raw	8.5 Oz	1 lb 5 Oz	2 lb 11 Oz	5 lb 5 Oz	Bite Size	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Pan Coating, Spray	0.5 Oz	1 Oz	2 Oz	4 Oz		
	Onion, Yellow	1/2 Cup	1 1/3 Cup	2 2/3 Cup	1 1/4 Qt	Diced	
	Pepper, Green Fresh	1/3 Cup	1 Cup	2 Cup	1 Qt	Diced	
	Celery, Fresh	1/4 Cup	2/3 Cup	1 1/3 Cup	2 2/3 Cup	Diced	
2	Water, Tap	1 1/8 Qt	2 3/4 Qt	1 Gal 2 Cup	2 Gal 5 Cup		Brown Meat with Vegetables with Food Release in large kettle.
	Garlic, Powder	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Soup Beef Pepper Pot Hmd (Pepper Potato Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Base, Beef Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 3/4 tsp		
3	Potato, Red Fresh	13 Oz	2 lb	4 lb	8 lb	Diced	Add Water and Seasonings allowing Soup to reach *internal temp 155F for 15 sec.
4	Flour, All Purpose	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Add Potatoes; simmer until Potatoes are tender; about 1 hr.
	Water, Tap	1/3 Cup	1 Cup	2 Cup	1 Qt		
5							Mix Flour and Water forming smooth paste; gradually add mixture to Soup stirring constantly.
6							Heat until slightly thickened and Soup reaches *internal temp 165F 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.

Soup Chicken Florentine Hmd (Chicken Florentine Soup)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	200.0 °F	Simmer	6 Oz	ⓘ Contains: Carrots, Onion, Garlic, AllergenMilk, Celery, Spinach, Rice, AllergenSoy, Chicken, Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	6 g	6 g	2.5 g	75 mg	170 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Spinach, Chopped Frz	6.5 Oz	1 lb	2 lb	4 lb		Defrost Spinach day before.
Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Diced	Wash all Vegetables well. Combine all Ingredients in a large kettle and bring to a boil. Reduce to a simmer and cook for about 30 minutes until Rice is fully cooked.
Thyme, Dried Leaves	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Carrot, Fresh	3 Oz	8 Oz	1 lb	2 lb	Diced	
3 Celery, Fresh	3 Oz	8 Oz	1 lb	2 lb	Diced	
Chicken, White/Dark Diced Ckd	6.5 Oz	1 lb	2 lb	4 lb		
Rice, Wild Garden Blend	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz		

Soup Chicken Florentine Hmd (Chicken Florentine Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Base, Chicken Paste LS G-F	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Water, Tap	2 1/2 Qt	1 Gal 3 Cup	3 Gal	6 Gal		
	Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4							CCP - Cook to an internal temperature of 165°F or above for a minimum of 15 seconds.
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.

Soup Chicken Noodle Hmd f/Pulled (Chicken Noodle Soup)



COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	165 °F	Simmer	6 fl. oz	ⓘ Contains: AllergenEggs, Carrots, Garlic, Chicken, AllergenWheat, Celery, Onion, Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	9 g	6 g	1.5 g	30 mg	45 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Base, Chicken Paste LS G-F	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		Combine water, chicken base , vegetables, spices and chicken; bring to boil. Simmer 30 min to cook vegetables.
Water, Tap	2 1/2 Qt	1 Gal 3 Cup	3 Gal	6 Gal		
Celery, Fresh	3/4 Cup	2 1/8 Cup	1 1/8 Qt	2 1/8 Qt	Chopped	
2 Carrot, Fresh	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt	Chopped	
Onion, Yellow	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Chopped	
Parsley, Dried	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		
Chicken, Meat Pulled Ckd	5 Oz	12 Oz	1 lb 8 Oz	3 lb		

Soup Chicken Noodle Hmd f/Pulled (Chicken Noodle Soup)

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Seasoning, Poultry	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
3 Noodles, Egg Dry	3 Oz	8 Oz	1 lb	2 lb		Add noodles and simmer until tender; about 15 min.
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.

Soup Chicken Vegetable Hmd (Chicken Vegetable Soup)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	Cook	6 fl. oz	ⓘ Contains: Corn, Beans/Legumes, Garlic, AllergenMilk, AllergenSoy, Carrots, Chicken, Celery, Spinach, Tomato, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	7 g	6 g	2.5 g	40 mg	210 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Onion, Yellow	1.5 Oz	4 Oz	8.5 Oz	1 lb 1 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Celery, Fresh	1.5 Oz	4 Oz	8.5 Oz	1 lb 1 Oz		Diced
	Carrot, Fresh	1.5 Oz	4 Oz	8.5 Oz	1 lb 1 Oz		Diced
	Margarine, Solids	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz		
2	Soup Broth Chicken f/Base	1 3/4 Qt	1 Gal 1 Cup	2 Gal 1 Cup	4 Gal 3 Cup	Prepared	Thaw Chicken at <40F. Preprep: Wash Vegetables & remove skin, as appropriate. Dice Onions, Celery & Carrots. Cut Chicken into 1/2 inch pieces. Refrigerate at <40F. In a large soup kettle, saute Onions, Celery, and Carrots in Margarine until tender.
	Salt, Iodized	1/2 tsp	1 1/4 tsp	2 3/4 tsp	1 Tbsp 2 tsp		
3	Pepper, White	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		
	Tomato, Diced Cnd	4.5 Oz	11.5 Oz	1 lb 7 Oz	2 lb 14 Oz		

Soup Chicken Vegetable Hmd (Chicken Vegetable Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Green Beans, Cut Frz	3 Oz	7 Oz	14 Oz	1 lb 12 Oz		
	Corn, Whole Kernel Frz	3 Oz	7 Oz	14 Oz	1 lb 12 Oz		
	Spinach, Chopped Frz	1.5 Oz	4 Oz	8.5 Oz	1 lb 1 Oz		
	Chicken, Meat Pulled Ckd	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 6 Oz		
	Parsley, Dried	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
4	Soup Broth Chicken f/Base	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2 1/8 Cup	Cold	Add Tomatoes, Green Beans, Corn, Spinach, Chicken, Parsley, Salt and Pepper. Simmer 10 minutes or until Green Beans are tender.
	Cornstarch	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1.0 Cup		
5							Combine second portion of Chicken Broth with Cornstarch. Mix until smooth. Bring Soup to a boil. Stir in Cornstarch slurry. Stir until soup begins to thicken. CCP -- Maintain >140F for only 4 hrs.
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.

Soup Broth Chicken f/Base (Chicken Broth)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Boil	6 fl. oz	ⓘ Contains: Chicken, Corn, Garlic, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
0 kcal	1 g	0 g	0 g	10 mg	20 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Base, Chicken Paste LS G-F 2 Tbsp	1/3 Cup	2/3 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 3/4 Qt	1 Gal 1 Cup	2 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.

Soup Crm Tomato Hmd (Creamy Tomato Soup)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	Simmer	6 fl. oz	ⓘ Contains: AllergenMilk, Onion, AllergenSoy, Carrots, AllergenWheat, Celery, Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	19 g	6 g	6 g	125 mg	470 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		Melt first portion of margarine and cook vegetables until tender, but not brown.
2 Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
Carrot, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
Celery, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
3 Flour, All Purpose	1/3 Cup	1 Cup	2 Cup	1 Qt		Add flour and blend well to make roux.
4 Salt, Iodized	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp		Heat tomato juice, puree and seasonings. Add to roux and mix well. Cook 20 min over low heat. Strain and discard vegetables.
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		

Soup Crm Tomato Hmd (Creamy Tomato Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Baking Soda	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp		
	Juice, Tomato RTS	1 1/8 Qt	2 3/4 Qt	1 Gal 2 Cup	2 Gal 5 Cup		
	Tomato Puree, Cnd	1 1/8 Cup	2 2/3 Cup	1 1/4 Qt	2 3/4 Qt		
	Sugar, Granulated Bulk	0.5 Oz	0.5 Oz	1 Oz	2 Oz		
5	Margarine, Solids	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		Melt 2nd portion of margarine. Add flour and blend. Add hot milk and blend well. Simmer 20 min. Remove from direct heat. Add hot tomato mixture to milk mixture slowly, using wire whisk. Hold over hot water, not direct heat.
	Flour, All Purpose	1/3 Cup	1 Cup	2 Cup	1 Qt		
	Milk, 2% Bulk	3 1/4 Cup	2 Qt	1 Gal	2 Gal	Hot	
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 Minestrone Hmd (Minestrone Soup)

COOK TEMP	SERVING SIZE	ALLERGENS
0.0 °F	6 fl. oz	Ⓢ Contains: Beans/Legumes, AllergenWheat, Tomato, Onion, Garlic, Corn, Carrots, Cabbage, Pork & Products, Potatoes, Spinach, Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	12 g	4 g	0.5 g	40 mg	200 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Rinse Beans. Peel & Dice potatoes.
Beans Kidney f/Dry	1.0 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	Prepared	
Potato, Red Fresh	1/3 Cup	1 Cup	2 Cup	1 Qt		
3						In large pot saute raw Vegetables with Bacon. Cook until Onions are transparent.
Onion, Yellow	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Diced	
Carrot, Fresh	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Diced	
Cabbage, Green Fresh	1/3 Cup	1 Cup	2 Cup	1 Qt	Shredded	
Bacon, Pork 18-26 ct	1 Oz	2.5 Oz	5 Oz	10 Oz		

Soup Minestrone Hmd (Minestrone Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Macaroni, Elbow Dry	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup		Add Base, Water, Tomatoes, Potatoes, Beans and Pasta to Vegetable mixture. Bring to boil and simmer 1 hr to *internal temp 155F for 15 sec until Vegetables are tender and flavors blended.
	Base, Beef Paste LS G-F	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		
	Water, Tap	1 1/4 Qt	3 Qt	1 Gal 3 Cup	3 Gal		
	Tomato, Diced Cnd	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
5	Salt, Iodized	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp		Add Spices and Spinach; simmer 10-15 min more. Serve immediately.
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp		
	Garlic, Powder	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		
	Oregano, Dry	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Basil, Dried Leaves	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Spinach, Chopped Frz	1.5 Oz	4 Oz	8 Oz	16 Oz			

Soup Minestrone Hmd (Minestrone Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	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.

Beans Kidney f/Dry (Kidney Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
120 Min	0.0 °F	145 °F	Boil	1/2 Cup	Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	9 g	0 g	75 mg	160 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans, Kidney Dry	13.5 Oz	2 lb 2 Oz	4 lb 3 Oz	8 lb 6 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
	Water, Tap	2 Qt	1 Gal 2 Cup	2 Gal 3 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	1/2 tsp	1 1/2 tsp	1 Tbsp	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.	

Beans Kidney f/Dry (Kidney Beans)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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.

Soup Potato Baked Hmd (Baked Potato Soup)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Simmer	6 fl. oz	ⓘ Contains: Corn, Garlic, AllergenMilk, Chicken, Potatoes, AllergenWheat, Pork & Products, Onion, AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	24 g	5 g	4.5 g	100 mg	85 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato Bkd f/Fresh	3.79 each	9.47 each	18.94 each	37.88 each	The day before service bake Potatoes as per separate recipe. Refrigerate at <40F. On day of Soup preparation remove skin from Potatoes & dice into 1/2 inch cubes. Refrigerate at <40F until needed.
3 Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	Fine chop Green Onions, then saute in Margarine until softened.
Onion, Green/Spring/Scallions	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz	
4 Flour, All Purpose	2.0 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	Stir Flour into Margarine & Onions. Stir & cook for 10-15 min to make a roux.
5 Soup Broth Chicken f/Base	3.0 Cup	2.0 Qt	3 3/4 Qt	1 Gal 6 Cup	Add prepared Chicken Broth to roux stirring constantly with a wire whip. Bring to a boil. Reduce heat & simmer 15-20 min. Add reserved Potatoes.
6 Milk, 2% Bulk	1 1/8 Cup	2 2/3 Cup	1 1/4 Qt	2 3/4 Qt	Add Milk & cooked, crumbled Bacon to Soup. Bring temperature of Soup to 180-190F.
Bacon Pork Crumbled	1 Oz	2.5 Oz	4.5 Oz	9 Oz	

Soup Potato Baked Hmd (Baked Potato Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
7	Onion, Green/Spring/Scallions	0.5 Oz	1.5 Oz	3 Oz	6 Oz	Thin slice Green Onions. Add Green Onions, Black Pepper, & Cheese to Soup. Stir until Cheese is melted.
	Pepper, Black Ground	1/2 tsp	1 1/4 tsp	2 3/4 tsp	1 Tbsp 2 tsp	
	Cheese, Cheddar Shredded	2 Oz	4.5 Oz	9 Oz	1 lb 2 Oz	
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.

Potato Bkd f/Fresh (Baked Potato)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
75 Min	375.0 °F	145 °F	Bake	1 each	ⓘ Contains: Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	55 g	5 g	1.5 g	20 mg	15 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Russet/Baking Fresh	10 each	25 each	50 each	100 each	Scrub potatoes and remove blemishes. Rinse in cold running water.
3	Oil, Vegetable	2 tsp	2 Tbsp	1/4 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.	

Soup Broth Chicken f/Base (Chicken Broth)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
0.0 °F	Boil	6 fl. oz	ⓘ Contains: Chicken, Corn, Garlic, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
0 kcal	1 g	0 g	0 g	10 mg	20 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Base, Chicken Paste LS G-F 2 Tbsp	1/3 Cup	2/3 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 3/4 Qt	1 Gal 1 Cup	2 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.

Bacon Pork Crumbled (Crumbled Bacon)

COOK METHOD	SERVING SIZE	ALLERGENS
Crumble	1 Tbsp	ⓘ Contains: Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	0 g	1 g	3 g	0 mg	75 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1 Bacon Strip Oven Crisp f/Raw	10 slice	25 slice	50 slice	100 slice	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Crumble Bacon that has been cooked crisp. Reheat to 165F held for 15 sec. CCP -- Maintain >140F for only 4 hrs.. Discard unused portions.

Bacon Strip Oven Crisp f/Raw (Bacon)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
400.0 °F	Bake	1 slice	ⓘ Contains: Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	0 g	1 g	3 g	0 mg	85 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1 Bacon, Pork 18-26 ct	10 slice	25 slice	50 slice	100 slice	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Lay Bacon slices on baking sheets. Bake in oven to *internal temp >155F for 15 sec until crisp. Pour off grease. Drain on paper towel.
2					CCP -- Maintain >140F for only 4 hrs.
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.
5					Cook Time: 6 - 10 min

Soup Stuffed Pepper Hmd (Stuffed Pepper Soup)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	Simmer	6 fl. oz	ⓘ Contains: Peppers Bell, Onion, Tomato, Corn, Celery, Beef, AllergenSoy, Rice

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	12 g	6 g	4 g	40 mg	190 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						WASH ALL PRODUCE under cool, running water. Drain well.
3	Water, Tap Rice, Short Grain	1 Cup 3 Oz	2 1/2 Cup 8 Oz	1 1/4 Qt 1 lb	2 1/2 Qt 2 lb Uncooked	Place rice in a steam table pan (not perforated) with first quantity of water. Place in steamer uncovered and cook for 25-30 minutes. Remove the rice once fully cooked, place rice in a fine china cap and rinse with cold water. Set aside under refrigeration. CCP—Cold hold at 40 degrees F or below (do not freeze).
4	Beef, Ground 80-85/20-15 Raw Pepper, Black Ground	9.5 Oz 1/4 tsp	1 lb 8 Oz 1/2 tsp	3 lb 1 tsp	6 lb 2 tsp	Coat heavily with vegetable spray a large stock pot/kettle and preheat. Add the beef and seasoning. Cook beef until lightly browned evenly.
5	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb Diced	Add onions, celery and peppers and continue to saute until onions are translucent and beginning to brown on edges.

Soup Stuffed Pepper Hmd (Stuffed Pepper Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Celery, Fresh	1.5 Oz	4 Oz	8 Oz	1 lb	Diced	
	Pepper, Green Fresh	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Diced	
6	Base, Beef Paste LS G-F	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		Combine second quantity of water with soup base to make broth/stock. Add stock and tomatoes to kettle and bring to a simmer and cook for 15 minutes.
	Water, Tap	1 1/2 Qt	1 Gal	2 Gal	4 Gal		
	Tomato, Diced Cnd	13 Oz	2 lb	4 lb	8 lb		
7							When ready to serve add rice back into soup and bring back to a simmer for 5 minutes. This can be done in small batches to avoid rice overcooking and absorbing all of the stock. It can also be done to order if rice is reheated and held hot separately.
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.

Soup Tomato Florentine Hmd (Tomato Florentine Soup)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
Simmer	6z Ladle	6 fl. oz	ⓘ Contains: Onion, AllergenSoy, Corn, AllergenWheat, AllergenMilk, Celery, Spinach, Tomato, Carrots, Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	26 g	6 g	2 g	100 mg	210 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						WASH ALL PRODUCE under cool, running water. Drain well.
3						Saute Onions & Celery in Margarine. Add diced Tomatoes, Tomato Puree and Spinach.
Onion, Yellow	0.3 each	0.75 each	1.5 each	3 each	Diced	
Celery, Fresh	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	Diced	
Margarine, Solids	2.0 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		
Tomato, Diced Cnd	0.15 no. 10 can	0.39 no. 10 can	0.77 no. 10 can	1.54 no. 10 can		
Tomato Puree, Cnd	0.15 no. 10 can	0.39 no. 10 can	0.77 no. 10 can	1.54 no. 10 can		
Spinach, Fresh	7.5 Oz	1 lb 3 Oz	2 lb 5 Oz	4 lb 10 Oz		

Soup Tomato Florentine Hmd (Tomato Florentine Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Base, Vegetable Paste LS G-F	3 tsp	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup		Add Chicken Base, Water and all Spices. Cook for 25-30 min. Add Pasta and cook until tender. Maintain >140F/60C.
	Bay Leaf, Whole	0.62 each	1.54 each	3.08 each	6.16 each		
	Macaroni, Elbow Dry	7.5 Oz	1 lb 3 Oz	2 lb 5 Oz	4 lb 10 Oz		
	Cheese, Parmesan Grated	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
	Water, Tap	2 1/2 Qt	1 Gal 3 Cup	3 Gal 1 Cup	6 Gal 1 Cup		
	Pepper, White	1 1/2 tsp	1 Tbsp	2 Tbsp 1 tsp	1/4 Cup		
	Seasoning Mix Italian LS Hmd	1 1/2 tsp	1 Tbsp	2 Tbsp 1 tsp	1/4 Cup		
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.

Seasoning Mix Italian LS Hmd (Italian Seasoning)

COOK METHOD	SERVING SIZE	ALLERGENS
Make	1/8 tsp	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
0 kcal	0 g	0 g	0 g	0 mg	0 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
1	Basil, Dried Leaves	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Mix Basil, Marjoram, Oregano, & Rosemary to form an Italian Seasoning Blend that is salt free. May be prepared ahead of need. Store at room temperature, in a tightly closed container.
	Marjoram, Leaf Dried	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
	Oregano, Dry	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
	Rosemary, Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	

Soup Tomato Rice Hmd (Tomato & Rice Soup)

COOK METHOD	SERVING SIZE	ALLERGENS
Simmer	6 fl. oz	Ⓢ Contains: Peppers Bell, Tomato, Chicken, Garlic, AllergenMilk, AllergenSoy, AllergenWheat, Rice, Onion, Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	17 g	3 g	1.5 g	30 mg	40 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Base, Chicken Paste LS G-F	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Water, Tap	1 1/4 Qt	3 1/4 Qt	1 Gal 4 Cup	3 Gal 2 Cup		
	Tomato Puree, Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		
2	Onion, Yellow	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Heat Stock (Base and Water) and Tomato Puree to a boil.	
	Pepper, Green Fresh	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
	Rice, White Parboiled	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		
3	Margarine, Solids	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Melted	Add Onions, Peppers, and Rice. Cook to *internal temp of > 165F for 15 sec until Rice is tender.

Soup Tomato Rice Hmd (Tomato & Rice Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Flour, All Purpose	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
4							Melt Margarine and stir in Flour until smooth. Add to Soup and stir with a whisk until thickened.
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.

Soup Turkey Rice Hmd (Turkey Rice Soup)

COOK METHOD	SERVING SIZE	ALLERGENS
Simmer	6 fl. oz	ⓘ Contains: Turkey, AllergenSoy, Chicken, Garlic, AllergenMilk, Carrots, Celery, Rice, Onion, Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	6 g	3 g	2 g	20 mg	40 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP	
1	Margarine, Solids	0.5 Oz	2 Oz	3.5 Oz	7 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Carrot, Fresh	1.5 Oz	3.5 Oz	7 Oz	Diced		
	Celery, Fresh	1.5 Oz	3.5 Oz	7 Oz	Diced		
	Onion, Yellow	1 Oz	3 Oz	6 Oz	Diced		
	Rice, White Parboiled	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz		
	Base, Chicken Paste LS G-F	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Water, Tap	1 3/4 Qt	1 Gal	2 Gal	4 Gal		
2	Pepper, White	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp	Saute Carrots, Celery, Onions and Rice together in melted Margarine.	
3	Parsley, Fresh	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup	Minced	Add Base, Water and Seasonings to Vegetables. Simmer for 20-30 min.

Soup Turkey Rice Hmd (Turkey Rice Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Turkey, Pulled/Shredded	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz	Diced	
4							Add remaining ingredients to Soup. Continue to simmer to *internal temp >165F 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.

Soup Vegetable Hearty Hmd (Hearty Vegetable Soup)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
30 Min	145 °F	Simmer	6 fl. oz	ⓘ Contains: Potatoes, Corn, Onion, Tomato, Beans/Legumes, Garlic, Cabbage, Celery, Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	12 g	2 g	0 g	40 mg	370 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Tomato Sauce, Cnd	10.5 Oz	1 lb 11 Oz	3 lb 5 Oz	6 lb 11 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	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
Celery, Fresh	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt	Diced	
2 Potato, Russet/Baking Fresh	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt	Peeled & Cubed	
Onion, Yellow	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup	Diced	
Garlic, Whole Fresh	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/2 Cup	Minced	
Pepper, Black Ground	1/8 tsp	1/2 tsp	1.0 tsp	1 3/4 tsp		

Soup Vegetable Hearty Hmd (Hearty Vegetable Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Carrot, Diced Frz	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		
	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Add remaining ingredients and simmer 10 min. Add salt, garnish with parsley.
	Cabbage, Green Fresh	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt	Chopped	
	Zucchini, Frz	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt	Sliced	
3	Corn, Whole Kernel Frz	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz		
	Parsley, Fresh	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/2 Cup	Chopped	
	Green Beans, Cut Frz	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz		
4							
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.

Soup Vegetable w/Beef Base Hmd (Vegetable Soup)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGENS
60 Min	Simmer	6 fl. oz	ⓘ Contains: Potatoes, Beans/Legumes, Corn, Carrots, Celery, Tomato, Beef, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	10 g	2 g	0 g	50 mg	220 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Heat Water and Base to make Stock.
Base, Beef Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		To Stock, add undrained Tomatoes, Vegetables, and Seasoning. Cover and simmer about 1 hr to *internal temp 145F for 15 sec. Replace Water as necessary.
Tomato, Diced Cnd	13.5 Oz	2 lb 2 Oz	4 lb 4 Oz	8 lb 8 Oz		
Carrot, Fresh	3 Oz	8 Oz	1 lb	2 lb	Chopped	
3						
Celery, Fresh	3 Oz	8 Oz	1 lb	2 lb	Chopped	
Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Chopped	
Potato, Red Fresh	4.5 Oz	11 Oz	1 lb 6 Oz	2 lb 12 Oz	Peeled & Cubed	

Soup Vegetable w/Beef Base Hmd (Vegetable Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Green Beans, Cut Frz	14 Oz	2 lb 3 Oz	4 lb 6 Oz	8 lb 12 Oz		
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	2 3/4 tsp		
	Pepper, Black Ground	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 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.

Steak Salisbury f/Hmd Patty (Salisbury Steak)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
35 Min	325.0 °F	160 °F	Bake	3 Oz	ⓘ Contains: Onion, Garlic, AllergenWheat, AllergenMilk, Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	5 g	15 g	16 g	40 mg	230 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, Yellow	1/3 Cup	1 Cup	2 Cup	1 Qt	Chopped Fine	Mix all ingredients in mixer. Avoid over mixing. CCP -- Maintain <40F/4C until ready to bake.
Bread Crumbs, Plain	1/3 Cup	1 Cup	2 Cup	1 Qt		
Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
2 Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Garlic, Powder	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		

Steak Salisbury f/Hmd Patty (Salisbury Steak)



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3							Portion 1/4 cup for each patty into baking pans and flatten slightly. CCP -- Maintain <40F/4C if not baking immediately. Bake at for 25-35 min. Transfer to steam table pans, overlapping slightly.
4							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 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.
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.

Steak Salisbury w/Gravy Hmd f/Hmd Patty (Salisbury Steak & Gravy)



Health & Human Services



COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGENS
325.0 °F	Bake	Solid Spoon	3 Oz	ⓘ Contains: Beef, Onion, Garlic, AllergenWheat, AllergenMilk, AllergenSoy, Peppers Bell, Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
250 kcal	6 g	15 g	18 g	40 mg	180 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Onion, Yellow	1/3 Cup	1 Cup	2 Cup	1 Qt	Chopped Fine WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Mix all ingredients in mixer. Avoid over mixing. * Maintain <40F/4C until ready to bake.
	Pepper, Green Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
	Bread Crumbs, Plain	1/3 Cup	1 Cup	2 Cup	1 Qt	
	Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt	
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Garlic, Powder	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		
2						Prepare Gravy as per separate recipe.

Steak Salisbury w/Gravy Hmd f/Hmd Patty (Salisbury Steak & Gravy)



Health & Human Services



	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3	Gravy Brown Hmd	1 2/3 Cup	1 Qt	2 Qt	1 Gal	Prepared	Portion into baking pans using #8 scoop and flatten slightly. *Refrigerate<40F/4C until ready to cook. Cook to internal temp of 160F/71C held for 15 sec. Transfer to steam table pans, overlapping slightly. Cover with prepared 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.
5							Cook Time: 25-35 Min

Gravy Brown Hmd (Brown Gravy)

COOK TEMP	SERVING SIZE	ALLERGENS
0.0 °F	2 fl. oz	ⓘ Contains: AllergenSoy, Beef, Corn, AllergenWheat, AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	3 g	1 g	3.5 g	0 mg	65 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids 1.5 Oz	3.5 Oz	7.5 Oz	14.5 Oz	Blend Flour into melted Margarine to make a roux.
	Flour, All Purpose 1 Oz	2.5 Oz	4.5 Oz	9.5 Oz	
3	Base, Beef Paste LS G-F 2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Combine Base and Hot Water to make a stock. Mix well and bring to boil. Stir stock into roux stirring constantly with wire whip until thickened and smooth, about 5-10 min.
	Water, Tap 2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup	
4	Pepper, Black Ground 1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	Add Pepper and Kitchen Bouquet; mix well.
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.

Gravy Brown Hmd (Brown Gravy)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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.

Steak Swiss (Swiss Steak)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
180 Min	300.0 °F	Bake	3 Oz	ⓘ Contains: Beef, Tomato, AllergenWheat, Celery, AllergenMilk, AllergenSoy, Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
250 kcal	27 g	24 g	6 g	75 mg	590 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1 Oil, Vegetable Beef, Steak Cube Raw Flour, All Purpose	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Prepare flat top grill with a thin layer of Vegetable Oil. Dredge Cube Steak in Flour and place on grill. Brown for 5 min on each side. Transfer to hotel pan(s), 20 steaks per pan.
	10 each	25 each	50 each	100 each		
	1 2/3 Cup	1 Qt	2 Qt	1 Gal		
2 Gravy Brown f/Mix Onion, Yellow Tomato, Diced Cnd	3 1/4 Cup	2 Qt	1 Gal	2 Gal	Prepared	Equally distribute the Gravy between the pans and evenly top with Onions and Tomatoes. Cover with plastic and foil and bake until *internal temp 145F/63C held for 15 sec.
	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt	Sliced	
	3 1/4 Cup	2 Qt	1 Gal	2 Gal		
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.

Gravy Brown f/Mix (Brown Gravy)

COOK METHOD	SERVING SIZE	ALLERGENS
Boil	2 fl. oz	ⓘ Contains: AllergenWheat, AllergenSoy, AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
20 kcal	4 g	1 g	0.5 g	10 mg	280 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Gravy Mix, Brown Dry 2 Oz	5 Oz	10 Oz	1 lb 4 Oz	Follow package directions for preparation. Heat until product reaches 165F/74C held for 15 sec.
	Water, Tap 2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 4 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.

Tangy Meatloaf (Tangy Meatloaf)

COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
325.0 °F	155 °F	Bake	3 Oz	ⓘ Contains: AllergenEggs, AllergenWheat, Onion, Tomato, AllergenMilk, Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	12 g	21 g	21 g	75 mg	480 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Tomato Paste, Cnd	1 Oz	3 Oz	6 Oz	12 Oz		Combine all ingredients in step #2 in bowl and gently mix. Do not over mix.
Bread Crumbs, Italian	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
Soup Mix, French Onion	0.5 Oz	1 Oz	2 Oz	4 Oz		
2 Onion, Yellow	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Chopped Fine	
Beef, Ground 80-85/20-15 Raw	3 lb	7 lb 8 Oz	15 lb	30 lb		
Egg, Liquid	1/3 Cup	1 Cup	2 Cup	1 Qt		
Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		

Tangy Meatloaf (Tangy Meatloaf)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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.
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.

Toast French Cinnamon Wheat (Cinnamon French Toast)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
145 °F	Cook	1 slice	ⓘ Contains: AllergenEggs, Cinnamon, AllergenWheat, AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	14 g	7 g	4 g	100 mg	170 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Combine cinnamon, milk, and eggs. Mix well.
Cinnamon, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
Milk, 2% Bulk	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	
Egg, Liquid	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	
3					Dip bread into egg mixture. Do not let bread soak in egg mixture. Cook on a well greased griddle until golden brown and cooked through.
4					Eggs: 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					Discard unused product.

Bread Wheat (Wheat Bread)

COOK METHOD	SERVING SIZE	ALLERGENS
Bake	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.

Toast French Hmd f/TX Slice (French Toast)

COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGENS
350.0 °F	145 °F	Grill	1 slice	ⓘ Contains: AllergenEggs, AllergenMilk, AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	30 g	8 g	4.5 g	125 mg	300 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Milk, 2% Bulk 1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Add Milk and Sugar to Eggs. Mix well. Set aside in refrigerator. Remove small amounts of batter from refrigerator; keep the rest chilled at <40F/4C until needed.
	Sugar, Granulated Bulk 1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Egg, Liquid 3/4 Cup	2 Cup	1 Qt	2 Qt	Beaten	
3	Bread Texas Sliced 10 slice	25 slice	50 slice	100 slice		Dip Bread into Egg Mixture. Do not let Bread soak. Fry immediately.
4	Sugar, Powdered 0.5 Oz	0.5 Oz	1 Oz	2 Oz		Fry in deep fat or on well greased griddle to *internal temp >145F/62C held for 15 sec until golden brown and cooked through. Sprinkle with Powdered Sugar.
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.

Toast French LoChol Wheat (LoChol French Toast)

COOK METHOD	SERVING SIZE	ALLERGENS
Grill	1 slice	ⓘ Contains: AllergenEggs, Cinnamon, AllergenWheat, AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	14 g	7 g	2 g	100 mg	170 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1 Egg Substitute, Low Chol Frz Milk, Skim Bulk Cinnamon, Ground	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Mix Cinnamon, Milk, and Eggs.
	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	
	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
2 Bread Wheat	10 slice	25 slice	50 slice	100 slice	Dip Bread into Egg Mixture. Do not let Bread soak in the Egg Mixture.
3					Grill on a well greased griddle until golden brown. Serve promptly for best quality or within 2 hrs or less.
4					CCP -- Maintain >140F/60C for only 4 hrs.

Bread Wheat (Wheat Bread)

COOK METHOD	SERVING SIZE	ALLERGENS
Bake	1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.