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Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	13 g	9 g	2.5 g	350 mg	110 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.
3						CCP -- Maintain <40F/4C.
4						Discard unused product.

Bread Wheat (Wheat Bread)

SERVING SIZE	ALLERGIES
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.
3						Discard unused product.

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	0 g	0 g	3 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.
2						Portion according to serving size.
3						Discard unused product.

Crisp Pear Hmd (Pear Crisp)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
40 Min	350.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES
Contains: AllergenWheat; AllergenSoy; AllergenTreeNuts; AllergenMilk; Citrus; Pear; Cinnamon

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	35 g	2 g	6 g	30 mg	55 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pears, Sliced JcPk	1 1/4 Qt	3 1/8 Qt	1 Gal 4 Cup	3 Gal 1 Cup	Mix sugar, lemon and spice with fruit. Scale 8lb fruit mixture per pan.
	Sugar, Granulated Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
	Juice, Lemon Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	
	Cinnamon, Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Nutmeg, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	
	Extract, Almond	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
3	Margarine, Solids	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	Cut cold margarine into flour until small crumbs develop. Combine remaining ingredients and mix until crumbly.

Crisp Pear Hmd (Pear Crisp)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
	Cereal, Oatmeal Quick	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	
	Sugar, Brown Light	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
	Flour, All Purpose	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
4						Spread evenly over fruit mixture, about 2.4 lb per pan. Bake 350F/177C for approximately 40 minutes.
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.
9						Discard unused product.

Pork Loin Roast Herbed (Herbed Pork Loin)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
150 Min	325.0 °F	63 °C	Bake	10z Spoodle	3 Oz

ALLERGIES
Contains: Corn; Pork & Products; Onion; Carrots; Celery; Tomato; Garlic; Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	3 g	17 g	13 g	30 mg	60 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Combine oil, lemon juice, seasonings, & sugar to make a paste. Rub paste over pork: refrigerate several hours or over night to blend flavors.
	Juice, Lemon Bulk	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Thyme, Dried Leaves	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Oregano, Dry	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Garlic, Whole Fresh	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Minced	

Pork Loin Roast Herbed (Herbed Pork Loin)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Brown Light	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Pork, Loin Bnls	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb		
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)
4							Roast meat uncovered, approximately 2-3 hrs. Remove from oven & remove meat from pans. Place meat on board to bench rest and cover loosely with aluminum foil, let stand 15 min. before slicing.
5	Base, Vegetable Paste LS G-F	0.5 Oz	0.5 Oz	1 Oz	2 Oz		While meat is resting, place pans used for roasting onto stove top. Combine base & hot water until base is completely dissolved. Whisk together cornstarch and cold water & add to broth in pan to make pork sauce. Cook until thickened slightly. Carefully strain through fine sieve and set aside.
	Water, Tap	3/4 Cup	2 Cup	1 Qt	2 Qt	Hot	
	Cornstarch	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Water, Tap	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Cold	
6							Slice into 3 oz portions and serve with 1 Fl Oz of pork sauce over top.
7							For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.

Pork Loin Roast Herbed (Herbed Pork Loin)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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.
11							Discard unused product.

Company Potatoes (Company Potatoes)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
40 Min	375.0 °F	74 °C	Bake	#8 scoop	1/2 Cup

ALLERGIES
Contains: Potatoes; AllergenWheat; Chicken; AllergenSoy; Onion; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	17 g	8 g	10 g	225 mg	310 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Potato, Hash Brown Shredded	1 lb 8 Oz	3 lb 12 Oz	7 lb 8 Oz	15 lb	thawed	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2 1/8 Cup	Diced	
	Cheese, Cheddar Shredded	6.5 Oz	1 lb 1 Oz	2 lb 1 Oz	4 lb 3 Oz		
	Seasoning, Rotisserie	1/2 tsp	1 1/4 tsp	2 tsp	1 Tbsp 2 tsp		
	Soup Crm Chicken f/Cnd	8.33 fl. oz	20.83 fl. oz	41.67 fl. oz	83.33 fl. oz		
	Sour Cream, LoCal Bulk	6.5 Oz	1 lb 1 Oz	2 lb 1 Oz	4 lb 3 Oz		

Company Potatoes (Company Potatoes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Milk, Skim Bulk	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt		
	Paprika	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
2							Preheat oven to 325°F. 2. Divide hash browns between 4-4 inch steam table pans (for 120 servings)
3							Mix together remaining ingredients (except for paprika)
4							Divide the mixture evenly among the pans containing the hashbrowns and mix.
5							Sprinkle the paprika over the top of the pans
6							Bake uncovered for approximately 1 1/2 hours or until slightly brown on top.
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 Crm Chicken f/Cnd (Cream of Chicken Soup)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Heat	6 fl. oz	**Contains: AllergenSoy; AllergenMilk; AllergenWheat; Chicken**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	11 g	6 g	7 g	125 mg	650 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1	Soup, Cream of Chicken Cond	0.63 no. 3 can	1.56 no. 3 can	3.13 no. 3 can	6.25 no. 3 can	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Water, Tap	3 3/4 Cup	2 1/4 Qt	1 Gal 1 Cup	2 Gal 2 Cup	
	Milk, 2% Bulk	3 3/4 Cup	2 1/4 Qt	1 Gal 1 Cup	2 Gal 2 Cup	
2						Mix ingredients and heat.
3						CCP -- Heat per package instructions 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.

Soup Crm Chicken f/Cnd (Cream of Chicken Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Carrot Parsley * (Parslied Carrots)

COOK TIME	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
10 Min	Steam	4z Spoodle	1/2 Cup	Contains: Carrots; AllergenSoy; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	8 g	1 g	2.5 g	40 mg	75 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Carrot, Sliced Frz	2 lb	5 lb	10 lb	20 lb	Steam or boil vegetables until tender. (Approximately 8-10 minutes)
3	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Add seasonings & margarine. Mix well.
	Parsley, Dried	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
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.