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# Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

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	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
<b>3</b>					CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

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

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

# Cobbler Peach f/Biscuit Mix (Peach Cobbler)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	Bake	1/2 Cup	<b>ⓘ Contains: Pork &amp; Products; AllergenEggs; AllergenSoy; AllergenMilk; AllergenTreeNuts; AllergenWheat; Peach; Cinnamon</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
310 kcal	60 g	6 g	7 g	75 mg	520 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Peaches, Sliced JcPk	0.5 no. 10 can	1.25 no. 10 can	2.5 no. 10 can	5 no. 10 can		Drain peaches and save juice. Saved juice can replace water volume for volume. Heat to boiling. Mix gelatin and 2nd portion of water until smooth. Add to hot juice. Cook until thick, stirring constantly.
Water, Tap	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt		
<b>2</b>						
Gelatin, Unflavored Dry	1 Oz	2.5 Oz	5 Oz	10 Oz		Add 1st portion of sugar, salt, 1st portion of cinnamon and nutmeg to thickened juice. Heat to boiling. Turn off heat. Add drained peaches. Mix carefully. Scale 12 lbs per pan.
Water, Tap	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Cold	
<b>3</b>						
Sugar, Granulated Bulk	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 12 Oz		
Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		

# Cobbler Peach f/Biscuit Mix (Peach Cobbler)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Cinnamon, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
Nutmeg, Ground	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp		
Baking Mix, Biscuit	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz		Biscuit topping: Melt margarine. Add to biscuit mix, 2nd portion of sugar and 3rd portion of water. Mix only until Ingredients are dampened. Drop dough 8 x 5 per pan.
4 Sugar, Granulated Bulk	2 Oz	5 Oz	10 Oz	1 lb 4 Oz		
Water, Tap	3/4 Cup	2.0 Cup	1.0 Qt	2.0 Qt		
Margarine, Solids	1 Oz	2.5 Oz	5 Oz	10 Oz		
5 Sugar, Granulated Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		Mix 3rd portion of sugar & 2nd portion of cinnamon. Sprinkle over each pan. Bake at 350F/177C for 1-1 1/2 hrs until golden. Convection oven: Bake at 325F/162C for 45-1 hr.
Cinnamon, Ground	1/8 tsp	1/8 tsp	1/8 tsp	1/4 tsp		
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.

# Cobbler Peach f/Biscuit Mix (Peach Cobbler)

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

# Tuna Salad Plate/Pita Bread (Tuna Salad Plate w/Pita Bread)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	<b>ⓘ Contains: AllergenEggs; Tomato; Cucumber; Carrots; AllergenFish; AllergenWheat; AllergenSoy; Citrus; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
230 kcal	28 g	17 g	7 g	100 mg	410 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Lettuce, Green Leaf	13.5 Oz	2 lb 1 Oz	4 lb 3 Oz	8 lb 5 Oz	Separated	Prepare vegetables as indicated. Slice each pita into 6 wedges. Combine tuna with egg.
Cucumber, Fresh	0 lb 15 Oz	2 lb 6 Oz	4 lb 11 Oz	9 lb 6 Oz	Sliced	
Tomato, Fresh	1 lb 3 Oz	3 lb	5 lb 16 Oz	11 lb 16 Oz	Cut into Wedges	
<b>2</b> Carrot, Fresh	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Cut into Matchsticks	
Bread Pita	5 each	12.5 each	25 each	50 each	Cut into Wedges	
Tuna, Chunk Light WtrPk Bulk	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Drained/Flaked	
Egg Boiled Hard Whole	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Diced	

## Tuna Salad Plate/Pita Bread (Tuna Salad Plate w/Pita Bread)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
3 Pepper, Black Ground Mayonnaise, Bulk Juice, Lemon Bulk	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Combine lemon juice, pepper and mayonnaise with tuna mixture. Mix well.
	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
4						To prepare plates, line each chilled 9" plate with 2 lettuce leaves. Place 1 #12 scoop of tuna salad in center of plate.
5						Around the tuna arrange 3 pita wedges. Place 3 cucumber slices then space out. Place 1 tomato wedge on top of each cucumber slice. Place 2 carrot sticks between cucumber/tomato wedges. Wrap and hold for same day service.
6						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Gazpacho Salad (Gazpacho Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	<b>ⓘ Contains: Tomato; Cucumber; Onion; Peppers Bell; Garlic; AllergenFish; AllergenSoy; Citrus; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	5 g	1 g	2.5 g	20 mg	80 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Cucumber, Fresh	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Peeled, Seeded, & Cubed	Combine vegetables (except lettuce) and herbs.
Tomato, Fresh	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Diced	
Onion, Red/Burmuda	3 Oz	8 Oz	1 lb	2 lb	Diced	
Peppers, Green Fresh	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Diced	
<b>2</b> Garlic, Whole Fresh	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	Minced	
Parsley, Fresh	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Chopped	
Chives, Dry	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Basil, Fresh	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Chopped	
Onion, Green/Spring/Scallions	1 Oz	2 Oz	4 Oz	8 Oz	Sliced Thin	

# Gazpacho Salad (Gazpacho Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Peppers, Yellow Fresh	3 Oz	8 Oz	1 lb	2 lb	Diced	
3	Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Combine Olive Oil, Juice, Vinegar, Worcesterchire Sauce, Salt and Pepper and add to Vegetables. Marinate for 1 hour at <40F.
	Juice, Lemon Bulk	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp		
	Vinegar, Wine White	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Sauce, Worcestershire	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
4	Lettuce, Red Leaf	6.5 Oz	1 lb	2 lb	4 lb		Portion onto Leaf Lettuce.
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)