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Milk 1% Bulk 8 flz (1% Milk)

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

Roll Wheat (Wheat Roll)

SERVING UTENSIL	SERVING SIZE	ALLERGIES
Tongs	1 each	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	15 g	3 g	1.5 g	30 mg	150 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.

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				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.

Beef Tips Savory (Savory Beef Tips)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
150 Min	300.0 °F	71 °C	Bake	1/2 Cup	ⓘ Contains: Tomato; Corn; Onion; Carrots; Beef; Garlic; AllergenFish; AllergenWheat; AllergenSoy; Celery

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	8 g	21 g	8 g	30 mg	470 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Flour, All Purpose	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		Combine flour, pepper, and salt. Combine seasoned flour with meat until meat is coated. Shake off excess flour mixture.
Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Beef, Cubes Raw	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb		
3 Oil, Vegetable	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		Place oil in a large bowl. Add meat and toss to coat. Place meat in a single layer on baking pan(s) and Bake at 325F/162C for 12 minutes.
4 Celery, Fresh	2 Oz	5 Oz	10.5 Oz	1 lb 5 Oz	Diced	Prepare broth per separate recipe. Add meat and remaining ingredients to the broth. Place beef mixture into large pan(s), cover, and Bake at 300F/148C for 2.5 hrs.

Beef Tips Savory (Savory Beef Tips)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Carrot, Fresh	2 Oz	5 Oz	10.5 Oz	1 lb 5 Oz	Diced	
Seasoning Mix Steak	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Prepared	
Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Garlic, Powder	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Soup Broth Beef f/Base	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup		
Onion, Yellow	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Diced	
Sauce, Worcestershire	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Juice, Tomato Bulk	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt		
Seasoning, Cajun	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Thyme, Dried Leaves	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
5	Cornstarch	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Mix cornstarch and water until smooth. Remove pan(s) from oven and place on the range. Remove beef, reserving liquid in pan. Add cornstarch mixture to liquid and bring to boil, stirring constantly until thick and smooth. Add beef back to gravy.
	Water, Tap	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	

Beef Tips Savory (Savory Beef Tips)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
6							For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
7							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
10							Discard unused product.

Soup Broth Beef f/Base (Beef Broth)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Boil	6 fl. oz	ⓘ Contains: Beef; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	1 g	1 g	0 g	10 mg	105 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	1 3/4 Qt	1 Gal 2 Cup	2 Gal 4 Cup	Heat Water and add Base, stirring until dissolved to internal temp 145F/62C held for 15 sec.
	Base, Beef Paste LS G-F	2 Tbsp	1/3 Cup	2/3 Cup 1 1/3 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.

Seasoning Mix Steak (Steak Seasoning)

COOK METHOD	SERVING SIZE	ALLERGIES
Dry	1 Tbsp	ⓘ Contains: Onion; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	4 g	1 g	0 g	10 mg	2250 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Salt, Iodized	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Combine all ingredients, stirring well to incorporate.
	Garlic, Powder	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Pepper, Black Ground	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Onion, Dehydrated	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
3					Discard unused product.	

Grapes Fresh (Fresh Grapes)

SERVING SIZE	ALLERGIES
1/2 Cup	ⓘ Contains: AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	21 g	1 g	0 g	20 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					WASH ALL PRODUCE under cool, running water. Drain well.
3 Grapes, Green Seedless	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Remove stems, portion into 4 oz servings
4					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Noodles Parslied (Parslied Noodles)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	300.0 °F	63 °C	Boil	1/2 Cup	ⓘ Contains: AllergenWheat; AllergenEggs; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	20 g	4 g	3 g	20 mg	125 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Water, Tap	2 1/2 Qt	1 Gal 8 Cup	3 Gal	6 Gal	Bring water and salt to a boil.	
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
3	Noodles, Egg Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Add pasta gradually while stirring. Reheat to boiling temp. Cook uncovered at a fast boil until tender, about 10 min. Test for doneness. Noodles should still be firm to the bite. Stir occasionally to help prevent sticking. Drain.	
4	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	Stir in margarine and parsley.
	Parsley, Dried	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
5						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.	

Noodles Parslied (Parslied Noodles)

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

Zucchini & Squash Yellow Sauteed f/Fresh (Squash Medley)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	57 °C	Saute	1/2 Cup	ⓘ Contains: Onion; Garlic; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	6 g	2 g	2 g	30 mg	25 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melt margarine; sauté onion in margarine until tender.	
	Onion, Yellow	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		Diced
3	Zucchini, Fresh	1 lb	2 lb 8 Oz	5 lb	10 lb	Sliced	Add zucchini and squash and sauté until tender and *internal temp >145F/63C has been reached; about 10-15 min
	Squash, Yellow Fresh	1 lb	2 lb 8 Oz	5 lb	10 lb		
4	Garlic, Powder	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		Add seasonings and fold carefully to mix well.
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Zucchini & Squash Yellow Sauteed f/Fresh (Squash Medley)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Pepper, White	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
5						Portion 1/2 cup per serving.
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.