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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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

Dressing Italian LoCal PC (Choice of Dressing)

SERVING SIZE	ALLERGIES
1 each	**None**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	2 g	0 g	1 g	0 mg	135 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
10 kcal	0 g	0 g	1 g	0 mg	40 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.

Cobbler Apricot Hmd (Apricot Cobbler)

7 EC7 7 RG7

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
30 Min	425.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES
Contains: AllergenWheat; Corn; Apricots; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	40 g	3 g	6 g	20 mg	105 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Juice, Lemon Bulk	2.0 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	Drain fruit, reserving juice. Set fruit aside and keep chilled. Combine drained juice with lemon juice, heat juices to boiling.
	Apricots, JcPk	1.0 Qt	2 1/2 Qt	1 Gal 5 Cup	2 Gal 10 Cup	
3	Cornstarch	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Mix cornstarch and water until smooth. Add to hot juice while stirring briskly with a wire whip. Cook until thickened.
	Water, Tap	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	
4	Sugar, Granulated Bulk	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Add sugar. Bring to boiling point.
5						Remove from heat. Carefully add drained fruit, stirring to coat, and let cool. Pour into greased baking pan(s).

Cobbler Apricot Hmd (Apricot Cobbler)

7 EC7 7 RG7

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
6	Pastry Dough, Sheet 10x15	7.5 Oz	1 lb 3 Oz	2 lb 6 Oz	4 lb 11 Oz	Roll pastry to fit pans. Place on top of fruit. Seal edges to sides of pan. Perforate top. Bake until top is browned, approximately 30 min.
7						For Milk & Cheese or non-hazardous items: 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.
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.

Regular Easy to Chew (EC7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Cabbage w/Tomato & Cucumber Salad (Spring Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	**1/2 Cup**	**Contains: Tomato; Cucumber; Onion; Cabbage; AllergenSulphites**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	10 g	2 g	2 g	20 mg	10 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 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		Combine vinegar, water, sugar and oil. Mix until well blended.
	Sugar, Granulated Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup		
	Water, Tap	2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup		
	Vinegar, White	2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup		
3	Onion, Yellow	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz	Minced	Add vegetables to vinegar mixture and mix well.
	Cabbage, Green Fresh	2.5 Oz	6.5 Oz	12.5 Oz	1 lb 9 Oz	Shredded	
	Cucumber, Fresh	5 Oz	12.5 Oz	1 lb 9 Oz	3 lb 2 Oz	Diced Small	

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Tomato, Fresh	2 lb	5 lb	10 lb	20 lb	Diced Small	
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)