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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)

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.

Cobbler Apple Apricot Hmd (Mixed Fruit Cobbler)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	425.0 °F	Bake	1/2 Cup	ⓘ Contains: AllergenWheat; Apples; Apricots; Corn; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	41 g	2 g	6 g	20 mg	105 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
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	Pre-Prep: Drain fruit reserving juice. Heat juice to boiling.
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 Apple, Slices Unswt Cnd	0.19 no. 10 can	0.47 no. 10 can	0.94 no. 10 can	1.88 no. 10 can	Add drained fruit. Mix carefully. Cool. Pour into greased 12 x 20 x 2" baking pan(s).
Apricots, JcPk	0.19 no. 10 can	0.47 no. 10 can	0.94 no. 10 can	1.88 no. 10 can	

Cobbler Apple Apricot Hmd (Mixed Fruit Cobbler)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
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.
7						Bake at 425F/218C for 30 min. or until top is browned.
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.

Stew Beef f/Cubes (Beef Stew)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
181 Min	200.0 °F	74 °C	Simmer	1 Cup	ⓘ Contains: Carrots; Corn; Celery; Beef; AllergenWheat; Potatoes; Peas; Garlic; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	21 g	19 g	3.5 g	40 mg	120 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beef, Cubes Raw	2 lb	5 lb	10 lb	20 lb		Brown beef in kettle or oven.
Water, Tap	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		Add water, base, vegetables and seasonings. Cover and simmer 2 hrs adding more water as necessary.
Carrot, Fresh	13.5 Oz	2 lb 1 Oz	4 lb 2 Oz	8 lb 4 Oz	Cubed	
Celery, Fresh	5.5 Oz	13 Oz	1 lb 10 Oz	3 lb 4 Oz	Chopped	
3 Onion, Yellow	6.5 Oz	1 lb	2 lb	4 lb	Cubed	
Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Garlic, Powder	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Stew Beef f/Cubes (Beef Stew)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Base, Beef Paste LS G-F	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Basil, Dried Leaves	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Potato, Red Fresh	1 lb	2 lb 8 Oz	5 lb	10 lb	Peeled & Cubed	
4	Flour, All Purpose	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz		Mix flour and 2nd water until smooth. Add to meat and continue to cook and stir until thickened.
	Water, Tap	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/4 Cup		
5							Casseroles & Precooked Foods: 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 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Stew Beef f/Cubes (Beef Stew)

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

Broccoli w/Parmesan Bread Crumbs (Parmesan Broccoli)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: AllergenMilk; Broccoli; AllergenWheat; Garlic; AllergenSoy; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	20 g	9 g	11 g	175 mg	460 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	1/3 Cup	1 Cup	2 Cup	1 Qt	Melted	Mix melted margarine with bread crumbs. Toast until golden brown. Add garlic and salt and pepper to taste. Toast for 30 more seconds.
Bread Crumbs, Plain	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
2 Garlic, Whole Fresh	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Minced	
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		
3 Broccoli, Florets Fresh	2 lb 13 Oz	7 lb	14 lb	28 lb		Steam broccoli 8-10 minutes until tender.
4 Cheese, Parmesan Grated	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		Toss hot broccoli with cheese until cheese is melted. Top with bread crumbs.

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