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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)

# Crackers Saltine PC (Saltine Crackers)

SERVING SIZE	ALLERGIES
1 each	ⓘ <b>Contains: AllergenWheat</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	3 g	0 g	0 g	0 mg	30 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.

# Gelatin Red w/Cherries (Cherries in Gelatin)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 (2x3)	<b>ⓘ Contains: Pork &amp; Products; Pineapple; Cherry; Strawberry; AllergenWheat</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	31 g	3 g	0 g	30 mg	90 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.
Gelatin, Strawberry Dry	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 12 Oz		Dissolve gelatin in boiling water add juice. Chill until partially set.
<b>2</b> Water, Tap	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Boiled	
Juice Pineapple f/Frz Conc 6 flz	3 1/2 Cup	2 1/4 Qt	1 Gal 2 Cup	2 Gal 3 Cup		
<b>3</b> Lettuce, Iceberg	12 Oz	1 lb 14 Oz	3 lb 12 Oz	7 lb 8 Oz		Place drained fruit in serving pan and pour partially set gelatin in each pan. Stir to distribute mixture evenly. Serve 2x3" Square on lettuce leaf liner.
Cherries, JcPk Cnd	12.5 Oz	1 lb 15 Oz	3 lb 15 Oz	7 lb 13 Oz	Drained	
<b>4</b>						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Juice Pineapple f/Frz Conc 6 flz (Pineapple Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	<b>ⓘ Contains: Pineapple</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	20 g	1 g	0 g	30 mg	10 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>	Juice, Pineapple Conc	12.25 fl. oz	30.63 fl. oz	61.25 fl. oz	122.5 fl. oz	Dilute in cool water; stirring well. Refrigerate.
	Water, Tap	1 1/2 Qt	3 3/4 Qt	1 Gal 14 Cup	3 Gal 12 Cup	
<b>3</b>					CCP -- Maintain <40F/4C; discard unused product. (FDA)	

# Sausage & Cabbage on Side (Sausage & Cabbage)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	350.0 °F	71 °C	Bake	1 Cup	<b>ⓘ Contains: Onion; AllergenMilk; Cabbage; Pork &amp; Products; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
340 kcal	9 g	14 g	28 g	75 mg	810 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.
<b>2</b> Sausage, Polish/Kielbasa Pork	10 each	25 each	50 each	100 each		Arrange sausage on baking sheet. Prepare according to package instructions.
<b>3</b> Cabbage, Green Fresh	2 lb 6 Oz	6 lb	12 lb	24 lb	Shredded	Steam or boil cabbage for 10 min to soften.
<b>4</b> Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Chopped	Melt margarine, add onions & cook until softened.
Onion, Yellow	4.5 Oz	11 Oz	1 lb 6 Oz	2 lb 13 Oz		
<b>5</b> Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Add cabbage & pepper. Continue to cook while stirring mixture until cabbage is tender.
<b>6</b>						Portion 3 oz sausage & 1/2 cup of cabbage per serving.

## Sausage & Cabbage on Side (Sausage & Cabbage)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
7							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
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.