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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)

Chicken Salad Sndw Wheat (Chicken Salad Sandwich on Wheat)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
0.0 °F	Chill	#10 scoop	1 each

ALLERGIES
Contains: AllergenEggs; Chicken; Tomato; AllergenWheat; Celery; AllergenSoy; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
290 kcal	26 g	18 g	13 g	100 mg	370 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Chicken Salad w/Egg & Celery	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	Prepare chicken salad per separate recipe.
3	Bread Wheat	20 slice	50 slice	100 slice	200 slice	To Assemble: 1 # 10 scoop filling between 2 slices bread, 1 lettuce leaf per sandwich. Cut sandwiches and wrap.
	Lettuce, Green Leaf	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Chicken Salad w/Egg & Celery (Chicken Salad)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Chill	1/2 Cup

ALLERGIES
Contains: AllergenEggs; Celery; AllergenSoy; Chicken; Citrus; Tomato; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	2 g	15 g	14 g	30 mg	160 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Egg Boiled Hard Whole	2.11 each	5.26 each	10.53 each	21.05 each	Diced	Combine all ingredients. Toss well. *Chill in refrigerator. Maintain Eggs <40F.
	Mayonnaise, Bulk	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		
3	Chicken, Meat Pulled Ckd	1 lb 0 Oz	2 lb 9 Oz	5 lb 2 Oz	10 lb 4 Oz		CCP -- Maintain <40F/4C; discard unused product. (FDA)
	Celery, Fresh	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 8 Oz	Diced	
	Dressing, French Bulk	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		
	Pepper, White	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp		
	Juice, Lemon Bulk	1 1/8 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 2 tsp		

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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

Salad Bean Three Hmd (Three Bean Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	**1/2 Cup**	**Contains: AllergenSulphites; Beans/Legumes; Apples; Onion**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	20 g	2 g	4 g	40 mg	30 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Beans, Wax Frz	9.5 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 12 Oz	Thawed	Cook green and wax beans in water, careful to not overcook. Beans should be firm. Chill before mixing with remaining ingredients.
	Green Beans, Cut Frz	9.5 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 12 Oz	Thawed	
	Water, Tap	2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	5 Gal		
	Beans Kidney f/Dry	9.5 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 12 Oz	Prepared	
3	Onion, Yellow	5.5 Oz	13 Oz	1 lb 10 Oz	3 lb 4 Oz	Chopped Fine	Mix thoroughly onion, vinegar and seasonings. Add beans to vinegar mixture. Cover and marinate overnight in refrigerator.
	Vinegar, Cider Apple	1/2 Cup	1 1/2 Cup	3.0 Cup	1 1/2 Qt		

Salad Bean Three Hmd (Three Bean Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Granulated Bulk	1/2 Cup	1 1/2 Cup	3.0 Cup	1 1/2 Qt		
	Parsley, Dried	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		
4	Oil, Vegetable	2 Tbsp 3 tsp	1/2 Cup	1.0 Cup	1 3/4 Cup		Just before serving, drain vegetables well. Add oil and toss lightly.
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)
6							Note: This recipe should be prepared the day before service.

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Beans Kidney f/Dry (Kidney Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
120 Min	57 °C	Boil	1/2 Cup	Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	9 g	0 g	75 mg	160 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Beans, Kidney Dry	13.5 Oz	2 lb 2 Oz	4 lb 3 Oz	8 lb 6 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
3	Water, Tap	2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	5 Gal	Place beans in a large pot or steam-jacketed kettle and cover with water.
4						Bring water to a boil and skim any foam off the top. Reduce heat to a slow simmer and occasionally stir gently.
5	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Cook for approximately 2 hours or until beans are just slightly tender. Add salt and continue cooking until desired consistency is reached. Drain well.
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.

Beans Kidney f/Dry (Kidney Beans)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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.
10						Note: Soaking beans in water overnight can reduce cooking time, if desired.

Soup Borscht f/Chicken Base Hmd (Borscht)

COOK METHOD	SERVING SIZE	ALLERGIES
Simmer	6 fl. oz	**Contains:** Tomato; Carrots; Onion; Peppers Bell; Chicken; AllergenSulphites; Celery; Potatoes; Beans/Legumes; Beets; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	17 g	4 g	3.5 g	30 mg	290 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2							WASH ALL PRODUCE under cool, running water. Drain well.
3	Beets, Fresh	1.9 each	4.75 each	9.5 each	19 each		Peel and grate beets. Keep potatoes in cold water until ready to use.
	Potato, Gold Fresh	1.9 each	4.75 each	9.5 each	19 each	Peeled & Sliced	
4	Oil, Olive	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Divided	Heat a large soup pot over medium-high heat and add first half of oil. Add beets and saute 10 minutes, stirring occasionally until softened.
5	Water, Tap	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup		Add water, base paste, potatoes, and carrots and cook for 10-15 minutes or until easily pierced with a fork.
	Base, Chicken Paste LS	0.5 Oz	0.5 Oz	0.5 Oz	0.5 Oz		
	Carrot, Fresh	1.2 each	3 each	6 each	12 each	Peeled & Sliced	

Soup Borscht f/Chicken Base Hmd (Borscht)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6	Peppers, Red Fresh	0.6 each	1.5 each	3 each	6 each	Chopped Fine	Heat remaining olive oil in large pan over medium/high heat. Add onion, celery, and bell pepper. Saute until softened and lightly golden (7-8 minutes). Add tomato sauce and stir fry for 30 seconds. Transfer to soup pot.
	Tomato, Sauce Cnd	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Chopped Fine	
	Celery, Fresh	1.2 stick	3 stick	6 stick	12 stick	Chopped Fine	
7	Beans, Cannellini Cnd	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		When vegetables are soft enough to pierce easily with a fork, add beans with juice and remaining ingredients. Simmer for an addition 2-3 minutes.
	Bay Leaf, Whole	1.2 each	3 each	6 each	12 each		
	Vinegar, White	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
	Garlic, Whole Fresh	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	Minced	
	Dill, Fresh	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup	Chopped	

Soup Borscht f/Chicken Base Hmd (Borscht)

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