

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk)	2
Margarine Spread Cup PC (Soft Margarine Cup)	3
Strawberry Pineapple Cream (Strawberry Pineapple Cream)	4
Beef French Dip Sndw (French Dip Sandwich)	6
Beef Roast f/Top Round (Roast Beef)	8
Potato Tator Tots f/RTB (Tator Tots)	10
Carrot Seasoned Diced f/Frz (Seasoned Carrots)	11

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	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.

Strawberry Pineapple Cream (Strawberry Pineapple Cream)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 (2x3)	ⓘ Contains: Pineapple; Strawberry; Pork & Products; AllergenMilk; AllergenSoy; Citrus; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	34 g	4 g	6 g	20 mg	180 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Gelatin, Strawberry Dry	5 Oz	12 Oz	1 lb 8 Oz	3 lb		Pour boiling water over gelatin. Stir until dissolved. Stir in strawberries until berries are completely thawed. Refrigerate.
	Water, Tap	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Boiled	
	Strawberries, Sliced Unsweetened Frz	1 lb	2 lb 8 Oz	5 lb	10 lb		
3	Gelatin, Citrus Dry	5 Oz	12 Oz	1 lb 8 Oz	3 lb		Dissolve lemon gelatin in boiling water and cool.
	Water, Tap	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Boiled	
4	Pineapple, Crushed JcPk	3/4 Cup	2 Cup	1 Qt	2 Qt		Blend softened cream cheese and crushed pineapple into lemon gelatin. Chill until slightly thickened.

Strawberry Pineapple Cream (Strawberry Pineapple Cream)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Cream Cheese, Bulk	5 Oz	12 Oz	1 lb 8 Oz	3 lb		
5 Topping, Whip Non-Dairy Bag	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		Fold whipped cream into lemon gelatin and pour over firm strawberry gelatin. Chill.
6						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Beef French Dip Sndw (French Dip Sandwich)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	200.0 °F	74 °C	Reheat	1 each	ⓘ Contains: AllergenWheat; Onion; Corn; Beef; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	21 g	18 g	6 g	100 mg	380 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef Roast f/Top Round	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Prepared	Slice roast wafer thin. Heat beef base, seasonings and water; and pour 1 cup broth per counter pan over meat. Cover and reheat.
Base, Beef Paste LS G-F	3 tsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
Water, Tap	2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 11 Cup		
2 Garlic, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
Onion, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		
3						Cover with aluminum foil.

Beef French Dip Sndw (French Dip Sandwich)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
5	Bun Hot Dog	10 each	25 each	50 each	100 each		Serve 2 oz beef on bun/roll, with a side of 1/4 cup of hot seasoned broth for dipping.
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.

Beef Roast f/Top Round (Roast Beef)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
240 Min	450.0 °F	63 °C	Roast	3 Oz	ⓘ Contains: Beef; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	0 g	21 g	6 g	30 mg	200 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Rub roast with seasonings. Place meat thermometer into center of meat. Place in roasting pan and brown in oven for 10 min per side. When meat is browned, reduce heat to 300F/149C.
Beef, Round Top Inside Raw	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
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	
3					Cook roast until cooked through, approx. 3-4 hours.
4					For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
5					Let stand 30 min before slicing. Slice roast in 1 oz portions and arrange in steam pan(s). Save drippings to make au jus gravy as desired.

Beef Roast f/Top Round (Roast Beef)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	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.

Potato Tator Tots f/RTB (Tator Tots)

COOK METHOD	SERVING SIZE	ALLERGIES
Heat	1/2 Cup	ⓘ Contains: Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	23 g	2 g	7 g	20 mg	390 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Tator Tots	1 lb 13 Oz	4 lb 9 Oz	9 lb 1 Oz	18 lb 3 Oz	Prepare product as per package instructions.
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					Discard unused product.

Carrot Seasoned Diced f/Frz (Seasoned Carrots)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	4z Spoodle	1/2 Cup	ⓘ Contains: Carrots; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	8 g	1 g	2.5 g	40 mg	75 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Carrot, Diced Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetable.
3 Parsley, Dried	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Add seasonings & margarine
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
4					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
5					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.

Carrot Seasoned Diced f/Frz (Seasoned Carrots)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
6						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
8						Discard unused product.