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# Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
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					Portion according to serving size.
3					CCP -- Maintain <40F/4C.
4					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
25 kcal	0 g	0 g	3 g	0 mg	35 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.

# Beef Italian Sndw (Italian Beef Sandwich)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
210 Min	450.0 °F	63 °C	Roast	1 each	<b>ⓘ Contains: Corn; AllergenWheat; Garlic; Beef</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	30 g	15 g	9 g	100 mg	290 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>	Beef, Round Top Inside Raw	1 lb 13 Oz	4 lb 8 Oz	9 lb	18 lb	Thawed	Season thawed meat with seasoning. Place meat in roasting pan. Brown at 450F/232C for about 30 min.
	Basil, Dried Leaves	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
<b>3</b>	Oregano, Dry	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Prepare beef base with water according to package instructions. Pour 1/2 of broth over meat. Reduce heat to 300F/149C. Cover and slowly cook until tender, about 3 hrs. Add beef broth as needed. Slice roast wafer thin with sanitized utensils. Place sliced beef in counter pan. Heat remaining broth and pour over meat. Cover with foil and hold.
	Base, Beef Paste LS G-F	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		

# Beef Italian Sndw (Italian Beef Sandwich)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		
4							For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
5	Roll Hoagie	10 each	25 each	50 each	100 each		Serve 2 oz slice beef on bun with a side cup of hot beef 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.

# Applesauce Cinnamon JcPk Cnd (Cinnamon Applesauce)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	<b>ⓘ Contains: Apples; Cinnamon</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	15 g	0 g	0 g	20 mg	5 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>					Mix applesauce with cinnamon to distribute evenly.	
	Applesauce, Unswt	1 1/4 Qt	3 1/8 Qt	1 Gal 4 Cup		3 Gal 1 Cup
	Cinnamon, Ground	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	
<b>3</b>					CCP -- Maintain <40F/4C; discard unused product. (FDA)	

# Potato Wedges Paprika f/Fresh (Paprika Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	400.0 °F	Bake	1/2 Cup	<b>ⓘ Contains: Potatoes</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	23 g	3 g	3.5 g	10 mg	150 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> Potato, Russet/Baking Fresh	2 lb 3 Oz	5 lb 8 Oz	11 lb	22 lb	Cut into Wedges	Place potatoes in a greased baking pan.
<b>3</b> Oil, Vegetable	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		Drizzle oil over potatoes. Turn to coat well.
<b>4</b> Paprika	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Sprinkle salt & pepper over potatoes. Bake at 400F/204C for 30 min, stirring occasionally.
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
<b>5</b>						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.

## Potato Wedges Paprika f/Fresh (Paprika Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	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.

# Green Beans Creole Tomato f/Frz (Creole Green Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	0.0 °F	63 °C	Simmer	1/2 Cup	<b>ⓘ Contains: Tomato; Peppers Bell; Onion; Celery; AllergenWheat; AllergenMilk; Beans/Legumes; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	10 g	2 g	1 g	75 mg	135 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Onion, Yellow	1 Oz	2 Oz	4 Oz	7.5 Oz	Diced	Sauté onions, peppers and celery in margarine until tender.
	Peppers, Green Fresh	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz	Diced	
	Celery, Fresh	1 Oz	2.5 Oz	5 Oz	10 Oz	Diced	
	Margarine, Solids	0.5 Oz	0.5 Oz	1.5 Oz	2.5 Oz	Melted	
3	Flour, All Purpose	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		Add flour. Stir until smooth.
4	Tomato, Diced Cnd	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt	Drained	Add tomatoes and salt to above. Stir and cook until thickened.
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		

## Green Beans Creole Tomato f/Frz (Creole Green Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Sugar, Granulated Bulk	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		Add sugar, green beans and remaining ingredients to tomato mixture. Simmer.
	Green Beans, Cut Frz	2 lb 4 Oz	5 lb 10 Oz	11 lb 4 Oz	22 lb 8 Oz		
6							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
7							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.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
10							Discard unused product.