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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)

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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Portion according to serving size.
3						Discard unused product.

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Crisp Peach Hmd (Peach Crisp)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
45 Min	350.0 °F	Bake	1/2 Cup

ALLERGIES
Contains: AllergenWheat; Corn; Cinnamon; AllergenSoy; AllergenMilk; Peach; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	47 g	3 g	6 g	30 mg	65 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Juice, Lemon Bulk	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		Preprep: Drain fruit, reserving juice. Heat juices to boiling.
	Peaches, Sliced JcPk	1 1/2 Qt	3 3/4 Qt	1 Gal 14 Cup	3 Gal 12 Cup	Drained	
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 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							Add drained fruit. Mix carefully. Cool. Pour into greased baking pan(s).
6	Margarine, Solids	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		Combine remaining ingredients in a bowl and mix until crumbly. Spread evenly over fruit.

Crisp Peach Hmd (Peach Crisp)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Flour, All Purpose	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
	Sugar, Brown Light	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
	Cinnamon, Ground	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
	Cereal, Oatmeal Quick	2 Oz	4.5 Oz	9 Oz	1 lb 2 Oz		
7							Bake at 350F/177C for 45 mins, checking periodically to avoid excess browning.
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.

Turkey Mornay f/Pulled (Turkey Mornay)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
40 Min	350.0 °F	74 °C	Bake	1 Cup

ALLERGIES
Contains: Broccoli; Turkey; Onion; AllergenSoy; AllergenWheat; AllergenMilk; Garlic; Chicken; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	10 g	25 g	8 g	150 mg	240 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids	1.5 Oz	4 Oz	8 Oz	1 lb		Prepare mornay sauce: Melt margarine and sauté onion until softened. Add flour and stir continuously for about 5 min.
	Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Diced	
	Flour, All Purpose	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
3	Base, Chicken Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		Combine base and water to make broth. Add milk. Slowly whisk broth mixture into the flour. Stir continuously until smooth and thickened.
	Water, Tap	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 4 Cup		
	Milk, 2% Bulk	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 4 Cup		

Turkey Mornay f/Pulled (Turkey Mornay)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Pepper, Cayenne	1/8 tsp	1/8 tsp	1/4 tsp	3/4 tsp		Add seasonings and cheeses. Continue to cook until cheese is melted and well blended.
	Cheese, Swiss Shredded	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Cheese, Parmesan Grated	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Pepper, White	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
5	Turkey, Pulled/Shredded	1 lb 6 Oz	3 lb 8 Oz	7 lb	14 lb	Thawed	Steam or boil broccoli to partially cook until crisp tender. Gently fold broccoli and turkey into sauce mixture.
	Broccoli, Florets Frz	1 lb 10 Oz	4 lb	8 lb	16 lb		
6							Portion casserole into baking pans and bake 30-40 min at 350F/177C.
7							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
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.

Turkey Mornay f/Pulled (Turkey Mornay)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
10							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
11							Discard unused product.

Potato Bkd f/Fresh (Baked Potato)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
75 Min	375.0 °F	63 °C	Bake	1 each	❗ Contains: Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	55 g	5 g	1.5 g	20 mg	15 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Potato, Russet/Baking Fresh	10 each	25 each	50 each	100 each	Scrub potatoes and remove blemishes. Rinse in cold running water.
3	Oil, Vegetable	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Rub or brush lightly with oil and place on greased baking pan(s) and bake until tender.
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.
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.