

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk)	2
Bread Wheat (Wheat Bread)	3
Margarine Spread Cup PC (Soft Margarine Cup)	4
Chicken Ranchers Thighs & Drum Bnls (Ranchers Chicken)	5
Salad Fruit (Fruit Salad)	7
Potato Sweet Whipped Ginger (Ginger Whipped Sweet Potatoes)	8
Beans Lima Baby f/Frz (Baby Lima Beans)	10

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)

Bread Wheat (Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 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.

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				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.

Chicken Ranchers Thighs & Drum Bnls (Ranchers Chicken)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	350.0 °F	74 °C	Bake	3 Oz	Contains: Chicken; Corn; AllergenMilk; AllergenWheat; AllergenEggs; Garlic; Onion; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	5 g	18 g	20 g	20 mg	400 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Chicken, Thigh Bnls Sknls	2 lb 0 Oz	5 lb 1 Oz	10 lb 2 Oz	20 lb 4 Oz	Bake chicken until tender, for about 10 min. Remove chicken from oven. Drain off any drippings and discard.
Chicken, Drumstick Bnls Raw	15 Oz	2 lb 5 Oz	4 lb 11 Oz	9 lb 5 Oz	
3 Dressing, Ranch Bulk	1 1/3 Cup	3 1/4 Cup	1 3/4 Qt	3 1/4 Qt	Coat chicken with dressing. Sprinkle corn flake crumbs over chicken.
Cereal, Corn Flakes Bulk	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	3 1/4 Qt	
4					Place back into oven and bake until lightly brown and internal temp is reached.

Chicken Ranchers Thighs & Drum Bnls (Ranchers Chicken)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
5					For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
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.

Salad Fruit (Fruit Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	4 Oz	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	16 g	0 g	0 g	0 mg	15 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Serve as desired. CCP - Maintain <40F/4C; discard unused product.

Potato Sweet Whipped Ginger (Ginger Whipped Sweet Potatoes)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	Boil	1/2 Cup	ⓘ Contains: Onion; AllergenMilk; Potatoes, Sweet; Apples; AllergenSulphites; AllergenSoy; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	27 g	3 g	3 g	50 mg	190 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Sweet Fresh	2 lb 13 Oz	7 lb	14 lb	28 lb	Peeled & Cubed	Place potatoes in a large pot with enough water to cover them, and bring to a boil. Reduce heat to medium-low, cover, and simmer 15-20 minutes until potatoes are fork tender, or to desired consistency. Drain potatoes, reserving some of the cooking water and set aside.
Margarine, Solids	2 Tbsp 3 tsp	1/2 Cup	1.0 Cup	1 3/4 Cup		In a large saucepan over medium heat, melt margarine and saute onions until soft, 3-4 minutes. Stir in garlic and ginger, and cook additional 1-2 minutes until fragrant. Remove from heat.
3 Onion, Yellow	2 Oz	5 Oz	10 Oz	1 lb 4 Oz	Diced	
Garlic, Whole Fresh	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	Minced	
Ginger, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		

Potato Sweet Whipped Ginger (Ginger Whipped Sweet Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Salt, Iodized	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp		In a blender or food processor, carefully add cooked potatoes and onion mixture. Blend or process until smooth, adding some of the reserved potato water as needed to help thin the mixture. Season the mixture with the salt, pepper, and vinegar. Process for additional 10 seconds, and serve.
	Pepper, Black Ground	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp		
	Vinegar, Cider Apple	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
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.

Beans Lima Baby f/Frz (Baby Lima Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: AllergenSoy; Beans/Legumes; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	23 g	7 g	2 g	40 mg	65 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Steam vegetables until tender. Add seasoning and mix well.
Beans, Lima Baby Frz	2 lb	5 lb	10 lb	20 lb	
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
Paprika	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
3					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4					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.
5					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Beans Lima Baby f/Frz (Baby Lima Beans)

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