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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	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)

Muffin Corn f/Corn Muffin Mix (Corn Muffin)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
63 °C	Bake	1 each	ⓘ Contains: AllergenWheat; Corn; AllergenSoy; AllergenEggs; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	30 g	4 g	5 g	30 mg	360 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Baking Mix, Corn Muffin	0 lb 15 Oz	2 lb 6 Oz	4 lb 12 Oz	9 lb 8 Oz	Prepare product as per package instructions.
	Water, Tap	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt	
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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
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.

Meatballs Mexican w/Sauce (Mexican Meatballs)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
90 Min	325.0 °F	71 °C	Bake	3 each	ⓘ Contains: Peppers Bell; Tomato; Beef; Onion; AllergenEggs; AllergenMilk; AllergenSoy; AllergenWheat; Garlic; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
230 kcal	9 g	15 g	15 g	75 mg	350 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1 Beef, Ground 80-85/20-15 Raw	2 lb	5 lb	10 lb	20 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Mix together ground beef, bread crumbs, milk, onions and seasonings until well blended. Do not overmix. Shape into 1 1/2 oz balls using a level #24 scoop. Place on sheet pan and bake. Bake to internal temp.
	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
	3/4 Cup	2 Cup	1 Qt	2 Qt		
	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
2 Onion, Yellow	1.5 Oz	3 Oz	6.5 Oz	13 Oz	Chopped Fine	

INGREDIENTS		SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
Meatballs Mexican w/Sauce (Mexican Meatballs)							
Pepper, Black	1/4 tsp	1/2 tsp	1 tsp	2 tsp			
INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
3	Peppers, Green Diced Cnd	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Chopped	Combine onion, peppers, tomatoes and spices in blender; blend until smooth. Add water. Heat to 165F/74C held 15 secs. Add meatballs to sauce. Serve meatballs with sauce.
	Tomato, Diced Cnd	3/4 Cup	2 Cup	1 Qt	2 Qt		
	Cumin, Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Garlic, Powder	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
	Chili Powder, Mild	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
	Water, Tap	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Chopped	
4							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
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.

Meatballs Mexican w/Sauce (Mexican Meatballs)

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

Potato Mashed Herbed f/Inst (Mashed Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	24 g	3 g	1.5 g	20 mg	125 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Water, Tap	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Boiled	Add potato flakes. Stir constantly using wire whip.
2 Potato, Mashed Granules Non-Dairy	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
Margarine, Solids	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz		Add margarine and seasonings.
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
3 Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Rosemary, Dried Whole	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Thyme, Dried Leaves	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
5							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.