

# TABLE OF CONTENTS

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Milk 1% Bulk 8 flz (1% Milk) ..... 2

Bread Wheat (Wheat Bread) ..... 3

Margarine Spread Cup PC (Soft Margarine Cup) ..... 4

Pork Loin Herb Mustard (Herb & Mustard Crusted Pork Loin) ..... 5

Potato & Onions f/Fresh (Potatoes & Onions) ..... 7

Brussels Sprouts w/Bacon f/Frz (Brussels Sprouts with Bacon) ..... 9

# Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

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	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
<b>3</b>					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	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.

# Pork Loin Herb Mustard (Herb & Mustard Crusted Pork Loin)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
180 Min	325.0 °F	63 °C	Roast	3 Oz	<b>ⓘ Contains: Garlic; Pork &amp; Products; Citrus; Mustard; AllergenWheat; AllergenSoy; AllergenMilk; AllergenSesame; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	6 g	18 g	13 g	40 mg	270 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>	Mustard, Dijon	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Combine lemon juice, oil, herbs, seasonings and mustard to make a paste.
	Garlic, Powder	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	
	Thyme, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
	Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	

# Pork Loin Herb Mustard (Herb & Mustard Crusted Pork Loin)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
Juice, Lemon Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
Rosemary, Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp	
<b>3</b> Pork, Loin Bnls	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Rub paste over meat. Dredge with bread crumbs. Refrigerate several hours or overnight.
Bread Crumbs, Plain	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt	
<b>4</b>					CCP -- Maintain <40F/4C; discard unused product. (FDA)
<b>5</b>					Roast uncovered at 325F/163C for approximately 2-3 hours.
<b>6</b>					For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
<b>7</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.
<b>8</b>					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
<b>9</b>					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

# Potato & Onions f/Fresh (Potatoes & Onions)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Boil	4z Spoodle	1/2 Cup	<b>ⓘ Contains: Potatoes; Onion; AllergenMilk; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	22 g	2 g	2 g	20 mg	170 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	5 lb	10 lb	20 lb	Peeled & Sliced	Cook potatoes in boiling water until tender.
Water, Tap	1 1/2 Qt	1 Gal	2 Gal	4 Gal	Boiled	
<b>3</b> Onion, Yellow	6.5 Oz	1 lb	2 lb	4 lb	Diced	Cook onions in margarine until tender, without browning.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
<b>4</b> Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Add cooked potatoes, salt, & pepper to onions. Cook until browned.
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		

## Potato & Onions f/Fresh (Potatoes & Onions)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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 140F/60C 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.

# Brussels Sprouts w/Bacon f/Frz (Brussels Sprouts with Bacon)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	63 °C	Cook	1/2 Cup	<b>ⓘ Contains: Pork &amp; Products</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	8 g	4 g	1.5 g	30 mg	45 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Bacon, Pork 18-26 ct	3 Oz	8 Oz	1 lb	2 lb	Dice bacon. Add to skillet and cook until bacon is browned.
<b>3</b> Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Steam brussels sprouts until tender; drain. Combine bacon and bacon fat, seasoning and vegetables, toss lightly to distribute.
Brussels Sprouts, Frz	2 lb	5 lb	10 lb	20 lb	
<b>4</b>					For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
<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.

# Brussels Sprouts w/Bacon f/Frz (Brussels Sprouts with Bacon)

	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.