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# 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)

# 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.

# Beef Pie f/Grd w/Biscuit Topping (Beef Pie w/Biscuit Topping)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	375.0 °F	71 °C	Bake	1 Cup	<b>ⓘ Contains: Carrots; Onion; Beef; AllergenEggs; AllergenSoy; Potatoes; AllergenMilk; AllergenWheat; Peas; Corn; Garlic</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
330 kcal	24 g	17 g	19 g	75 mg	360 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.
Potato, Red Fresh	8.5 Oz	1 lb 5 Oz	2 lb 11 Oz	5 lb 5 Oz	Diced	Parboil peeled potatoes in 1st portion of water. Crumble and brown meat and onions. Drain fat.
Water, Tap	1 1/2 Qt	1 Gal	2 Gal	4 Gal		
<b>2</b>						Combine base and 2nd portion of water for broth. With whisk, blend flour and beef broth until smooth. Add to meat. Simmer and stir until thickened.
Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		
Onion, Yellow	1/3 Cup	1 Cup	2 Cup	1 Qt	Minced	
<b>3</b>						
Base, Beef Paste LS G-F	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		
Flour, All Purpose	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		

# Beef Pie f/Grd w/Biscuit Topping (Beef Pie w/Biscuit Topping)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							Add potatoes.
5	Garlic, Powder	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		Add peas and carrots to meat. Add seasonings. Cook on low heat 30 min to blend flavors.
	Peas & Carrots, Frz	8.5 Oz	1 lb 5 Oz	2 lb 11 Oz	5 lb 5 Oz		
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
6	Baking Mix, Biscuit	7 Oz	1 lb 2 Oz	2 lb 4 Oz	4 lb 8 Oz		Prepare biscuit following package directions rolling dough large enough to fit over meat mixture. Portion meat mixture in steam pans and fit rolled dough to cover pan. Bake to internal temp and golden brown color. (15-20 min.)
7							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
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.

# Tomato Escaloped f/Cnd (Escaloped Tomatoes)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
30 Min	350.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES
<b>ⓘ Contains: Tomato; Peppers Bell; Onion; AllergenSoy; AllergenMilk; AllergenWheat; Celery; AllergenSesame</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	16 g	3 g	1 g	75 mg	300 mg

INGREDIENTS	SERVINGS				INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Tomato, Diced Cnd	3 1/3 Cup	2 1/8 Qt	1 Gal 1 Cup	2 Gal 2 Cup		Drain tomatoes. Reserve juice.
<b>3</b> Celery, Fresh	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Diced	To juice, add coarsely chopped celery, onions, & green pepper. Cook about 15 min.
Onion, Yellow	1 Oz	3 Oz	6 Oz	12 Oz	Diced	
Peppers, Green Fresh	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz	Diced	
<b>4</b> Pepper, Black Ground	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp		Add tomatoes & pepper, and place in greased baking pan(s).
<b>5</b> Bread Crumbs, Plain	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt		Cover with bread crumbs and bake at 350F/180C for 30 min

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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.