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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)

# Crisp Blueberry & Strawberry (Berry Crisp)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	350.0 °F	Bake	1/2 Cup	<b>ⓘ Contains: AllergenWheat; AllergenSoy; AllergenMilk; Citrus; Cinnamon; Blueberry; Strawberry; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	31 g	2 g	6 g	20 mg	60 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>	Blueberries, Unsweetened Frz	1 lb 2 Oz	2 lb 13 Oz	5 lb 10 Oz	11 lb 4 Oz	Thawed	Mix sugar, lemon juice and fruit and place in greased baking pan(s).
	Strawberries, Sliced Unsweetened Frz	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Thawed	
	Sugar, Granulated Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup		
	Juice, Lemon Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
<b>3</b>	Margarine, Solids	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		Combine remaining ingredients and mix until crumbly. Sprinkle evenly over fruit. Bake until top is browned, checking periodically to avoid excess browning.

# Crisp Blueberry & Strawberry (Berry Crisp)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
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		
<b>4</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>5</b>						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
<b>6</b>						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
<b>7</b>						Discard unused product.

# Turkey California Tortilla Wrap No Sprouts (Turkey California Wrap)

COOK TEMP	SERVING SIZE	ALLERGIES
0.0 °F	1 each	<b>ⓘ Contains: Cucumber; Mustard; Onion; AllergenSoy; Turkey; Peppers Bell; Tomato; AllergenEggs; AllergenSulphites; AllergenWheat; Corn</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
400 kcal	41 g	24 g	16 g	150 mg	740 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b> Lettuce, Green Leaf	10 leaves	25 leaves	50 leaves	100 leaves		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Wash, drain and dry Lettuce. Shave cooked Turkey.
Turkey, Breast Whole Ckd	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz		
<b>2</b> Avocado, Fresh	13 Oz	2 lb 1 Oz	4 lb 1 Oz	8 lb 3 Oz	Hulled & Sliced	Slice Avocados into thin slices.
<b>3</b> Dressing, 1000 Island Bulk	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		Spread 1 Tbsp of Dressing on one side of Tortilla.
<b>4</b> Tortilla Flour 10 in	10 each	25 each	50 each	100 each		Arrange Avocado, Turkey and Lettuce on top of the side of Tortilla with the Dressing. Fold Tortilla at bottom, fold in sides, then roll from bottom to top. May slice Wrap in half or thirds for easy handling.
<b>5</b>						CCP - Maintain <40F/4C.

# Cucumber Dill Salad (Cucumber Dill Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	<b>ⓘ Contains: Cucumber; Onion; Garlic; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	7 g	1 g	3.5 g	30 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1 Garlic, Powder	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Dill, Weed Dried	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup	
2 Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Mix oil, vinegar and spices.
	Vinegar, Wine White	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
	Oil, Vegetable	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
3 Onion, Yellow	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Sliced Thin	Pour dressing over cucumbers and onions; mix lightly.
	Cucumber, Fresh	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Potato Sweet Fries (Sweet Potato Fries)						
4	COOK METHOD		SERVING SIZE		CCP -- Maintain <40F/4C; discard unused product. (FDA)	
	Bake		1/2 Cup		ⓘ Contains: Potatoes, Sweet	
ALLERGIES						

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	14 g	1 g	0 g	20 mg	140 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Sweet Fries	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Prepare product as per package instructions.
3						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.
4						Discard unused product.