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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)

Sausage Turkey Patty 2z (Turkey Sausage Patty)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	350.0 °F	74 °C	Bake	2 Oz	ⓘ Contains: Turkey

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	0 g	9 g	2.5 g	0 mg	380 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Sausage, Turkey Patty Small Raw	10 each	25 each	50 each	100 each	Arrange sausage patties on baking sheet. Bake until cooked through.
3					For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C 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.
6					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Sausage Turkey Patty 2z (Turkey Sausage Patty)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
7						Discard unused product.

Pancake Banana Nut f/Mix (Complete) (Banana Nut Pancakes)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
20 Min	375.0 °F	57 °C	Grill	Spatula	2 each	ⓘ Contains: AllergenEggs; AllergenTreeNuts; AllergenMilk; AllergenWheat; AllergenSoy; Bananas; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	25 g	4 g	4 g	125 mg	300 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Banana Whole Fresh	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Mashed	Add water to over ripe mashed bananas in mixing bowl.
Water, Tap	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
3 Pancake Mix, Buttermilk Dry Complete	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		Slowly stir in pancake mix and stir until mix is incorporated and there are no lumps. Add walnuts to batter.
Nuts, Walnuts	1/3 Cup	1 Cup	2 Cup	1 Qt	Chopped	
4 Pan Coating, Spray	5 g	5 g	5 g	5 g		Using a non stick pan or griddle lightly spray vessel with non stick cooking oil and heat to 375F/190C. Portion batter using a #16 scoop (2oz). Grill on first side until bubbles appear. Flip pancake over and cook for 3-4 min until nicely browned.
5						Serve 2 pancakes to an order with syrup. Garnish with banana slices

Pancake Banana Nut f/Mix (Complete) (Banana Nut Pancakes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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							Discard unused product.

Potato Sweet Hash (Sweet Potato Hash)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
60 Min	300.0 °F	63 °C	Saute	4z Spoodle	1/2 Cup	ⓘ Contains: Potatoes, Sweet; Tomato; Peppers Bell; Garlic; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	14 g	2 g	4.5 g	30 mg	35 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	5 medium	12.5 medium	25 medium	50 medium	Peeled & Cubed	Over medium heat, saute the potatoes & onions with the olive oil, & garlic powder. Cover until softened. Remove lid and cook until browned.
	Onion, Yellow	1 Oz	2.5 Oz	5 Oz	9.5 Oz	Chopped	
	Oil, Olive	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Garlic, Powder	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
3	Peppers, Green Fresh	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Chopped	Add remaining ingredients and cook until softened, mixing everything together. When ready, remove lid, and garnish with extra cilantro. Serve
	Tomato, Grape Fresh	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Halved	
	Cilantro, Raw	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Chopped	

Potato Sweet Hash (Sweet Potato Hash)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.
8							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.

Syrup Pancake & Waffle LoCal f/Bulk (LoCal Syrup)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 fl. oz	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	13 g	0 g	0 g	0 mg	55 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Syrup, LoCal Bulk	1 1/4 Cup	3 Cup	1 1/2 Qt	3.0 Qt	Portion 1.5 Fl oz in soufflé cup and serve.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)