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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)

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.

Chicken Cornflake Thigh & Drum (Cornflake Chicken)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
35 Min	350.0 °F	74 °C	Bake	3 Oz	ⓘ Contains: Chicken; Corn; AllergenWheat; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	11 g	18 g	6 g	10 mg	290 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Pepper, Black Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp	Remove skin from chicken. Place chicken on baking sheet; sprinkle with seasonings.
	Paprika	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp	
	Salt, Iodized	1/2 tsp	1 1/8 tsp	2 1/4 tsp	1 Tbsp 2 tsp	
	Chicken, Drumstick Bnls Raw	10 each	25 each	50 each	100 each	
	Chicken, Thigh Bnls Sknls	10 each	25 each	50 each	100 each	
3	Cereal, Corn Flakes Bulk	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Crush cornflakes; roll chicken in cornflakes.

Chicken Cornflake Thigh & Drum (Cornflake Chicken)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
4	Pan Coating, Spray	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz	Spray non-stick cooking spray in pan. Place chicken in baking pan. Bake uncovered about 35 min at 350F/176C.
5						For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
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						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Fruit Salad 4 Kinds Soft f/Cnd (Chilled Fruit Salad)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Chill	1/2 Cup	ⓘ Contains: Apricots; Citrus; Pear; Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	14 g	1 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.	
2	Apricots, JcPk	1 1/4 Cup	3.0 Cup	1 1/2 Qt	3.0 Qt	Drained	Portion using 1/2 Cup solid spoodle or #10 scoop.
	Orange, Mandarin JcPk	1 1/4 Cup	3.0 Cup	1 1/2 Qt	3.0 Qt	Drained	
	Pears, Sliced JcPk	1 1/4 Cup	3.0 Cup	1 1/2 Qt	3.0 Qt	Drained	
	Peaches, Sliced JcPk	1 1/4 Cup	3.0 Cup	1 1/2 Qt	3.0 Qt	Drained	
3						Refrigerate at <40F until service.	

Potato Au Gratin f/Fresh (Au Gratin Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
25 Min	400.0 °F	Bake	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenSoy; AllergenWheat; Potatoes; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	26 g	7 g	10 g	150 mg	180 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, Russet/Baking Fresh	2 lb 0 Oz	5 lb 1 Oz	10 lb 2 Oz	20 lb 4 Oz	Peeled & Sliced	Boil or steam potatoes until softened but not totally cooked.
3 Pan Coating, Spray	0.5 Oz	0.5 Oz	1 Oz	2 Oz		Place slices of potatoes in pans sprayed with non-stick coating. CCP - Cover and chill <40F until used.
4 Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Prepare sauce: Melt margarine. Add flour and paprika. Stir until smooth, about 2-3 min.
Flour, All Purpose	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
Paprika	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
5 Milk, 2% Bulk	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Add milk gradually while stirring. Cook until thickened to form a white sauce.

Potato Au Gratin f/Fresh (Au Gratin Potatoes)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
6 Cheese, Cheddar Shredded	5.5 Oz	13 Oz	1 lb 10 Oz	3 lb 4 Oz		Add grated cheese to white sauce and stir until cheese is melted. Pour over potatoes. CCP - Maintain >135F/57C until ready to use.
7 Margarine, Solids	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		Melt margarine. Combine crumbs and margarine and sprinkle over top of potatoes. Bake at 400F/204C for approximately 25 min. CCP - Cook to internal temp of 165F/74C held for 15 sec.
Bread Crumbs, Plain	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
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.
10						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Spinach Creamed f/Frz (Creamed Spinach)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
25 Min	63 °C	Cook	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenWheat; Spinach; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	9 g	6 g	5 g	200 mg	180 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids 2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup	Melt margarine. Add flour and salt. Stir until smooth. Cook 5-10 min.
	Flour, All Purpose 2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup	
	Salt, Iodized 1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp	
3	Milk, 2% Bulk 2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 11 Cup	Slowly add milk, stirring constantly with wire whip until mixture thickens.
4	Spinach, Chopped Frz 1 lb 11 Oz	4 lb 3 Oz	8 lb 5 Oz	16 lb 11 Oz	Steam or boil spinach 8-10 minutes or until tender and heated through; or prepare according to package instructions. Drain well. Fold spinach into white sauce. Add nutmeg.
	Nutmeg, Ground 1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp	
5					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Spinach Creamed f/Frz (Creamed Spinach)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	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						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9						Discard unused product.