TABLE OF CONTENTS

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

Breadstick Garlic WhlG 6in (Garlic Whole Grain Breadstick) 3

Sauce Tomato (Tomato Sauce) 4

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper) 6

Grapes Fresh (Fresh Grapes) 8

Potato Mashed f/Pearls (Mashed Potatoes) 9

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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

Breadstick Garlic WhlG 6in (Garlic Whole Grain Breadstick)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
4 Min	375.0 °F	Heat	1 each

ALLERGIES
Contains: AllergenWheat; AllergenMilk; Garlic; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	16 g	5 g	1.5 g	40 mg	140 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Prepare product as per package instructions.
3						Portion according to serving size.
4						Discard unused product.

Sauce Tomato (Tomato Sauce)

COOK METHOD	SERVING SIZE	ALLERGIES
Simmer	2 fl. oz	❗ Contains: Onion; Garlic; Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	4 g	1 g	0 g	20 mg	270 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Tomato, Sauce Cnd	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz		Combine all ingredients and heat.
	Onion, Yellow	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	Minced	
	Garlic, Powder	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		
	Basil, Dried Leaves	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
	Oregano, Dry	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		
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.

Sauce Tomato (Tomato Sauce)

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

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
55 Min	350.0 °F	74 °C	Bake	1 each

ALLERGIES
Contains: Tomato; Beef; Onion; Peppers Bell; AllergenEggs; AllergenMilk; AllergenWheat; Rice; AllergenSoy; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	18 g	17 g	18 g	75 mg	220 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rice, White Parboiled	3 Oz	8 Oz	1 lb	2 lb		Cook rice following directions on the package.
3	Peppers, Green Fresh	5 each	12.5 each	25 each	50 each		Wash peppers; remove stem end. Cut in half and remove seeds.
4	Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		Crumble and brown meat with onions in oil. Drain fat. Add cooked rice.
	Onion, Yellow	1.5 Oz	4 Oz	8.5 Oz	1 lb 1 Oz	Minced	
	Oil, Vegetable	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
5	Egg, Liquid Non-Dairy	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		Combine eggs, pepper and milk; add to meat mixture. Using #8 dipper fill each pepper with meat. Single layer peppers in steam table pan.

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
6	Bread Crumbs, Plain	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		Mix together bread crumbs and margarine; sprinkle over stuffed peppers. Pour juice around peppers and bake
	Margarine, Solids	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Juice, Tomato Bulk	1 2/3 Cup	1 Qt	2 Qt	1 Gal		
7							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
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.

Grapes Fresh (Fresh Grapes)

SERVING SIZE	ALLERGIES
1/2 Cup	**Contains: AllergenSulphites**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	21 g	1 g	0 g	20 mg	5 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						WASH ALL PRODUCE under cool, running water. Drain well.
3	Grapes, Green Seedless	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Remove stems, portion into 4 oz servings
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato Mashed f/Pearls (Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Boil	**#8 scoop**	**1/2 Cup**

ALLERGIES
Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	23 g	3 g	1 g	10 mg	130 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Boiled	Heat water to boil. Stir in potato pearls, or prepare product as per package instructions.
	Potato, Pearls	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
3	Margarine, Solids	3 tsp	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup		Add margarine and seasonings, then remove from heat and stir until desired consistency. Fluff with fork before serving.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
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.

Potato Mashed f/Pearls (Mashed Potatoes)

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