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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)

Bread Wheat (Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 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.

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.

Gelatin Fruit Marbled In Topping (Marbled Fruit Gelatin)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 (2x3)	ⓘ Contains: Pineapple; Pork & Products; Cherry; Strawberry; Peach; Pear; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	19 g	2 g	0 g	0 mg	85 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Gelatin, Strawberry Dry	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 12 Oz		Reserve juice from cocktail. Whip topping per manufacturer's instructions. Combine gelatin and first water (boiling) until dissolved.
Water, Tap	1 2/3 Cup	1 Qt	2 Qt	1 Gal	Boiled	
3 Water, Tap	1 2/3 Cup	1 Qt	2 Qt	1 Gal	Iced	Add remaining water (iced) and fruit cocktail juice to make total cold water needed. Mix well. Chill until thickened slightly.
4 Fruit Cocktail, JcPk	3/4 Cup	2 Cup	1 Qt	2 Qt	Drained	Fold drained fruit cocktail in mixture. Chill until thickened egg white consistency.
5 Topping, Whip Non-Dairy Bag	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Fold whipped topping in to fruit / gelatin mixture. Do not overmix.
6						Spread 1 1/2 gallon into steamtable pan. Chill until firm.
7						Portion into 2x3" servings.

Gelatin Fruit Marbled In Topping (Marbled Fruit Gelatin)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
8						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pork Tenderloin Medallions f/Loin (Pork Medallions)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
90 Min	350.0 °F	63 °C	Bake	3 Oz	ⓘ Contains: AllergenMilk; Pork & Products; Mushroom; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	5 g	15 g	13 g	40 mg	140 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pork, Loin Bnls	2 lb	5 lb	10 lb	20 lb	Trimmed	Cut tenderloin crosswise into 3/4" thick medallions. Pound flat. Chill until ready to use.
3	Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Mix salt and pepper with flour. Dredge meat very thoroughly with flour. Brown in skillet with oil.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Flour, All Purpose	1.5 Oz	4 Oz	8 Oz	1 lb	
	Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
4	Mushrooms, Fresh	3 Oz	8 Oz	1 lb	2 lb	Put in layers in deep pan. Add mushrooms to milk, pour over meat.
	Milk, 2% Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt	

Pork Tenderloin Medallions f/Loin (Pork Medallions)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
5						Bake in moderate oven, 350F/177C for 1 1/2 hr or until tender. Serve 3 oz with mushroom sauce.
6						For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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.

Green Beans Salad f/Fresh (Green Bean Salad)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	Make	1/2 Cup	ⓘ Contains: Peppers Bell; Onion; AllergenSulphites; AllergenWheat; AllergenFish; AllergenSoy; Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	8 g	2 g	3 g	40 mg	70 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Green Beans, Whole Fresh	1 lb 14 Oz	4 lb 12 Oz	9 lb 8 Oz	19 lb	Trimmed	Steam or boil green beans until tender. Drain. *Refrigerate/maintain at <40F.
3	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	Combine all other items with green beans and mix well. Cover and marinate overnight in refrigerator.
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Sauce, Worcestershire	2.0 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup	
	Vinegar, White	1/3 Cup	1 Cup	2 Cup	1 Qt	
	Peppers, Green Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
Onion, Yellow	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt	Diced	
4 Oil, Vegetable	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		Just before serving, drain vegetables. Add oil and toss lightly.

Green Beans Salad f/Fresh (Green Bean Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
5						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato Sweet Glazed Orange f/Fresh (Glazed Sweet Potatoes)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
400.0 °F	Bake	#8 scoop	1/2 Cup	ⓘ Contains: Potatoes, Sweet; AllergenMilk; Citrus; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	36 g	2 g	3.5 g	50 mg	95 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	2 lb	5 lb	10 lb	20 lb	Boiled	Pre-prep: Zest Oranges. When potatoes are cool enough to handle, peel and cut in half lengthwise. Arrange in shallow pan. *Maintain <40F/4C. until ready to complete.
Orange Fresh Whole	0.4 whole	1 whole	2 whole	4 whole		
3 Sugar, Brown Light	2/3 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt		
Margarine, Solids	1.5 Oz	4 Oz	8 Oz	1 lb		Mix sugar, margarine, orange zest and juice. Heat to boiling point to make a syrup.
Juice Orange f/BIB 6 flz	1/3 Cup	1 Cup	2 Cup	1 Qt		
4						Pour Syrup over Potatoes and Bake to *internal temp 145F/62C for 15 sec.

Potato Sweet Glazed Orange f/Fresh (Glazed Sweet Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
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							Cook Time: 20-30Minutes

Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	ⓘ Contains: Citrus

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

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Water, Tap	1 1/2 Qt	3 3/4 Qt	1 Gal 14 Cup	3 Gal 12 Cup	Prepare product as per package instructions.
	Juice, Orange Conc BIB 4:1	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt	
3						+CCP - Serve Chilled <40F/4C.