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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.

Pear Slices Blushing JcPk Cnd (Blushing Pears)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Pork & Products; Strawberry; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	18 g	1 g	0 g	20 mg	20 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pears, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Place 1/2 cup pear slices in individual serving bowls.
3 Gelatin, Strawberry Dry	1 Oz	2 Oz	4 Oz	8 Oz		Sprinkle 1/2 tsp dry gelatin on each portion.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Macaroni & Vegetables Casserole (Macaroni & Vegetable Casserole)

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

ALLERGIES
ⓘ Contains: AllergenWheat; Onion; Carrots; Celery; AllergenMilk; Spinach; AllergenSoy; Peas; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	20 g	7 g	9 g	150 mg	440 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Lightly grease 10" x 12" x 2" steamtable pan(s).
3 Pasta, Macaroni/Elbow Dry	3 Oz	8 Oz	1 lb	2 lb		Cook macaroni in boiling water until tender; about 15 min. Drain. Rinse with hot water.
4 Carrot, Fresh	7 Oz	1 lb 1 Oz	2 lb 2 Oz	4 lb 5 Oz	Sliced	Steam vegetables separately until tender-crisp. Combine; mix gently.
Peas, Green Frz	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Thawed	
Spinach, Fresh	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		
Onion, Yellow	0.5 Oz	2 Oz	3.5 Oz	7 Oz	Chopped Fine	
Celery, Fresh	3 Oz	7 Oz	14.5 Oz	1 lb 13 Oz	Sliced	

Macaroni & Vegetables Casserole (Macaroni & Vegetable Casserole)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Melt margarine; reduce heat. Add flour gradually; use a wire whip and blend until a smooth paste is formed.
	Flour, All Purpose	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
6	Milk, 2% Bulk	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Slowly whisk milk into paste. Cook and stir constantly until thickened and smooth. Add salt, pepper and cheese. Whisk until smooth and cheese is melted.
	Salt, Iodized	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
	Pepper, Black Ground	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp		
	Cheese, Cheddar Shredded	2 Oz	5 Oz	10 Oz	1 lb 4 Oz		
7	Bread Crumbs, Plain	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		Preheat oven to 350F/176C. Combine all ingredients: macaroni, vegetables and cheese sauce. Stir gently. Pour combined ingredients into pans, dividing equally. Lightly toss bread crumbs with melted margarine. Sprinkle evenly over vegetables. Bake 30 min.
	Margarine, Solids	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup	Melted	
8							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.

Macaroni & Vegetables Casserole (Macaroni & Vegetable Casserole)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
9						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.
10						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
11						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
12						Discard unused product.

Pork Chop Braised f/Bnls (Braised Pork Chop)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
60 Min	300.0 °F	63 °C	Bake	Tongs	3 Oz	ⓘ Contains: Pork & Products; Chicken; Onion; Corn; AllergenWheat; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	6 g	19 g	9 g	20 mg	95 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Combine flour with spices.
Flour, All Purpose	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	
Paprika	1/2 tsp	1 1/8 tsp	2 1/4 tsp	1 Tbsp 2 tsp	
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp	
Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
3					Dredge meat in above mixture. Brown dredged meat on lightly oiled grill. Place browned meat in pan; slightly overlap meat in each pan.
Pork, Chop Bnls Raw	10 each	25 each	50 each	100 each	
4					Heat water and base to dissolve base. Pour over meat.
Base, Chicken Paste LS G-F	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal	

Pork Chop Braised f/Bnls (Braised Pork Chop)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
5					For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C 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.
9					Discard unused product.

Coleslaw f/Shredded Mix (Coleslaw)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: AllergenEggs; AllergenMilk; AllergenSulphites; Cabbage

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	9 g	2 g	10 g	75 mg	170 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Combine milk, vinegar, sugar, salt, pepper, and mayo. Mix to dissolve sugar.
Milk, 2% Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
Vinegar, White	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup	
Sugar, Granulated Bulk	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup	
Salt, Iodized	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp	
Pepper, White	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	
Mayonnaise, Bulk	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	
3					Pour dressing over shredded cabbage. Toss to coat.
Cabbage, Green Shredded	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	
4					CCP -- Maintain <40F/4C; discard unused product. (FDA)