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Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
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						Portion according to serving size.
3						CCP -- Maintain <40F/4C.
4						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
25 kcal	0 g	0 g	3 g	0 mg	35 mg

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

Banana Cinnamon (Cinnamon Bananas)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	Contains: Cinnamon; AllergenSoy; Bananas; Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	15 g	1 g	0 g	10 mg	5 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Banana Whole Fresh	1 lb 10 Oz	4 lb 2 Oz	8 lb 4 Oz	16 lb 8 Oz	Peeled & Sliced	Fold bananas into juice to keep from discoloring. Drain juice before continue to next step.
	Juice Orange f/BIB 8 flz	3.2 fl. oz	8 fl. oz	16 fl. oz	32 fl. oz	Prepared	
3	Sugar, Brown Light	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Combine brown sugar and cinnamon. Mix well to break up lumps. Sprinkle sugar mixture over bananas and mix lightly. Top with dollop of whipped topping. Garnish with dusting of cinnamon.
	Cinnamon, Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp		
	Topping, Whip Non-Dairy Bag	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)
5							Note: Prepare as close to service as possible.

Juice Orange f/BIB 8 flz (Orange Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	8 fl. oz	Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	19 g	2 g	0 g	30 mg	10 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	2 Qt	1 Gal 2 Cup	2 Gal 3 Cup	5 Gal	Prepare product as per package instructions.
	Juice, Orange Conc BIB 4:1	2 1/8 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 2 Cup	
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pork Wings RTC (Pork Wings)

SERVING SIZE	ALLERGIES
1 each	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	0 g	15 g	8 g	10 mg	50 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. To Bake: Thaw Pork Wings. Maintain <40F/4C. Bake at 350F/176C for 15 to 20 minutes, turning pieces halfway through heating time. Cook to internal temp of 160F/71C held for 15 sec.
2						To Fry: Heat fryer to 350F/176C. Fry Pork 2-3 minutes or until golden brown. Cook to internal temp of 160F/71C held for 15 sec.
3						CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	26 g	7 g	10 g	150 mg	170 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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.

Peas Snow Ginger & Shallots f/Frz (Seasoned Snow Peas)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE
10 Min	63 °C	Cook	1/2 Cup

ALLERGIES
Contains: Peas; AllergenMilk; AllergenSoy; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	11 g	4 g	2 g	75 mg	135 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		Sauté shallots in melted margarine until softened. Add ginger.
	Ginger, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
	Shallots, Peeled Fresh	0.5 Oz	1 Oz	2 Oz	4.5 Oz	Minced	
3	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		Steam peas until tender. Steam in small batches. Season with margarine mixture, salt and pepper.
	Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
	Peas, Snow Frz	2 lb 7 Oz	6 lb 2 Oz	12 lb 4 Oz	24 lb 8 Oz	Trimmed	

Peas Snow Ginger & Shallots f/Frz (Seasoned Snow Peas)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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 135F/57C 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.