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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 Texas Whole Grain Garlic (Garlic Whole Grain Texas Bread)

COOK METHOD	SERVING SIZE	ALLERGIES
Heat	1 each	ⓘ Contains: AllergenWheat; Garlic; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	4 g	1 g	30 mg	105 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.

Strawberry Bavarian f/Frz Berry (Strawberry Bavarian)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1 (2x3)	ⓘ Contains: Pork & Products; Strawberry; AllergenSoy; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	18 g	1 g	1.5 g	0 mg	60 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	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz		Dissolve gelatin and sugar in boiling water (1st water).
Sugar, Granulated Bulk	3 tsp	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup		
Water, Tap	1 1/4 Cup	3 1/8 Cup	1 1/2 Qt	3 1/8 Qt	Boiled	
3 Water, Tap	1/2 Cup	1 1/2 Cup	3.0 Cup	1 1/2 Qt	Cold	Add cold water (2nd water) and strawberries. Stir gently until fruit thaws and separates. Chill until slightly thickened.
Strawberries, Sliced Unsweetened Frz	1 lb 3 Oz	2 lb 16 Oz	5 lb 15 Oz	11 lb 14 Oz	Drained	

Strawberry Bavarian f/Frz Berry (Strawberry Bavarian)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
4 Topping, Whip Non-Dairy Bag	1.0 Cup	2 1/3 Cup	1 1/8 Qt	2 1/4 Qt		Prepare whip topping base according to instructions. Add topping; blend until smooth. Mixture may appear slightly curdled but will smooth out on blending.
5						Pour into individual molds or 12x20x2" pans. Chill until firm, about 4 hrs.
6						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pork Roast Ginger (Ginger Roast Pork)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
240 Min	325.0 °F	63 °C	Roast	3 Oz	ⓘ Contains: Pork & Products; Onion; AllergenFish; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	2 g	20 g	13 g	20 mg	160 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Sauce, Worcestershire	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	Prepare glaze: Combine Worcestershire sauce, honey, salt and ginger.
	Honey, Bulk	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Ginger, Ground	2.0 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup	
3	Pork, Loin Bnls	3 lb	7 lb 8 Oz	15 lb	30 lb	Place pork roast with fat side up in roasting pans. Brush glaze on roast. Place rings of fresh onion on roast about half way through the cooking period. Cook roast at 325F/162C for 2-4 hrs, depending on size of loin.
	Onion, Yellow	1.5 Oz	4 Oz	8 Oz	1 lb	

Pork Roast Ginger (Ginger Roast Pork)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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.

Carrot Raisin Salad f/Fresh (Carrot Raisin Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: Carrots; Allergen Sulphites; Allergen Eggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	15 g	2 g	11 g	75 mg	170 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Mayonnaise, Bulk	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt	Combine carrots, raisins and dressing. Mix lightly and chill.
	Raisins, Bulk	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
	Carrot, Fresh	2 lb	5 lb	10 lb	20 lb	Shredded
3	Lettuce, Iceberg	2 lb	5 lb	10 lb	20 lb	Separate lettuce into leaves. Line salad plate with lettuce leaf and place 1/2 cup carrot salad on top.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Rice Confetti No Base (Confetti Rice)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	0.0 °F	Saute	1/2 Cup	ⓘ Contains: Onion; Peppers Bell; Mushroom; Rice

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	17 g	2 g	2.5 g	20 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 Rice, White Parboiled	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		Cook rice per package instructions.
Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Saute vegetables in oil until softened. Add salt.
Peppers, Green Fresh	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt	Minced	
Mushrooms, Fresh	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Minced	
3 Onion, Green/Spring/Scallions	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Sliced Thin	
Pimento, Pieces Cnd	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Rice Confetti No Base (Confetti Rice)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							Stir cooked vegetables into cooked rice.
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.

Peas Sugar Snap w/Paprika f/Frz (Seasoned Snap Peas)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: Peas; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	7 g	3 g	2 g	40 mg	25 mg

INGREDIENTS	SERVINGS				PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Peas, Sugar Snap Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender. Add paprika and mix well.
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

Peas Sugar Snap w/Paprika f/Frz (Seasoned Snap Peas)

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