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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 4 Cup	3 Gal 1 Cup	6 Gal 2 Cup	Pour milk cups.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Cornbread f/Mix (Cornbread)



COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
18 Min	425.0 °F	63 °C	Bake	1 (2x3)	ⓘ Contains: AllergenWheat; Corn; AllergenEggs; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	20 g	3 g	4 g	20 mg	240 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Egg, Liquid Non-Dairy	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Thawed Prepare product as per package instructions.
	Water, Tap	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	
	Baking Mix, Corn Muffin	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
3						Mix just until smooth. Spread batter into well-greased baking sheet(s). Bake as directed or until golden brown, approximately 12-18 minutes. Cut into 2x3" squares.
4						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Cornbread f/Mix (Cornbread)



EC7



RG7

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	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 -- Maintain <40F/4C; discard unused product. (FDA)

Regular Easy to Chew (EC7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

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Margarine Pat (Margarine)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	0 g	0 g	4 g	0 mg	35 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					CCP -- Maintain <40F/4C; discard unused product. (FDA)
4					Discard unused product.

Cobbler Apricot Hmd (Apricot Cobbler)



EC7



RG7

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
30 Min	425.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES
ⓘ Contains: AllergenWheat; Corn; Apricots; Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	40 g	3 g	6 g	20 mg	105 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Juice, Lemon Bulk 2.0 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	Drain fruit, reserving juice. Set fruit aside and keep chilled. Combine drained juice with lemon juice, heat juices to boiling.
	Apricots, JcPk 1.0 Qt	2 1/2 Qt	1 Gal 2 Cup	2 Gal 4 Cup	
3	Cornstarch 3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Mix cornstarch and water until smooth. Add to hot juice while stirring briskly with a wire whip. Cook until thickened.
	Water, Tap 1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	
4	Sugar, Granulated Bulk 2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Add sugar. Bring to boiling point.
5					Remove from heat. Carefully add drained fruit, stirring to coat, and let cool. Pour into greased baking pan(s).

Cobbler Apricot Hmd (Apricot Cobbler)



EC7



RG7

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
6	Pastry Dough, Sheet 10x15	7.5 Oz	1 lb 3 Oz	2 lb 6 Oz	4 lb 11 Oz	Roll pastry to fit pans. Place on top of fruit. Seal edges to sides of pan. Perforate top. Bake until top is browned, approximately 30 min.
7						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.
10						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

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Chicken Sausage and Zucchini Skillet (Chicken Sausage Zucchini Skillet)



COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	400.0 °F	74 °C	Saute	1 Cup	ⓘ Contains: Onion; Peppers Bell; Apples; Chicken; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	12 g	14 g	14 g	75 mg	530 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Heat first portion of oil in a large skillet over medium-high heat. Once the oil is hot, add sausage. Sautè, flipping sausage frequently, until sausage slices have some browning. Remove from pan and set aside.
Sausage Chicken Apple	1 lb 10 Oz	4 lb	8 lb	16 lb	Sliced	
3 Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Reduce heat to medium. Add second portion of oil to skillet with the zucchini, onion, and bell pepper. Sprinkle with salt, oregano, basil, garlic powder, onion powder, and pepper. Stir. Let cook until the onion is translucent and peppers and zucchini are close to tender.
Zucchini, Frz	2 lb	5 lb	10 lb	20 lb	Cubed	

Chicken Sausage and Zucchini Skillet (Chicken Sausage Zucchini Skillet)



RG7

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Onion, Yellow	13 Oz	2 lb	4 lb	8 lb	Chopped	
Peppers, Red Fresh	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 9 Oz	Seeded/Chopped	
Oregano, Dry	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Basil, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Garlic, Powder	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Onion, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4						Add sausage back to the skillet. Stir. Cover so everything heats through.
5						For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	Chicken Sausage and Zucchini Skillet (Chicken Sausage Zucchini Skillet)						
6		10	25	50	100		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.
	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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.

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Potato Bkd Twice (Twice Baked Potato)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
105 Min	400.0 °F	Bake	1 each	ⓘ Contains: AllergenMilk; Potatoes; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
230 kcal	41 g	5 g	6 g	40 mg	210 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Scrub potatoes and remove blemishes. Rub or brush lightly with margarine. Place on baking pans. Bake at 400F/204C for 1 - 1 1/2 hrs or until soft.
	Potato, Russet/Baking Fresh	10 each	25 each	50 each	100 each	
3	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Cut a slice in hot baked potatoes lengthwise. Scoop out contents. Mash potatoes. Season with salt & pepper and add margarine and milk. Beat until light and fluffy. Pile lightly into shells, leaving tops rough.
	Pepper, White	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
	Milk, 2% Bulk	2/3 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt	
4	Paprika	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Sprinkle with paprika.

Potato Bkd Twice (Twice Baked Potato)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
5						Bake at 425F/218C until potatoes are hot and lightly browned, about 30 min. Portion 1 potato per person unless otherwise instructed.
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.