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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)

Turkey Sndw w/Lettuce Tomato & Mayo on Hoagie (Loaded Turkey Sandwich on Hoagie)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Make	Gloved	1 each	ⓘ Contains: Tomato; AllergenWheat; AllergenEggs; Turkey; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	39 g	25 g	8 g	100 mg	510 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Roll Hoagie	10 whole	25 whole	50 whole	100 whole	Toast bread, spread one side of bun with 1 tsp of mayonnaise.
	Mayonnaise, Bulk	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
3	Tomato, Fresh	14.5 Oz	2 lb 4 Oz	4 lb 8 Oz	9 lb	Sliced Thin Assemble Sandwich: Place 2 tomato slices and a lettuce leaf over the mayonnaise. Add 2 oz of meat, and top with other half of bun. Cut sandwich in half and serve immediately or wrap.
	Lettuce, Green Leaf	1 lb 1 Oz	2 lb 10 Oz	5 lb 4 Oz	10 lb 8 Oz	
	Turkey, Breast Whole Ckd	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Bean Two Salad (Two Bean Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Beans/Legumes; Apples; AllergenSulphites; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	19 g	2 g	4.5 g	50 mg	5 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, Cut Frz	1 lb 3 Oz	3 lb	6 lb	12 lb		Cook green and wax beans, do not overcook. Beans should be firm. Chill before mixing with remaining ingredients.
Beans, Wax Frz	1 lb 3 Oz	3 lb	6 lb	12 lb		
3 Onion, Yellow	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz	Chopped Fine	Combine beans, onions, pimentos and parsley.
Pimento, Pieces Cnd	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	Chopped Fine	
Parsley, Fresh	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Chopped Fine	
4 Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		Mix vinegar, seasonings and water. Toss with bean mixture. Cover and store in refrigerator overnight. Stir occasionally.

Bean Two Salad (Two Bean Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Sugar, Granulated Bulk	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		
Water, Tap	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
Vinegar, Cider Apple	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup		
5 Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Just before serving, drain vegetables well. Add oil & toss lightly. Chill.
6						CCP -- Maintain <40F/4C; discard unused product. (FDA)
7						Note: This recipe should be prepared the day before service.

Soup Cheese Hmd (Cheese Soup)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	185.0 °F	Simmer	6 fl. oz	ⓘ Contains: AllergenMilk; AllergenWheat; AllergenFish; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	13 g	12 g	16 g	400 mg	310 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1 Margarine, Solids	2 Oz	4.5 Oz	9.5 Oz	1 lb 3 Oz	Melted	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Flour, All Purpose	1/2 Cup	1 1/4 Cup	2 1/2 Cup		
2 Milk, 2% Bulk	1 1/4 Qt	3 1/2 Qt	1 Gal 12 Cup	3 Gal 7 Cup		Heat Margarine, add Flour to make a paste
3 Cheese, Cheddar Shredded	9.5 Oz	1 lb 7 Oz	2 lb 15 Oz	5 lb 13 Oz		Blend in Milk
4 Paprika	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup		Blend Cheese into mixture
	Sauce, Worcestershire	3 tsp	2 Tbsp 2 tsp	1/3 Cup		
5						Add Paprika and Worcestershire Sauce.

Soup Cheese Hmd (Cheese Soup)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
6							Let simmer on low heat for 30 min to *internal temp > 155F 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.