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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)

Crackers Saltine PC (Saltine Crackers)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	3 g	0 g	0 g	0 mg	30 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.

Tuna Salad Sndw MultiGrain (Tuna Salad on MultiGrain Bread)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: Onion; AllergenEggs; Celery; AllergenSesame; AllergenFish; AllergenWheat; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	22 g	21 g	17 g	75 mg	500 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1 Tuna Salad Hmd Bread MultiGrain	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Prepare Tuna Salad per separate recipe.
	20 slice	50 slice	100 slice	200 slice	
2					Place #12 scoop Tuna Salad between Bread. Slice half diagonal or quarters. Wrap securely.
3					CCP--Maintain <40F.

Tuna Salad Hmd (Tuna Salad)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Mix & Chill	#8 scoop	1/2 Cup	ⓘ Contains: AllergenEggs; Onion; Celery; AllergenFish; AllergenSulphites; Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	3 g	15 g	16 g	30 mg	350 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Egg Boiled Hard Whole	3.6 each	9 each	18 each	36 each	Chopped	Combine all ingredients and mix well.
Onion, Yellow	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Chopped Fine	
Celery, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Chopped Fine	
2 Tuna, Chunk Light WtrPk Bulk	1 lb 6 Oz	3 lb 8 Oz	7 lb	14 lb	Drained	
Juice, Lemon Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Pepper, White	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		

Tuna Salad Hmd (Tuna Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Onion, Powder	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
Mayonnaise, Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt		
Pickle Relish, Sweet	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup		
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pineapple Chunks Chilled JcPk Cnd (Chilled Pineapple)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Pineapple

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	21 g	1 g	0 g	20 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 Pineapple, Chunks JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 4 Cup	Drained	Portion using a #10 scoop or 1/2 cup spoodle.
3						Refrigerate until service.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Lettuce Caesar w/LoCal Dressing (Caesar Salad w/LoCal Dressing)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 Cup	ⓘ Contains: AllergenMilk; AllergenFish; AllergenWheat; AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	7 g	5 g	5 g	125 mg	410 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2						WASH ALL PRODUCE under cool, running water. Drain well.	
3	Lettuce, Romaine Fresh	3 lb	7 lb 8 Oz	15 lb	30 lb	Chopped	Combine Lettuce and Cheese.
	Cheese, Parmesan Grated	5 Oz	12 Oz	1 lb 8 Oz	3 lb		
4	Dressing, Caesar LoCal Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		Before service, toss Lettuce mixture with Dressing and Croutons. Portion into serving dishes. Best results when products are combined in small batches, as close as possible to service.
	Croutons, Seasoned	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Soup Minestrone Hmd (Minestrone Soup)

COOK TEMP	SERVING SIZE	ALLERGIES
0.0 °F	6 fl. oz	ⓘ Contains: AllergenWheat; Beans/Legumes; Tomato; Onion; Pork & Products; Potatoes; Spinach; Cabbage; Corn; Beef; Garlic; Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	12 g	4 g	0.5 g	40 mg	200 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans Kidney f/Dry	1.0 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	Prepared	Rinse Beans. Peel & Dice potatoes.
	Potato, Red Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Diced	
3	Onion, Yellow	1 Oz	2 Oz	4 Oz	8.5 Oz	Diced	In large pot saute raw Vegetables with Bacon. Cook until Onions are transparent.
	Carrot, Fresh	1 Oz	2.5 Oz	5 Oz	10 Oz	Diced	
	Cabbage, Green Fresh	1 Oz	3 Oz	6 Oz	12.5 Oz	Shredded	
	Bacon, Pork 18-26 ct	1 Oz	2.5 Oz	5 Oz	10 Oz		

Soup Minestrone Hmd (Minestrone Soup)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Pasta, Macaroni/Elbow Dry	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup		Add Base, Water, Tomatoes, Potatoes, Beans and Pasta to Vegetable mixture. Bring to boil and simmer 1 hr to *internal temp 155F for 15 sec until Vegetables are tender and flavors blended.
	Base, Beef Paste LS G-F	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		
	Water, Tap	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal		
	Tomato, Diced Cnd	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
5	Salt, Iodized	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp		Add Spices and Spinach; simmer 10-15 min more. Serve immediately.
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp		
	Garlic, Powder	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		
	Oregano, Dry	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Basil, Dried Leaves	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Spinach, Chopped Frz	1.5 Oz	4 Oz	8 Oz	16 Oz		

Soup Minestrone Hmd (Minestrone Soup)

	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.

Beans Kidney f/Dry (Kidney Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
120 Min	57 °C	Boil	1/2 Cup	ⓘ Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	9 g	0 g	75 mg	160 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beans, Kidney Dry	13.5 Oz	2 lb 2 Oz	4 lb 3 Oz	8 lb 6 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
3 Water, Tap	2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	5 Gal	Place beans in a large pot or steam-jacketed kettle and cover with water.
4					Bring water to a boil and skim any foam off the top. Reduce heat to a slow simmer and occasionally stir gently.
5 Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Cook for approximately 2 hours or until beans are just slightly tender. Add salt and continue cooking until desired consistency is reached. Drain well.
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.

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9						Discard unused product.
10						Note: Soaking beans in water overnight can reduce cooking time, if desired.