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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)

Sauce Cranberry Jellied (Cranberry Sauce)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Tbsp	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	7 g	0 g	0 g	0 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Cranberry Sauce, Jellied Cnd	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 7 Oz	Portion 1 Tbsp per serving.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Gravy Poultry Hmd (Poultry Gravy)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
63 °C	Simmer	2 fl. oz	ⓘ Contains: AllergenWheat; Corn; AllergenMilk; AllergenSoy; Garlic; Chicken; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	3 g	0 g	4.5 g	0 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	Water, Tap	2 1/8 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 4 Cup	Heat water and chicken base to boiling point.
	Base, Chicken Paste LS G-F	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	
3	Flour, All Purpose	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	Add flour to melted margarine and make roux. Add to hot stock, stir until thickened.
	Margarine, Solids	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
4	Salt, Iodized	1/2 tsp	1.0 tsp	2.0 tsp	1 Tbsp 1 tsp	Add seasonings and simmer until thick and smooth.
	Pepper, Black Ground	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp	

Gravy Poultry Hmd (Poultry Gravy)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Seasoning, Poultry	1/8 tsp	1/4 tsp	3/4 tsp	1 1/2 tsp		
Parsley, Dried	1/4 tsp	1/2 tsp	1.0 tsp	2.0 tsp		
5						Portion using 2 oz ladle.
6						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held 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.

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.

Cheesecake/Cherries f/Mix (Cherry Cheesecake)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	400.0 °F	Bake & Chill	1 (2x3)	ⓘ Contains: Cherry; AllergenMilk; AllergenWheat; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
340 kcal	52 g	5 g	14 g	125 mg	420 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Crumbs, Graham Cracker	5 Oz	12.5 Oz	1 lb 9 Oz	3 lb 2 Oz	Crust: Combine graham crackers, margarine and sugar. Press mixture firmly against sides and bottom of pans. Bake 10-15 min at 400F/204C to set the crust.
	Sugar, Granulated Bulk	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	
	Margarine, Solids	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	
	Cheesecake Mix, No Bake	13.5 Oz	2 lb 2 Oz	4 lb 4 Oz	8 lb 7 Oz	
	Milk, 2% Bulk	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	
Pie Filling, Cherry Cnd	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt		

Cheesecake/Cherries f/Mix (Cherry Cheesecake)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
3						Cheesecake: Prepare per package instructions. Pour over graham cracker crust. Spread cherry pie filling over cheesecake. Serve 2x3" pieces.
4						Dollop about 1Tbsp of pie filling over each slice.
5						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Turkey Roast f/Bnls (Roast Turkey)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	74 °C	Bake	3 Oz	ⓘ Contains: Turkey; Garlic; Onion; Chicken; Corn

NUTRIENTS PER SERVING						
CALORIES	CARBOHYDRATES		PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	0 g		19 g	4.5 g	10 mg	110 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Turkey, Roast Whole Bnls Raw	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Roast turkey, approximately 45-60 min. Let rest for at least 10 minutes before slicing. Slice turkey and layer in shallow pan(s).
3 Base, Chicken Paste LS G-F	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp	Make broth by combining base and water and heat. Pour broth over turkey. Serve 3 oz per portion.
Water, Tap	3/4 Cup	2 Cup	1 Qt	2 Qt	
4					For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C 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.

Turkey Roast f/Bnls (Roast Turkey)

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

Potato Mashed f/Pearls (Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Boil	#8 scoop	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	23 g	3 g	1 g	10 mg	130 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Water, Tap	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Boiled	Heat water to boil. Stir in potato pearls, or prepare product as per package instructions.
	Potato, Pearls	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
3	Margarine, Solids	3 tsp	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup		Add margarine and seasonings, then remove from heat and stir until desired consistency. Fluff with fork before serving.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
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.

Potato Mashed f/Pearls (Mashed Potatoes)

	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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							Discard unused product.

Dressing Stuffing Bread Sage (Sage Bread Dressing)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	325.0 °F	63 °C	Bake	1/2 Cup	ⓘ Contains: Onion; AllergenWheat; AllergenSoy; Celery; AllergenMilk; Garlic; Chicken; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	20 g	4 g	8 g	75 mg	310 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Celery, Fresh	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	Diced	Saute onions & celery in margarine until light browned.
	Onion, Yellow	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Diced	
	Margarine, Solids	3 Oz	8 Oz	16 Oz	1 lb 16 Oz		
3	Water, Tap	3.0 Cup	2.0 Qt	3 3/4 Qt	1 Gal 14 Cup		Add water, base and seasonings to vegetables.
	Base, Chicken Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
	Seasoning, Poultry	0.5 Oz	0.5 Oz	0.5 Oz	1 Oz		

Dressing Stuffing Bread Sage (Sage Bread Dressing)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Pepper, Black Ground	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
Sage, Rubbed	0.5 Oz	0.5 Oz	1 Oz	1.5 Oz		
4 Bread White	12.5 slice	31.25 slice	62.5 slice	125 slice	Cubed	Add bread gradually to base mixture, tossing until thoroughly mixed. Scale dressing into greased pan(s). Bake for approximately 1 hour.
5						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

Green Beans Almondine f/Frz (Green Beans Almondine)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Cook	1/2 Cup	ⓘ Contains: AllergenTreeNuts; AllergenMilk; AllergenPeanut; Beans/Legumes; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	9 g	5 g	12 g	75 mg	150 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Green Beans, Cut Frz	2 lb	5 lb	10 lb	20 lb	Partially drain vegetable. Steam or boil vegetable until tender.
3 Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Add salt and margarine.
Margarine, Solids	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup	
4 Margarine, Solids	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup	Lightly brown almonds in margarine, then add beans. Fold gently. Serve 1/2 C.
Nuts, Almonds Sliced	5 Oz	12 Oz	1 lb 8 Oz	3 lb	
5					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Green Beans Almondine f/Frz (Green Beans Almondine)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
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.
9						Discard unused product.