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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 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 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 Wheat (Wheat Bread)

| SERVING SIZE | ALLERGIES |
|---|---|
| **1 slice** | **Contains: AllergenWheat** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 70 kcal | 12 g | 3 g | 1 g | 40 mg | 120 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | | Portion according to serving size. |
| 3 | | | | | | Discard unused product. |

# Gravy Poultry f/Mix (Poultry Gravy)

| COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|
| 63 °C | Simmer | 2 fl. oz |

| ALLERGIES |
|---|
| **Contains: AllergenWheat; AllergenSoy; AllergenMilk** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 20 kcal | 4 g | 1 g | 0 g | 20 mg | 270 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Water, Tap | 2 2/3 Cup | 1 3/4 Qt | 3 1/4 Qt | 1 Gal 10 Cup | Prepare product as per package instructions. |
| | Gravy Mix, Poultry Dry | 2 Oz | 5.5 Oz | 11 Oz | 1 lb 6 Oz | |
| 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. |
| 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. |

# 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 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | | Portion according to serving size. |
| 3 | | | | | | Discard unused product. |

# Turkey Roast f/Bnls (Roast Turkey)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|---|
| 60 Min | 350.0 °F | 74 °C | Bake | 3 Oz |

| ALLERGIES |
|---|
| **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 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 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 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 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 |
|---|---|---|
| **Boil** | **#8 scoop** | **1/2 Cup** |

| ALLERGIES |
|---|
| **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 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 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. |



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# Potato Mashed f/Pearls (Mashed Potatoes)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 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 |
|---|---|---|---|---|
| 60 Min | 325.0 °F | 63 °C | Bake | 1/2 Cup |

| ALLERGIES |
|---|
| **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 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 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 | | |



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# Dressing Stuffing Bread Sage (Sage Bread Dressing)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| | 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. |