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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) |

Toast Rye Seedless Dry (Dry Rye Toast)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|-------------|--------------|---|
| Heat | 1 slice | ⓘ Contains: AllergenSoy; AllergenWheat |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 80 kcal | 16 g | 3 g | 1 g | 30 mg | 200 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | PREPARATION STEP |
|-----------------------------|----------|----------|----------|-----------|--|
| | 10 | 25 | 50 | 100 | |
| 1 | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 Bread Rye Seedless | 10 slice | 25 slice | 50 slice | 100 slice | Run bread through toaster until heated and slightly browned. Prepare as close to service as possible. |
| 3 | | | | | 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. |
| 4 | | | | | Discard unused product. |

Egg Scrambled f/Frz (Scrambled Egg)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING UTENSIL | SERVING SIZE | ALLERGIES |
|-----------|-----------|---------------|-------------|-----------------|--------------|--|
| 20 Min | 350.0 °F | 63 °C | Bake | #16 scoop | 1 #16 sc. | ⓘ Contains: AllergenEggs; AllergenMilk; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 100 kcal | 1 g | 8 g | 7 g | 50 mg | 90 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 | 2 1/3 Cup | 1 1/2 Qt | 3 Qt | 1 Gal 8 Cup | thawed Pour egg mixture into baking pan(s). Bake in preheated 350F/176C oven for 20-30 min, stirring once during baking process. |
| | Milk, 2% Bulk | 1/3 Cup | 3/4 Cup | 1 1/2 Cup | 3 Cup | |
| | Margarine, Solids | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | |
| 3 | | | | | | Eggs: 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 | | | | | | Discard unused product. |

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. |

Jelly Assorted PC (Jelly)

| SERVING SIZE | ALLERGIES |
|--------------|-----------|
| 1 each | None |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 40 kcal | 10 g | 0 g | 0 g | 0 mg | 5 mg |

| INGREDIENTS | 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. |

Steak Seasoned Cubes (Seasoned Steak)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|-----------|---------------|-------------|--------------|---|
| 20 Min | 300.0 °F | 63 °C | Simmer | 3 Oz | ⓘ Contains: Onion; Beef; AllergenMilk; Garlic; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 80 kcal | 2 g | 13 g | 2.5 g | 10 mg | 40 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|------------------------|------------|----------|-----------|--------------|-----------------|---|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| Beef, Steak Cube Raw | 1 lb 10 Oz | 4 lb | 8 lb | 16 lb | | Over medium heat, brown meat with seasonings and onions in margarine until meat loses red color. Do not overcook. |
| Garlic, Powder | 1/2 tsp | 1 tsp | 2 tsp | 1 Tbsp 1 tsp | | |
| 2 Onion, Yellow | 4 Oz | 9.5 Oz | 1 lb 3 Oz | 2 lb 6 Oz | Chopped | |
| Margarine, Solids | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | | |
| 3 | | | | | | Cover and simmer until meat is tender and reaches internal temp. |
| 4 | | | | | | For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec. |

Steak Seasoned Cubes (Seasoned Steak)

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|---|-------------|----------|----------|----------|----------|-----------------|--|
| | | 10 | 25 | 50 | 100 | | |
| 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. |
| 6 | | | | | | | CCP -- Cool: Product must reach 140F/60C 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 Hashbrown f/Dehydrated (Hash Browns)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|-----------|---------------|-------------|--------------|--|
| 10 Min | 350.0 °F | 74 °C | Bake | 1/2 Cup | ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 130 kcal | 16 g | 2 g | 7 g | 10 mg | 135 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 3/4 Qt | 1 Gal 5 Cup | Boiled | Add potatoes to water. Hydrate according to package directions under refrigeration. |
| | Potato, Hash Brown Dry | 6.5 Oz | 1 lb | 2 lb | 4 lb | | |
| 3 | Salt, Iodized | 1/4 tsp | 1/2 tsp | 1 tsp | 2 tsp | | Season with salt and pepper. |
| | Pepper, Black Ground | 1/4 tsp | 3/4 tsp | 1 1/2 tsp | 1 Tbsp | | |
| 4 | Pan Coating, Spray | 5 g | 5 g | 5 g | 5 g | | Grill Method: Place half of margarine on griddle of 375F/190C and top with a thin layer of potatoes. |
| | Margarine, Solids | 1/3 Cup | 1 Cup | 2 Cup | 1 Qt | | |

Potato Hashbrown f/Dehydrated (Hash Browns)

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|----|-------------|----------|----------|----------|----------|-----------------|--|
| | | 10 | 25 | 50 | 100 | | |
| 5 | | | | | | | Press potatoes with spatula. When well browned, turn layers of potatoes only once onto section of grill which has fresh margarine. |
| 6 | | | | | | | Place in pan and serve immediately. Potatoes should be brown and crisp on outside, moist on inside. |
| 7 | | | | | | | Bake Method: Spray sheet pan with pan spray and spread with melted margarine. Bake. Remove from oven and place Potatoes evenly on sheet pan. Spray top of potatoes with pan spray. Return to oven until lightly browned. |
| 8 | | | | | | | Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec. |
| 9 | | | | | | | 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. |
| 10 | | | | | | | CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 11 | | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 12 | | | | | | | Discard unused product. |