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Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
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						Portion according to serving size.
3						CCP -- Maintain <40F/4C.
4						Discard unused product.

Breadstick WhlG 6in (Whole Grain Breadstick)

SERVING SIZE	ALLERGIES
1 each	**Contains:** AllergenWheat; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	16 g	5 g	1.5 g	40 mg	140 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						

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.

Salmon Stuffed f/RTC w/Lemon Glaze (Stuffed Salmon w/Lemon Glaze)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
15 Min	425.0 °F	63 °C	Bake	1 each

ALLERGIES

Contains: Peppers Bell; Citrus; AllergenFish; Garlic; Mushroom; AllergenSoy; Onion; AllergenMilk; AllergenWheat; Corn; AllergenSulphites; Mustard; AllergenEggs; Celery; Potatoes

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	10 g	15 g	8 g	30 mg	400 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Salmon Stuffed	10 each	25 each	50 each	100 each		Place frozen stuffed salmon in a pan which has been sprayed with cooking oil spray to prevent sticking. Pour 1/2 cup water into each pan. For best results, cover pans with foil and cook for 10 min. Remove the foil & cook for additional 5 min. to brown product. Product must reach a temperature of 165F held for 15 sec.
	Sauce Lemon Glaze	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/4 Cup	Prepared	
3							To keep product moist drizzle with sauce after cooking.
4							Fish: Cook to internal temp of 145F/63C held for 15 sec.

Salmon Stuffed f/RTC w/Lemon Glaze (Stuffed Salmon w/Lemon Glaze)

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

Sauce Lemon Glaze (Lemon Glaze)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	**1 Tbsp**	**Contains: Citrus; AllergenSulphites**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	8 g	0 g	7 g	10 mg	190 mg

	INGREDIENTS	SERVINGS 6	SERVINGS 13	SERVINGS 26	SERVINGS 52	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Juice, Lemon Bulk	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Combine lemon juice, vegetable oil, brown sugar & salt. Drizzle over product after cooking.
	Oil, Vegetable	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Sugar, Brown Light	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Salt, Iodized	1/2 tsp	1 1/8 tsp	2 tsp	1 Tbsp 1 tsp	
3						CCP -- Maintain <40F/4C (FDA)

Melon Cantaloupe Cubes f/Fresh (Fresh Cantaloupe)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	13 g	2 g	0 g	20 mg	25 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Melon, Cantaloupe Fresh	3 lb 7 Oz	8 lb 10 Oz	17 lb 3 Oz	34 lb 6 Oz	Cubed	Remove peel. Remove seeds in center. Cut into 1/2" cubes.
3							CCP -- Maintain <40F/4C (FDA)

Potato Sweet Mashed f/Cnd (Mashed Sweet Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
55 Min	350.0 °F	Bake	1/2 Cup	**Contains:** Cinnamon; Potatoes; Potatoes, Sweet; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	28 g	2 g	1.5 g	30 mg	50 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Potato, Sweet Syrup Cnd	0.4 no. 10 can	1 no. 10 can	2 no. 10 can	4 no. 10 can	Drained	Drain 1/2 of liquid from potatoes and place potatoes in mixer bowl. Add margarine, brown sugar and cinnamon to potatoes.
	Sugar, Brown Light	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
	Cinnamon, Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
3							Mash using whip attachment at low speed until there are no lumps.
4							Arrange mashed potatoes in 12x20x2 pan(s). Steam to internal temperature of >140F.

Potato Sweet Mashed f/Cnd (Mashed Sweet Potatoes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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 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							NOTES: 8 lbs fresh =1#10 can Sweet Potatoes = 3 qts canned.

Vegetable Mix Prince Edward Blend f/frz (Prince Edward Vegetable Blend)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	**Contains:** Carrots; AllergenMilk; AllergenSoy; Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1.5 g	30 mg	50 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	Steam or boil vegetables until tender. Add margarine & mix well.
	Vegetable Mix, Prince Edward	2 lb	5 lb	10 lb	20 lb		
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.

Vegetable Mix Prince Edward Blend f/frz (Prince Edward Vegetable Blend)

	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.