

# TABLE OF CONTENTS

---

Bratwurst Grilled (Grilled Bratwurst) ..... 2

Bread Rye Seedless (Rye Bread) ..... 4

Crisp Plum Hmd (Plum Crisp) ..... 5

Milk 2% PC 8 flz (2% Milk) ..... 8

Potato Colcannon w/Cabbage (Colcannon Potatoes) ..... 9

Sauerkraut f/Cnd (Sauerkraut) ..... 11

# Bratwurst Grilled (Grilled Bratwurst)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
20 Min	300.0 °F	71 °C	Grill	Tongs	1 each	<b>ⓘ Contains: Pork &amp; Products</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
380 kcal	3 g	16 g	33 g	30 mg	960 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Sausage, Bratwurst	10 each	25 each	50 each	100 each	Grill according to package instructions.
3					For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
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.

# Bratwurst Grilled (Grilled Bratwurst)

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

# Bread Rye Seedless (Rye Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ <b>Contains: AllergenWheat</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	14 g	2 g	1 g	20 mg	170 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.

# Crisp Plum Hmd (Plum Crisp)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	350.0 °F	63 °C	Bake	1/2 Cup	<b>ⓘ Contains: AllergenWheat; AllergenSoy; AllergenMilk; Cinnamon</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	41 g	3 g	4 g	20 mg	140 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
<b>2</b>	Plums, JcPk	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	Drain fruit, reserve juice. Arrange fruit in baking pan(s) - 18x26". Pour 3 cups reserved juice per pan.
	Sugar, Granulated Bulk	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Cereal, Oats Inst/Quick Bulk	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	
	Sugar, Brown Light	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	
	Margarine, Solids Salted	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup	
Flour, All Purpose	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		

# Crisp Plum Hmd (Plum Crisp)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
	Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp	
	Cinnamon, Ground	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp	
	Nutmeg, Ground	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp	
	Flour, All Purpose	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	
	Baking Powder	1/8 tsp	1/2 tsp	1.0 tsp	1 3/4 tsp	
	Baking Soda	1/8 tsp	1/2 tsp	1.0 tsp	1 3/4 tsp	
<b>3</b>						Combine sugar, 1st flour, salt, cinnamon and nutmeg; sprinkle about 2 cups per pan. Stir slightly to moisten flour mixture.
<b>4</b>						Cut margarine into remaining dry ingredients until mixture is course and crumbly. Sprinkle mixture evenly over fruit in each pan.
<b>5</b>						Bake 40 min at 375F/190C until top is lightly brown. Serve warm.
<b>6</b>						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
<b>7</b>						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.

# Crisp Plum Hmd (Plum Crisp)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
9						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
10						Discard unused product.

# Milk 2% PC 8 flz (2% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	12 g	8 g	5 g	290 mg	115 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					CCP -- Maintain <40F/4C (FDA)
4					Discard unused product.

# Potato Colcannon w/Cabbage (Colcannon Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Cook	1/2 Cup	<b>ⓘ Contains: Cabbage; Potatoes; AllergenMilk; AllergenSoy; Garlic</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	33 g	5 g	15 g	90 mg	190 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Potato, Gold Fresh	2 lb 15 Oz	7 lb 5 Oz	14 lb 10 Oz	29 lb 4 Oz	Peeled & Cubed	In a stock pot, cover potatoes with water and bring to a boil, reduce heat and allow to simmer approx 20-30 minutes until tender. Drain.
<b>3</b> Garlic, Whole Fresh	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Minced	In a large skillet, melt margarine and cook garlic until fragrant. Add first portion of the cabbage and stir constantly until cabbage is wilted.
Margarine, Solids Salted	1/2 Cup	1 1/8 Cup	2 1/8 Cup	1 1/8 Qt		
Cabbage, Green Whole Fresh	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Shredded	
<b>4</b> Milk, 2% Bulk	2 Cup	1 1/4 Qt	2 1/2 Qt	1 Gal 4 Cup		Add milk and cream and bring to a simmer.
Cream, Whipping Heavy	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		

## Potato Colcannon w/Cabbage (Colcannon Potatoes)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
5 Cabbage, Green Whole Fresh	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Shredded	Add potatoes, remaining cabbage, salt, and pepper. Coarsely mash.
	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
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.

# Sauerkraut f/Cnd (Sauerkraut)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
12 Min	63 °C	Heat	1/2 Cup	ⓘ Contains: Cabbage; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
20 kcal	5 g	1 g	0 g	30 mg	740 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Sauerkraut, Cnd	2 lb 8 Oz	6 lb 3 Oz	12 lb 6 Oz	24 lb 11 Oz	Preprep: If desired, drain some of the Sauerkraut liquid & heat.
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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
6						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7						Discard unused product.