## TABLE OF CONTENTS

# Beans Lima Baby f/Frz (Baby Lima Beans)

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

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 120 kcal | 22 g | 5 g | 1 g | 30 mg | 20 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Beans, Lima Baby Frz | 2 lb | 5 lb | 10 lb | 20 lb | Steam vegetables until tender. Add seasoning and mix well. |
| | Margarine, Solids Salted | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | |
| | Paprika | 1/4 tsp | 1/2 tsp | 1 tsp | 2 tsp | |
| 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. |

# Beans Lima Baby f/Frz (Baby Lima Beans)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 6 | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 7 | | | | | | Discard unused product. |

# Bread WW (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 | 30 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. |

# Margarine Pat (Margarine)

| SERVING SIZE | ALLERGIES |
|---|---|
| 1 each | **Contains: AllergenMilk; AllergenSoy** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 20 kcal | 0 g | 0 g | 2.5 g | 0 mg | 30 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 (FDA) |
| 4 | | | | | | 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 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 (FDA) |
| 4 | | | | | | Discard unused product. |

# Potato Mashed f/Pearls (Mashed Potatoes)

| COOK TIME | COOK TEMP | COOK METHOD | SERVING UTENSIL | SERVING SIZE | ALLERGIES |
|---|---|---|---|---|---|
| 1 Min | 212.0 °F | Boil | #8 scoop | 1/2 Cup | Contains: Potatoes; AllergenMilk; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 100 kcal | 22 g | 2 g | 1 g | 10 mg | 125 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 | 2 3/4 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 Salted | 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 | | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |

# Potato Mashed f/Pearls (Mashed 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 | | | | | | | Discard unused product. |

# Veal Weiner Schnitzel (Veal Schnitzel)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|---|
| 30 Min | 400.0 °F | 63 °C | Saute | 1 each |

| ALLERGIES |
|---|
| **Contains: AllergenEggs; AllergenWheat; Citrus; AllergenSoy; AllergenMilk; AllergenSesame; Beef** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 420 kcal | 16 g | 30 g | 26 g | 50 mg | 280 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Veal, Cutlet Unbrd 4z | 10 each | 25 each | 50 each | 100 each | | Flatten cutlets to 1/8" thickness using a meat mallet. Do not tear meat. |
| 3 | Flour, All Purpose | 2/3 Cup | 1 1/2 Cup | 3 1/8 Cup | 1 1/2 Qt | | Combine flour and white pepper. Place in a 2" half pan. |
| | Pepper, White | 1/4 tsp | 3/4 tsp | 1 3/4 tsp | 1 Tbsp | | |
| 4 | Salt, Iodized | 1/4 tsp | 3/4 tsp | 1 3/4 tsp | 1 Tbsp | | Combine salt, eggs and water for egg wash. |
| | Eggs, Liquid Non-Dairy | 1 1/4 Cup | 3 Cup | 1 1/2 Qt | 3 Qt | | |
| | Water, Tap | 1/2 Cup | 1 1/8 Cup | 2 1/8 Cup | 1 1/8 Qt | | |

# Veal Weiner Schnitzel (Veal Schnitzel)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 5 | Bread Crumbs, Plain | 1 1/4 Cup | 3 Cup | 1 1/2 Qt | 3 Qt | | Place bread crumbs in a 2" half pan. Dredge veal in flour mixture. Shake off excess. Dip in egg wash, using one hand only. Drain off excess. Roll in crumbs, pressing to coat evenly. Place on sheet pans, separating layers with parchment paper. Do not stack more than 3 layers deep. |
| | Oil, Vegetable | 1.0 Cup | 2 1/3 Cup | 1 1/8 Qt | 2 1/4 Qt | | |
| | Lemon, Whole Fresh | 1.25 each | 3.13 each | 6.25 each | 12.5 each | Cut into Wedges | |
| 6 | | | | | | | Discard unused product. |
| 7 | Parsley, Fresh | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | Minced | Cook in oil until browned on both sides. Portion: Serve 1 cutlet with 1 lemon wedge and 1/4 Tsp parsley. |
| 8 | | | | | | | For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C 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. |

# Veal Weiner Schnitzel (Veal Schnitzel)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| **12** | | | | | | | Discard unused product. |