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Apricots Chilled (Chilled Apricots)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	Contains: Apricots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	15 g	1 g	0 g	10 mg	0 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Apricot, Halves JcPk	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup	Drained	Portion according to serving size.
3							CCP -- Maintain <40F/4C (FDA)

Bread Pumpernickle (Pumpernickle Bread)

SERVING SIZE	ALLERGIES
1 each	Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	2 g	1 g	20 mg	170 mg

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP

Chicken and Red Cabbage (Chicken and Red Cabbage)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
30 Min	350.0 °F	74 °C	Bake	6 Oz

ALLERGIES
Contains: Chicken; AllergenSulphites; AllergenWheat; Apples; Cabbage; Onion; Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	17 g	27 g	14 g	40 mg	350 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Bacon Pork Crumbled	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Flour, All Purpose	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
	Paprika	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
	Onion, Red/Burmuda	1.25 each	3.13 each	6.25 each	12.5 each	Sliced	
	Apple McIntosh	1.25 each	3.13 each	6.25 each	12.5 each	Cored & Sliced	
	Cabbage, Red Whole Fresh	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup	Cored & Sliced	
	Vinegar, Wine Red	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		

Chicken and Red Cabbage (Chicken and Red Cabbage)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Wine, Red Kosher	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
	Sugar, Brown Light	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		
2	Salt, Iodized	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Preheat oven to 350F.
	Chicken, Thigh Bnls Sknls Raw	5 lb	12 lb 8 Oz	25 lb	50 lb	Thawed	
3							Cook bacon in a large oven-safe or cast-iron skillet over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain on a paper towel-lined plate until cool; crumble bacon. Leave drippings in the skillet. Cook bacon in a large oven-safe or cast-iron skillet over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain on a paper towel-lined plate until cool; crumble bacon. Leave drippings in the skillet.
4							Cook chicken in drippings in the skillet over medium heat until browned, about 5 minutes per side; transfer chicken to a plate.
5							Whisk flour, 1/2 teaspoon salt, and smoked paprika together in a medium bowl until evenly combined; dredge chicken thighs in flour and shake off excess.
6							Drain and discard all but 1 tablespoon drippings from the skillet. Add onion and apple; cook and stir until onion is translucent and apple softened, about 5 minutes. Stir in cabbage and bacon; season with kosher salt. Cook, stirring often, until cabbage is softened, 5 to 8 minutes.

Chicken and Red Cabbage (Chicken and Red Cabbage)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
8							Bake in the preheated oven until cabbage is tender and chicken is cooked through, about 40 minutes. An instant-read thermometer inserted into the thickest part of a thigh should read at least 165 degrees F (74 degrees C).
9							Serve 1/2c Cabbage and 3 oz chicken thigh
10							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
11							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.
12							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
13							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
14							Discard unused product.

Bacon Pork Crumbled (Crumbled Bacon)

COOK METHOD	SERVING SIZE	ALLERGIES
Crumble	1 Tbsp	Contains: Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	0 g	1 g	3 g	0 mg	75 mg

	INGREDIENTS	SERVINGS 5	SERVINGS 13	SERVINGS 25	SERVINGS 50	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Bacon Strip Oven Crisp f/Raw	5 slice	12.5 slice	25 slice	50 slice	Prepared	Crumble bacon that has been cooked crisp.
3							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
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.

Bacon Strip Oven Crisp f/Raw (Bacon)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	400.0 °F	63 °C	Bake	1 slice	Contains: Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	0 g	1 g	3 g	0 mg	80 mg

	INGREDIENTS	SERVINGS 5	SERVINGS 12	SERVINGS 23	SERVINGS 46	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Bacon, Pork 18-26 ct	4.57 slice	11.41 slice	22.83 slice	45.65 slice	Lay bacon slices on baking sheets. Bake in oven until crisp and internal temp is reached. Pour off grease. Drain on paper towel.
3						For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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.

Bacon Strip Oven Crisp f/Raw (Bacon)

	INGREDIENTS	SERVINGS 5	SERVINGS 12	SERVINGS 23	SERVINGS 46	PREPARATION STEP
7						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.

Squash Acorn Baked f/Fresh (Baked Acorn Squash)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
50 Min	350.0 °F	63 °C	Bake	0.5 each

ALLERGIES
Contains: Cinnamon; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	15 g	1 g	3 g	30 mg	270 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Squash, Acorn Fresh	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 13 Oz	Wash squash and cut in half lengthwise. Scrape out seeds. Place cut-side down in shallow pans with 1/2 inch of Water. Bake at 350F/177C for 25-35min until tender.
3	Salt, Iodized	1 tsp	2 1/2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	Mix together salt, sugar and cinnamon in a separate bowl. Drain water from pans and turn squash hollow side up. Brush cavities with margarine and sprinkle with sugar mixture. Return to oven, and bake for an additional 15 min. NOTE: May serve squash as is, or scrape soft cooked interior from the tough outer shell for easier eating.
	Sugar, Brown Light	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
	Cinnamon, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp	
	Margarine, Solids Salted	2 Oz	4.5 Oz	9.5 Oz	1 lb 3 Oz	

Squash Acorn Baked f/Fresh (Baked Acorn Squash)

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