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Beef Corned w/Cabbage (Corned Beef & Cabbage)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
300 Min	400.0 °F	63 °C	Simmer	1 Cup	ⓘ Contains: Beef; Cabbage

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	5 g	14 g	13 g	70 mg	1080 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beef, Brisket Corned Whole Raw	2 lb 11 Oz	6 lb 12 Oz	13 lb 8 Oz	27 lb	Cover meat with water and simmer until tender; and internal temp is reached (4-5 hrs).
Water, Tap	2 Gal 10 Cup	6 Gal 8 Cup	13 Gal	26 Gal	
3					For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
4					When done, remove from liquid. Save half of the liquid. Remove any fat.
5					Thinly slice corned beef.
6 Cabbage, Green Whole Fresh	2 lb	5 lb	10 lb	20 lb	Cut cabbage into wedges.

Beef Corned w/Cabbage (Corned Beef & Cabbage)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
7						Cook cabbage in corned beef stock until tender (15-20 min).
8						Serve 1/2 Cup cabbage with 3 oz sliced meat.
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.

Carrot Savory f/Frz (Savory Carrots)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
15 Min	200.0 °F	63 °C	Boil	1/2 Cup

ALLERGIES
ⓘ Contains: Carrots; AllergenSoy; Tomato; Corn; Garlic; AllergenMilk; Citrus; Onion; Celery; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	9 g	1 g	1.5 g	30 mg	85 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Base, Vegetable Paste G-F LS	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Boil carrots with base. Drain
	Carrots, Sliced Frz	2 lb	5 lb	10 lb	20 lb	
3	Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted Season with melted margarine, pepper and lemon juice.
	Pepper, Black Ground	1/8 tsp	1/8 tsp	1/4 tsp	3/4 tsp	
	Juice, Lemon Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
4	Parsley, Dried	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Sprinkle with parsley.

Carrot Savory f/Frz (Savory Carrots)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.
9							Discard unused product.

Gelatin Lime w/Pears (Pear & Lime Gelatin)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 (2x3)	ⓘ Contains: Citrus; Pork & Products; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	24 g	2 g	0 g	20 mg	95 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Gelatin, Lemon Dry	6 Oz	15 Oz	1 lb 14 Oz	3 lb 12 Oz		Drain fruit. Pour into counter pan(s). Refrigerate until use.
	Water, Tap	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt	Boiled	
	Pears, Sliced JcPk	0.19 no. 10 can	0.47 no. 10 can	0.94 no. 10 can	1.88 no. 10 can	Drained	
	Water, Tap	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt	Cold	
3	Lettuce, Green Leaf	12 Oz	1 lb 14 Oz	3 lb 12 Oz	7 lb 8 Oz		Pour boiling water over gelatin and stir until dissolved. Add cold water and stir until well blended. Drained fruit juice can be used for portion of water if desired.
4							When gelatin begins to congeal, pour over fruit. Stir lightly. Chill until firm. Serve 2x3" square on lettuce leaf liner.

Gelatin Lime w/Pears (Pear & Lime Gelatin)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
5						CCP -- Maintain <40F/4C (FDA)

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	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					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				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 Wedges Parslied f/Fresh (Parslied Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Boil	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	20 g	2 g	2.5 g	10 mg	30 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Russet/Baking Fresh	2 lb	5 lb	10 lb	20 lb	Peeled & Sliced	Wash and peel potatoes, removing eyes. Cut into wedges. Steam or boil until tender.
3 Margarine, Solids Salted	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Melted	Drizzle melted margarine over potatoes.
4 Parsley, Fresh	0.5 Oz	0.5 Oz	1 Oz	2 Oz	Chopped Fine	Sprinkle with parsley.
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.

Potato Wedges Parslied f/Fresh (Parslied Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50		
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Roll Wheat (Wheat Roll)

COOK-END TEMP	SERVING UTENSIL	SERVING SIZE	ALLERGIES
63 °C	Tongs	1 each	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	14 g	2 g	1.5 g	30 mg	150 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4					Portion according to serving size.
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.

Roll Wheat (Wheat Roll)

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