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Asparagus Grilled f/Fresh (Grilled Buttered Asparagus)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Grill	1/2 Cup	ⓘ Contains: Asparagus; AllergenSoy; AllergenMilk; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	6 g	4 g	1.5 g	40 mg	65 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Asparagus, Whole Fresh	3 lb 10 Oz	9 lb	18 lb	36 lb	Trimmed	Grill asparagus until tender.
3 Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	Combine margarine, lemon juice and seasonings and add to cooked asparagus.
Juice, Lemon Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
4						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Asparagus Grilled f/Fresh (Grilled Buttered Asparagus)

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

Crisp Rhubarb Hmd f/Mix (Rhubarb Crisp)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	350.0 °F	Bake	1/2 Cup	ⓘ Contains: Pork & Products; Strawberry; AllergenMilk; AllergenWheat; AllergenSoy; AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	52 g	2 g	7 g	60 mg	320 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Rhubarb, Unsweetened Frz	2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 10 Cup	Chopped	Evenly distribute chopped rhubarb into pan. Distribute sugar evenly over each pan.
	Sugar, Granulated Bulk	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 1/2 Qt		
3	Gelatin, Strawberry Dry	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz		Sprinkle gelatin evenly over each pan.
4	Cake Mix, Yellow Complete	8.5 Oz	1 lb 5 Oz	2 lb 10 Oz	5 lb 3 Oz		Prepare cake as per packaging instructions. Distribute cake mix evenly over each pan.
	Water, Tap	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt		

Crisp Rhubarb Hmd f/Mix (Rhubarb Crisp)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							Bake at 300F/149C for 20 min. Remove each pan and break the tops open and push crisp topping down. Allow unbaked batter to come to the top and place back in oven. Bake for another 20 min until crisp topping is golden brown and juices are boiling.
6							Remove from oven and refrigerate immediately. Portion 1/2 cup to serve.
7							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	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.

Risotto Mushroom (Mushroom Risotto)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Simmer	1/2 Cup	ⓘ Contains: Onion; AllergenMilk; Mushroom; Rice; Garlic; AllergenSoy; Chicken; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	30 g	7 g	6 g	40 mg	220 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids Salted	1/3 Cup	1 Cup	2 Cup	1 Qt		Sweat onions and garlic in margarine. Add mushrooms and continue cooking.
2 Onion, Yellow	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Minced	
Garlic, Whole Fresh	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Minced	
Mushrooms, Fresh	6.5 Oz	1 lb	2 lb	4 lb	Diced	
3 Rice, Short Grain	13 Oz	2 lb	4 lb	8 lb		Add rice and cook, stirring, until rice is heated through and slightly translucent, about 1 min.
4 Soup Broth Chicken f/Base	1 1/2 Qt	1 Gal	2 Gal	4 Gal		Begin adding broth 2 cups at a time, continuing to stir until broth is absorbed into the rice. Continue gradually adding broth 2 cups at a time, cooking, and stirring, until rice is tender and creamy.

Risotto Mushroom (Mushroom Risotto)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		Stir in salt, pepper, and cheese.
	Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Cheese, Parmesan Grated/Shredded	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
6							Cook Time: 30-60 min
7							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
8							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Soup Broth Chicken f/Base (Chicken Broth)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
8 Min	200.0 °F	63 °C	Boil	6 fl. oz	ⓘ Contains: Chicken; Onion; Corn; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	3 g	1 g	0.5 g	10 mg	45 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	9	22	43	86	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Base, Chicken Paste G-F LS 1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 1/8 Cup	Heat water and add base, stirring until well dissolved, heated through.
	Water, Tap 1 1/2 Qt	3 3/4 Qt	1 Gal 15 Cup	3 Gal 13 Cup	
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.
6					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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
8						Discard unused product.

Steak Filet Mignon (Filet Mignon)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
18 Min	350.0 °F	63 °C	Pan Fry	3 Oz	ⓘ Contains: Beef; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	0 g	26 g	6 g	20 mg	180 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef, Steak Filet Mignon Raw	2 lb 6 Oz	5 lb 14 Oz	11 lb 12 Oz	23 lb 8 Oz	Combine all ingredients.
Paprika	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	
2 Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	
Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
3					Pan broil: Place meat on preheated ungreased griddle or heavy fry pan. Cook slowly at moderate temp to internal temp; turning as necessary. Care should be taken not to puncture meat. Do not add additional fat or water. Average cooking time is 12-18 min. Season meat with margarine and spices.

Steak Filet Mignon (Filet Mignon)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
4						Broil: This is a dry heat method, used most successfully for cuts 1-2" thick. Preheat broiler. Place Meat 3-5" from heat. If meat is frozen, increase distance from heat source. Broil meat until side closest to heat source is attractively browned and internal temp is reached. Turn meat once during cooking. Season with margarine and seasonings.
5						For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C 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 140F/60C 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.

Tomato Marinated Salad f/Fresh (Marinated Tomato Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: Tomato; Onion; Peppers Bell; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	6 g	1 g	7 g	10 mg	40 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Peppers, Green Fresh	3 Oz	8 Oz	15.5 Oz	1 lb 15 Oz	Diced	Combine all vegetables.
	Onion, Yellow	3 Oz	8 Oz	15.5 Oz	1 lb 15 Oz	Diced	
	Tomato, Fresh	1 lb 9 Oz	3 lb 14 Oz	7 lb 12 Oz	15 lb 8 Oz	Diced	
3	Vinegar, White	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		Combine seasoning, vinegar and oil. Add dressing to vegetables. Marinate in refrigerator for 3-4 hr or overnight.
	Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
	Pepper, White	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		

Tomato Marinated Salad f/Fresh (Marinated Tomato Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Sugar, Granulated Bulk	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		
Salt, Iodized	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
4						CCP -- Maintain <40F/4C (FDA)