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Cornbread Mexican f/Mix (Mexican Cornbread)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	425.0 °F	63 °C	Bake	1 (2x3)	ⓘ Contains: AllergenMilk; AllergenWheat; AllergenEggs; Corn; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	20 g	3 g	5 g	50 mg	260 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Eggs, Liquid Non-Dairy	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2.0 Cup	Prepare batter according to package instructions.
	Baking Mix, Cornbread/Corn Muffin	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
	Water, Tap	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	
3	Peppers, Chile Green Cnd	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2.0 Cup	Chopped Fine Stir peppers & cheese into batter.
	Cheese, Cheddar Shredded	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	
4						Pour batter into well-greased 18" x 26" baking sheets. Bake as directed or until golden brown. Portion baked product into 2x3 pieces.

Cornbread Mexican f/Mix (Mexican Cornbread)

	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							Discard unused product.

Corn Mexican f/Frz (Mexican Corn)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: Corn; Onion; Peppers Bell; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	18 g	2 g	2 g	0 mg	15 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Corn, Yellow/Sweet Frz	2 lb	5 lb	10 lb	20 lb	Thawed	Mix peppers, onion & corn. Steam or boil vegetables until tender.
	Onion, Yellow	1 Oz	2 Oz	4 Oz	8.5 Oz	Chopped	
	Peppers, Red Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Chopped	
	Peppers, Green Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Chopped	
3	Cumin, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		Stir in margarine and seasonings.
	Chili Powder, Mild	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		

Corn Mexican f/Frz (Mexican Corn)

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

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.

Pork Diablo f/Cubes (Pork Diablo)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
90 Min	300.0 °F	63 °C	Simmer	1/2 Cup	ⓘ Contains: Tomato; Onion; Corn; Mustard; Carrots; Celery; Pork & Products; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	5 g	16 g	3 g	20 mg	150 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pork, Diced Raw	2 lb	5 lb	10 lb	20 lb	Brown meat.
3 Onion, Yellow	2.5 Oz	6.5 Oz	13.5 Oz	1 lb 11 Oz	Dice onion; add to meat. Continue cooking until onion is softened.
Tomato, Puree Cnd	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt	Add seasonings; water, drained peppers and tomato puree. Simmer until pork is tender 1-2 hrs.
Garlic, Powder	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
4 Pepper, Black Ground	3/4 tsp	2.0 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
Pepper, Cayenne	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp	
Cumin, Ground	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	

Pork Diablo f/Cubes (Pork Diablo)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
	Salt, Iodized	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp	
	Mustard, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	
	Base, Vegetable Paste G-F LS	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
	Water, Tap	3/4 Cup	2 Cup	1 Qt	2 Qt	
	Peppers, Chile Green Cnd	1/3 Cup	1 Cup	2 Cup	1 Qt	
5	Cornstarch	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Combine cornstarch and water to form a paste. Pour cornstarch mixture slowly into pork mixture, stirring constantly until thickened.
	Water, Tap	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	
6						For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
7						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.
8						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Pork Diablo f/Cubes (Pork Diablo)

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

Rice Spanish w/Veg Base (Spanish Rice)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
33 Min	0.0 °F	63 °C	Steam	1/2 Cup	ⓘ Contains: Tomato; Peppers Bell; Onion; Garlic; Corn; Rice; Celery; Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	23 g	2 g	2 g	30 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	Onion, Yellow	3 Oz	7 Oz	14.5 Oz	1 lb 13 Oz	Diced	Saute onion, celery, and bell pepper in oil.
	Celery, Whole Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Diced	
	Peppers, Green Fresh	2.5 Oz	5.5 Oz	11.5 Oz	1 lb 7 Oz	Diced	
	Oil, Vegetable	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
3	Rice, White Parboiled	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Add raw rice and stir 2-3 min until grains are coated with oil.
4	Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Stir in seasonings. Place rice in steam table pan.
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Cumin, Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
5	Tomato, Diced Cnd	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		Combine tomatoes, base, and water; mix well.
	Base, Vegetable Paste G-F LS	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		
	Water, Tap	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup		
6							Pour Tomato Mixture over Rice.
7							Steam or bake 25-30 min. Stir before serving.
8							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.
12							Discard unused product.

