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# Beef Brisket Simmered (Beef Brisket)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	400.0 °F	63 °C	Simmer	3 Oz	<b>Contains: Beef</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	0 g	16 g	6 g	10 mg	70 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>	Beef, Brisket Whole Raw	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	Cover beef with water. Bring to a boil. Simmer until tender.
	Water, Tap	2 1/4 Qt	1 Gal 6 Cup	2 Gal 12 Cup	
<b>3</b>					Allow to cool slightly. Trim excess fat, and cut brisket into thirds. Slice using a slicer, 1/4 in thick for entrees or thin sliced for sandwiches.
<b>4</b>					For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
<b>5</b>					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.

# Beef Brisket Simmered (Beef Brisket)

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

# Bread Challah (Challah Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenEggs; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	20 g	4 g	2.5 g	40 mg	160 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>					Serve as desired.
<b>3</b>					Discard unused product.

# Cake Applesauce Hmd (Applesauce Cake)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	350.0 °F	63 °C	Bake	1 (2x3)	<b>ⓘ Contains: Apples; AllergenSulphites; AllergenMilk; AllergenWheat; Cinnamon; AllergenSoy; AllergenEggs</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
260 kcal	57 g	3 g	2.5 g	150 mg	360 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>	Raisins, Bulk	1.0 Cup	2 1/4 Cup	1 1/8 Qt	Add raisins to water and bring to a boil. Reduce heat and simmer until most of the water is absorbed. Drain, set aside.
	Water, Tap	1 1/2 Cup	3 3/4 Cup	2.0 Qt	
<b>3</b>	Cake Mix, Yellow Complete	1 lb 1 Oz	2 lb 10 Oz	5 lb 3 Oz	Mix cake mix with milk until smooth.
	Milk, 2% Bulk	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	
<b>4</b>	Applesauce, Unswt Bulk	2 1/3 Cup	1 1/2 Qt	3.0 Qt	Combine applesauce and seasoning and add to cake batter. Mix just until combined. Fold in raisins.
	Cinnamon, Ground	1/2 tsp	1 1/4 tsp	2 1/2 tsp	
	Nutmeg, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	

# Cake Applesauce Hmd (Applesauce Cake)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
	Ginger, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp	
5						Pour into greased pans and bake at 350F/177C for 35-40 min until center of the cake is set. Let cool and cut into 3x2 slices.
6						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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 -- Maintain <40F/4C (FDA)

# Margarine Pat (Margarine)

SERVING SIZE	ALLERGIES
1 each	<b>ⓘ Contains: AllergenMilk; AllergenSoy</b>

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	<b>ⓘ Contains: AllergenMilk</b>

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.