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Corn Fritters Fried (Cornfritters)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
6 Min	375.0 °F	68 °C	Deep Fry	2 each

ALLERGIES
Contains: Corn; AllergenEggs; AllergenMilk; AllergenSoy; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
280 kcal	41 g	7 g	10 g	200 mg	420 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Flour, All Purpose	14 Oz	2 lb 3 Oz	4 lb 6 Oz	8 lb 13 Oz		Mix together flour, salt, baking powder and sugar thoroughly. Mix on low speed for 10 sec or until mixed, using flat beater.
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Baking Powder	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		
	Sugar, Granulated Bulk	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
3	Eggs, Liquid Non-Dairy	1/3 Cup	1 Cup	2 Cup	1 Qt		Combine eggs, milk and margarine together. Add to the flour mixture; mix only enough to moisten.
	Milk, 2% Bulk	1 2/3 Cup	1 Qt	2 Qt	1 Gal		
	Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	

Corn Fritters Fried (Cornfritters)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Corn, Yellow/Sweet Frz	10 Oz	1 lb 10 Oz	3 lb 3 Oz	6 lb 6 Oz	Thawed	Fold corn into mixture. Portion with #30 dipper into hot fat (deep fryer). Fry at 375F/190C for 4-6 min. *Prepare in batches and keep batter chilled <40F.
	Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
5							For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
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.

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.

Pasta Tuscan & Beans Kosher Indv (Tuscan Pasta & Beans)

COOK-END TEMP	SERVING SIZE	ALLERGIES
74 °C	1 each	**Contains: AllergenWheat; AllergenEggs**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
290 kcal	47 g	12 g	7 g	100 mg	480 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Prepare product as per package instructions.
3						Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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						Discard unused product.

Peas Black-eyed f/Dry (Blackeyed Peas)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
3 Min	63 °C	Boil	1/2 Cup	Contains: Beef; Beans/Legumes; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	27 g	11 g	0.5 g	50 mg	15 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Peas, Black Eyed Dry	1 lb	2 lb 8 Oz	5 lb	10 lb	Sort dried peas discarding any foreign material or shriveled peas.
3	Water, Tap	3.0 Cup	2.0 Qt	3 3/4 Qt	1 Gal 14 Cup	Heat water to boiling in steam-jacketed or other kettle.
4						Add peas and boil for 3 min. Turn off steam and allow to stand 1 hr.
5	Base, Beef Paste G-F LS	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	CCP -- Maintain >140F/60C; discard unused product.
6						Add base and cook slowly until tender. Add water as needed.
7						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Peas Black-eyed f/Dry (Blackeyed Peas)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
8						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.
9						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
10						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
11						Discard unused product.
12						Note: Peas may be covered with cold water, refrigerated and soaked overnight, drained, then cooked.

Potato Sweet Glazed f/Cnd (Glazed Sweet Potatoes)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
350.0 °F	Bake	4z Spoodle	1/2 Cup	Contains: Cinnamon; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	36 g	1 g	2 g	30 mg	60 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Potato, Sweet Syrup Cnd	1 3/4 Qt	1 Gal 2 Cup	2 Gal 3 Cup	4 Gal 6 Cup		Arrange potatoes in 12x20x2 pan(s) and include 1/2 of canned syrup.
3	Sugar, Brown Light	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup		Mix sugar, margarine, and cinnamon in other 1/2 of syrup heat to boiling point.
	Margarine, Solids Salted	1 Oz	3 Oz	6 Oz	12 Oz	Melted	
	Cinnamon, Ground	1/4 tsp	1/2 tsp	1.0 tsp	2.0 tsp		
4							Pour over potatoes. Bake immediately.
5							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.

Potato Sweet Glazed f/Cnd (Glazed Sweet Potatoes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							CCP -- Cool: Product must reach 140F/60C 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							NOTES: 8 lbs fresh = 3 Qts can Sweet potatoes.
9							Cook Time: 50-60 min