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Banana Split Dessert Hmd (Banana Split Dessert)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
375.0 °F	Bake & Chill	Spatula	1 (2x3)	ⓘ Contains: Cherry; AllergenSoy; AllergenWheat; AllergenMilk; Pineapple; Bananas; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
280 kcal	41 g	2 g	14 g	20 mg	180 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Crumbs, Graham Cracker	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 8 Oz	Graham cracker crust: Mix crumbs, sugar & margarine. Pat crumb mixture evenly into baking pans; bake.
	Sugar, Granulated Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
	Margarine, Solids Salted	4.5 Oz	11 Oz	1 lb 6 Oz	2 lb 12 Oz	
3	Sugar, Powdered	3/4 Cup	2 Cup	1 Qt	2 Qt	Banana split: Mix powdered sugar and cream cheese together and spread over crust.
	Cream Cheese, Bulk	3 Oz	8 Oz	1 lb	2 lb	
	Pineapple, Crushed JcPk	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	

Banana Split Dessert Hmd (Banana Split Dessert)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Banana Whole Fresh	2.5 each	6.25 each	12.5 each	25 each	Peeled & Sliced	
Topping, Whip Non-Dairy	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Prepared	
Cherries, Maraschino Whole	1.5 Oz	3.5 Oz	7 Oz	14.5 Oz	Halved	
4						Layer the following ingredients in order: pineapple, bananas, whipped topping, garnish with cherry halves.
5						CCP -- Maintain <40F/4C (FDA)

Cucumber Dill Salad (Cucumber Dill Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: Cucumber; Onion; Garlic; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	6 g	1 g	3.5 g	30 mg	0 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Mix oil, vinegar and spices.
Dill, Weed Dried	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		
Garlic, Powder	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp		
Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Vinegar, Wine White	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
Oil, Vegetable	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
3						Pour dressing over cucumbers and onions; mix lightly.
Onion, Yellow	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Sliced Thin	
Cucumber, Whole Fresh	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 13 Oz	Sliced Thin	

Cucumber Dill Salad (Cucumber Dill Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							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.

Pork Pulled on Hamburger Bun (Pulled Pork on Bun)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	350.0 °F	63 °C	Heat	1 each	ⓘ Contains: Pork & Products; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
250 kcal	28 g	20 g	6 g	80 mg	760 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Pork Pulled No Sauce RTC	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	Spread pork in a shallow pan and tent with foil. Add approximately 1/4 cup water per pound of meat. Cook for approximately 30 mins.
	Water, Tap	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	
3	Bun Hamburger White	10 each	25 each	50 each	100 each	Portion 3 oz. between bun at time of service.
4						For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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.

Pork Pulled on Hamburger Bun (Pulled Pork on Bun)

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.