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Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	13 g	9 g	2.5 g	350 mg	110 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.
4					Discard unused product.

Bread Wheat (Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 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					Discard unused product.

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	0 g	0 g	3 g	0 mg	35 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					Discard unused product.

Peaches Spiced Slices Hot Cold f/Cnd (Spiced Peaches)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
57 °C	Boil	1/2 Cup	ⓘ Contains: Corn; Cinnamon; AllergenMilk; Peach; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	31 g	1 g	2 g	10 mg	25 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Peaches, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 3 Cup	3 Gal	Drained	Drain fruit and reserve liquid. Measure drained liquid and water to make 2 quarts of liquid per 50 servings. Bring 3/4 of the total liquid to boiling point.
3 Cornstarch	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup		Mix remaining 1/4 of liquid with cornstarch and add gradually to hot liquid, while stirring with a wire whip. Cook until thick and clear.
4	Cinnamon, Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	While still hot, add sugar, margarine and spices. Mix thoroughly and bring to boiling point.
	Cloves, Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Sugar, Granulated Bulk	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	
	Margarine, Solids	1 Oz	2 Oz	4 Oz	8 Oz	

Peaches Spiced Slices Hot Cold f/Cnd (Spiced Peaches)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Nutmeg, Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
5							Carefully add drained fruit and mix carefully to avoid breaking or mashing fruit.
6							Serve warm
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							Discard unused product.
9							Note: If serving cold: Quick-chill after Step 5 and chill until served.

BBQ Chicken Breast Bnls (BBQ Chicken Breast)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	74 °C	Bake	3 Oz	ⓘ Contains: Chicken; Tomato; AllergenWheat; AllergenSoy; AllergenSulphites; Garlic; Mustard

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	7 g	20 g	2.5 g	10 mg	200 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Chicken, Breast Bnls Sknls Large	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Place chicken on baking sheets.
3 Sauce, BBQ	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Pour barbecue sauce over chicken.
4					For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C 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.

BBQ Chicken Breast Bnls (BBQ Chicken Breast)

	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.

Kale Seasoned f/Fresh (Seasoned Kale)

COOK METHOD	SERVING SIZE	ALLERGIES
Boil	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	6 g	4 g	3 g	175 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 Kale, Fresh	2 lb 6 Oz	6 lb	12 lb	24 lb		Submerge Greens under water in a sanitized sink. Lift Greens out of water & shake. Repeat until all grit is off the Greens. Remove veins, coarse stems, & roots. Steam or boil. (If boiling the Greens, add Salt to cooking water instead of later.)
3 Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	Pour melted Margarine over greens. Sprinkle with Salt.
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4						Note: Beet greens, Chard, Kale, Mustard Greens, or Turnip Greens can be used in this recipe.
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.

Kale Seasoned f/Fresh (Seasoned Kale)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	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.

Potato Sweet Hash Bacon Apple Brussels (Harvest Hash)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	400.0 °F	63 °C	Roast	1/2 Cup	ⓘ Contains: Onion; Chicken; Apples; Corn; Potatoes, Sweet; AllergenSulphites; Pork & Products; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	18 g	3 g	4 g	40 mg	130 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Potato, Sweet Fresh	1 lb	2 lb 8 Oz	5 lb	10 lb	Cubed	In a large bowl combine vegetables, apples, oil, and seasonings. Toss to coat fruits & vegetables with the mixture. Pour into a large roasting pan.
Brussels Sprouts, Frz	1 lb	2 lb 8 Oz	5 lb	10 lb	Halved	
2 Onion, Yellow	1 Oz	2 Oz	4 Oz	8 Oz	Sliced	
Apple Red Delicious	2 each	5 each	10 each	20 each	Sliced	
Oil, Olive	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
Salt, Iodized	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		

Potato Sweet Hash Bacon Apple Brussels (Harvest Hash)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Pepper, Black Ground	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
Dill, Weed Dried	1.0 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
Water, Tap	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup		Combine base with water to make a broth, and pour broth in to pan. Sprinkle chopped bacon evenly over vegetable apple mixture. Roast until vegetables are tender and browned slightly, stirring mixture halfway through cooking to distribute broth.
3 Base, Chicken Paste LS G-F	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Bacon, Pork 18-26 ct	4 slice	10 slice	20 slice	40 slice	Chopped	
4 Parsley, Fresh	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Chopped	Remove pan from oven, sprinkle fresh parsley over pan and stir to combine. Serve immediately.
5						For Fresh Pork and Ham Cuts: 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 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Potato Sweet Hash Bacon Apple Brussels (Harvest Hash)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9							Discard unused product.