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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.

# Cornbread f/Mix (Cornbread)



EC7



RG7

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	20 g	3 g	4 g	20 mg	240 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>	Egg, Liquid Non-Dairy	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Thawed  Prepare product as per package instructions.
	Water, Tap	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	
	Baking Mix, Corn Muffin	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
<b>3</b>						Mix just until smooth. Spread batter into well-greased baking sheet(s). Bake as directed or until golden brown, approximately 12-18 minutes. Cut into 2x3" squares.
<b>4</b>						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

# Cornbread f/Mix (Cornbread)



EC7



RG7

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Maintain <40F/4C; discard unused product. (FDA)

**Regular Easy to Chew (EC7):** NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

**Regular (RG7):** NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

# 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.

# BBQ Pork Chop (BBQ Pork Chop)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
75 Min	325.0 °F	63 °C	Bake	3 Oz	<b>ⓘ Contains: Pork &amp; Products; Tomato; Allergen Sulphites; Mustard; Garlic</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	13 g	18 g	9 g	30 mg	450 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> Pork, Chop Bnls Raw	2 lb 6 Oz	5 lb 15 Oz	11 lb 14 Oz	23 lb 12 Oz	Place chops on greased baking sheets. Season with salt. Brown chops in oven at 450F/232C for 12-15 min. Remove chops from oven and place into pans.
Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
<b>3</b> Sauce, BBQ	1 1/4 Cup	3 1/8 Cup	1 1/2 Qt	3 1/8 Qt	Pour barbecue sauce over chops. Bake at 325F/163C for 1 hr.
<b>4</b>					For Fresh Pork and Ham Cuts: 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.
<b>6</b>					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

# BBQ Pork Chop (BBQ Pork Chop)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

# Plums f/Fresh (Fresh Plums)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	13 g	1 g	0 g	10 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	Plums, Fresh	20 each	50 each	100 each	200 each	Bite Size Wash plums. Dice into bite-sized pieces for serving.
3						CCP - Maintain <40F.

# Macaroni Southwest Salad (Southwest Macaroni Salad)

SERVING SIZE	ALLERGIES
1/2 Cup	<b>ⓘ Contains: AllergenWheat; AllergenEggs; Tomato; Corn; Onion; Carrots; AllergenMilk; Citrus; Mustard; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	28 g	5 g	2.5 g	30 mg	140 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
<b>2</b>						Preprep: slice carrots in very thin lengthwise diagonal slices about 1 inch long	
<b>3</b>	Pasta, Macaroni/Elbow Dry	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Cook Pasta in pot of boiling water until just tender but still firm to bite. Drain. Rinse pasta with cold water to cool. Drain pasta.	
	Water, Tap	2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	5 Gal		
	Oil, Vegetable	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	Place pasta in bowl/ Add oil mixing thoroughly to coat. Add prepared vegetables and toss.	
<b>4</b>	Peppers, Chile Green Cnd	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup		Minced
	Tomato, Fresh	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt		Diced

# Macaroni Southwest Salad (Southwest Macaroni Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Corn, Whole Kernel Frz	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt	Thawed	
Onion, Yellow	3 tsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Chopped	
Carrot, Fresh	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	1" Slices	
5	Mayonnaise, Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	Mix Mayonnaise, Mustard, Lime Juice, Peppers and Spice. Fold in Pasta and mix well. *Chill <40F.
	Salt, Iodized	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp	
	Cumin, Ground	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
	Chili Powder, Mild	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
	Pepper, Black Ground	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp	
	Juice, Lime Bulk	3 tsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	
	Mustard, Dijon	3 tsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	

# Beans Lima Parmesan f/Frz (Parmesan Lima Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	<b>ⓘ Contains: AllergenMilk; Beans/Legumes; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	24 g	8 g	3 g	50 mg	100 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans, Lima Baby Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender. Drain.
3	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Add margarine and seasoning and mix gently.
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
4	Cheese, Parmesan Grated	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Sprinkle cheese over cooked, seasoned beans .
5						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.

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