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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.

Beef French Dip Sndw (French Dip Sandwich)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	200.0 °F	63 °C	Bake	1 each	ⓘ Contains: AllergenWheat; Onion; Corn; Beef; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	21 g	18 g	6 g	100 mg	380 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef Roast f/Top Round	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Prepared	Slice roast wafer thin with sanitized utensils, place in counter pan. Heat beef base, seasonings and water; and pour 1 cup broth per counter pan over meat. Cover and reheat.
Base, Beef Paste LS G-F	3 tsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
Water, Tap	2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 11 Cup		
2						
Garlic, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
Onion, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		

Beef French Dip Sndw (French Dip Sandwich)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
3						Cover with aluminum foil.
4 Bun Hot Dog	10 each	25 each	50 each	100 each		Serve 2 oz beef on bun/roll, with a side of 1/4 cup of hot seasoned broth for dipping.
5						For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): 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.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9						Discard unused product.
10						Notes: If starting from raw meat, refer to roasting chart or roast beef recipe. May substitute bun/roll of choice for sandwich.

Beef Roast f/Top Round (Roast Beef)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
240 Min	450.0 °F	63 °C	Roast	3 Oz	ⓘ Contains: Beef; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	0 g	21 g	6 g	30 mg	200 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Rub roast with seasonings. Place meat thermometer into center of meat. Place in roasting pan and brown in oven for 10 min per side. When meat is browned, reduce heat to 300F/149C.
Beef, Round Top Inside Raw	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
Garlic, Powder	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
3					Cook roast until cooked through, approx. 3-4 hours.
4					For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
5					Let stand 30 min before slicing. Slice roast in 1 oz portions and arrange in steam pan(s). Save drippings to make au jus gravy as desired.

Beef Roast f/Top Round (Roast Beef)

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

Kiwi & Strawberries f/Fresh (Kiwi & Strawberries)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Strawberry

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	3 g	0 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 Strawberries, Fresh	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	Sliced	Wash strawberries and drain. Remove stem. Slice strawberries. Peel and slice kiwi. Combine fruit to serve.
Kiwi, Fresh	6.25 each	15.63 each	31.25 each	62.5 each	Peeled & Sliced	
3						CCP - Maintain <40F.

Beets Sweet & Sour f/Cnd (Sweet & Sour Beets)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	#8 scoop	1/2 Cup	ⓘ Contains: Beets; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	15 g	1 g	4.5 g	20 mg	250 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Vinegar, White	1/3 Cup	1 Cup	2 Cup	Combine dressing ingredients. Bring to a brief boil, stirring constantly, then remove from heat. Cool dressing.
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/4 tsp	
	Sugar, Granulated Bulk	1/3 Cup	1 Cup	2 Cup	
3	Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	Whisk together cooled dressing and oil, and pour over beets. Toss lightly to coat beets evenly.
	Beets, Sliced Cnd	1 1/4 Qt	3 Qt	1 Gal 8 Cup	
4					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato Red w/Garlic Sauce (Red Potatoes w/Garlic)

COOK METHOD	SERVING SIZE	ALLERGIES
Steam	1/2 Cup	ⓘ Contains: AllergenSoy; AllergenMilk; Potatoes; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	29 g	3 g	3.5 g	30 mg	250 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1	Potato, Red Fresh	3 lb 0 Oz	7 lb 9 Oz	15 lb 2 Oz	30 lb 3 Oz	Halved	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Parsley, Fresh	1 Oz	2.5 Oz	5 Oz	10 Oz	Chopped	Arrange potatoes in steamtable pans and steam in steamer for 10-15 min or until tender.
3	Garlic, Whole Fresh	1 1/8 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		Drain potatoes and toss with 1st amount of chopped parsley. Arrange in pans to be used for service. *Maintain >140F for 4 hrs only.
4	Milk, 2% Bulk	1/4 Cup	2/3 Cup	1 1/3 Cup	2 2/3 Cup		Steam garlic cloves for 3-5 minutes, until tender all the way through. Be careful not to overcook.
	Oil, Olive	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		
	Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		
	Salt, Iodized	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp		

Potato Red w/Garlic Sauce (Red Potatoes w/Garlic)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
5	Parsley, Fresh	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz	Chopped	In a food processor, combine soft garlic and milk. Blend until smooth. With the processor running, slowly add olive oil and melted butter. Continue to blend until smooth and slightly thickened. Season with salt and pepper.
6							Pour sauce over potatoes and sprinkle with remaining parsley.
7							Cook Time: 10-15 min
8							CCP -- Maintain >140F/60C; discard unused product.
9							CCP -- Cool: Product must reach 140F/60C 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.