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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 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. |
| 4 | | | | | | Discard unused product. |

# Breadstick (Breadstick)

| SERVING SIZE | ALLERGIES |
|---|---|
| **1 each** | **Contains: AllergenWheat** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 120 kcal | 20 g | 4 g | 2.5 g | 10 mg | 210 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 | | | | | | Portion according to serving size. |
| 4 | | | | | | 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 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. |

# Pineapple Blushing Chunks f/Cnd (Blushing Pineapple)

| COOK TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|
| 0.0 °F | Mix & Chill | 1/2 Cup |

| ALLERGIES |
|---|
| **Contains:** Strawberry; Pork & Products; Pineapple |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 110 kcal | 29 g | 1 g | 0 g | 30 mg | 15 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Pineapple, Chunks JcPk | 1 3/4 Qt | 1 Gal 1 Cup | 2 Gal 1 Cup | 4 Gal 3 Cup | Drained | Sprinkle gelatin powder over fruit and stir gently. |
| | Gelatin, Strawberry Dry | 1 Oz | 2 Oz | 4 Oz | 8 Oz | | |
| 3 | | | | | | | Let fruit stand for 30 min before serving. |
| 4 | | | | | | | CCP -- Maintain <40F/4C; discard unused product. (FDA) |

# Pizza Pepperoni f/Par-Baked Crust (Pepperoni Pizza)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|---|
| 20 Min | 450.0 °F | 74 °C | Bake | 1 slice |

| ALLERGIES |
|---|
| **Contains:** Tomato; Pork & Products; Beef; AllergenMilk; Onion; AllergenWheat; Garlic |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 350 kcal | 35 g | 8 g | 20 g | 125 mg | 510 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Sauce Pizza Hmd | 1 2/3 Cup | 1 Qt | 2 Qt | 1 Gal | Prepared | Spread pizza sauce evenly over pizza crust. |
| | Pizza Crust, 14 in Par-Baked | 1 each | 2.5 each | 5 each | 10 each | | |
| 3 | Cheese, Mozzarella Shredded | 1 1/4 Cup | 3 Cup | 1 1/2 Qt | 3 Qt | | Top with cheese and pepperoni. |
| | Pepperoni, Sliced | 2.5 Oz | 6 Oz | 12 Oz | 1 lb 8 Oz | | |
| 4 | | | | | | | Bake at 450F/232C until crust is golden brown, about 20 min. Cut pizzas into 10 slices. |

# Pizza Pepperoni f/Par-Baked Crust (Pepperoni Pizza)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 5 | | | | | | | Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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 | | | | | | | Discard unused product. |

# Sauce Pizza Hmd (Pizza Sauce)

| COOK TIME | COOK METHOD | SERVING SIZE | ALLERGIES |
|---|---|---|---|
| **40 Min** | **Simmer** | **2 fl. oz** | **Contains: Tomato; Onion; Garlic** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 35 kcal | 8 g | 2 g | 1 g | 20 mg | 115 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Onion, Yellow | 1/3 Cup | 1 Cup | 2 Cup | 1 Qt | Chopped Fine | Saute onions in oil until transparent. |
| | Oil, Vegetable | 1 1/4 tsp | 1 Tbsp | 2 Tbsp | 1/4 Cup | | |
| 3 | Tomato, Paste Cnd | 3/4 Cup | 2 Cup | 1 Qt | 2 Qt | | Add remaining ingredients. Bring to boil. Reduce heat & simmer for 30-45 min. |
| | Juice, Tomato Bulk | 1 2/3 Cup | 1 Qt | 2 Qt | 1 Gal | | |
| | Oregano, Dry | 1/2 tsp | 1 1/2 tsp | 1 Tbsp | 2 Tbsp | | |
| | Garlic, Powder | 1/4 tsp | 1/2 tsp | 1 tsp | 2 tsp | | |
| | Basil, Dried Leaves | 1 1/4 tsp | 1 Tbsp | 2 Tbsp | 1/4 Cup | | |

# Sauce Pizza Hmd (Pizza Sauce)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| | Sugar, Granulated Bulk | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | | |
| | Pepper, Black Ground | 1/4 tsp | 1/2 tsp | 1 tsp | 2 tsp | | |
| **4** | | | | | | | 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. |
| **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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |

# Lettuce Romaine & Red Onion Salad w/Drsg (Romaine & Onion Salad w/Dressing)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|---|---|---|
| **Mix & Chill** | **1 Cup** | **Contains: Onion; Garlic; Peppers Bell; AllergenSulphites** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 45 kcal | 4 g | 0 g | 3 g | 10 mg | 150 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Lettuce, Romaine Fresh | 2 lb | 5 lb | 10 lb | 20 lb | Bite Size | Toss lettuce with onion. Chill until ready to use. |
| | Onion, Red/Burmuda | 8 Oz | 1 lb 4 Oz | 2 lb 7 Oz | 4 lb 14 Oz | Sliced Thin | |
| 3 | Dressing, Italian Bulk | 2/3 Cup | 1 1/2 Cup | 3 1/8 Cup | 1 1/2 Qt | | Just before serving, toss lightly with dressing. |
| 4 | | | | | | | CCP -- Maintain <40F/4C; discard unused product. (FDA) |

# Green Beans Buttered f/Fresh (Buttered Green Beans)

| COOK TIME | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|
| 25 Min | 63 °C | Cook | 1/2 Cup |

| ALLERGIES |
|---|
| **Contains: Garlic; AllergenMilk; Beans/Legumes** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 35 kcal | 0 g | 0 g | 4 g | 0 mg | 150 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Water, Tap | 2 1/3 Cup | 1 1/2 Qt | 3 Qt | 1 Gal 8 Cup | | Bring Water to a full boil. Add Salt and Green Beans. Blanch until tender, then shock in Ice Water to stop the cooking process. |
| | Salt, Iodized | 1/2 tsp | 1 1/2 tsp | 1 Tbsp | 2 Tbsp | | |
| | Green Beans, Whole Fresh | 1 lb 13 Oz | 4 lb 8 Oz | 9 lb | 18 lb | | |
| 3 | Spread Garlic Butter | 1.5 Oz | 4 Oz | 8 Oz | 1 lb | Prepared | Saute Green Beans in Garlic Butter until *internal temp of 135F/57C held for 15 sec. Cook in batches as needed. Place on steam table and serve. |
| 4 | | | | | | | 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. |

# Green Beans Buttered f/Fresh (Buttered Green Beans)

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



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# Spread Garlic Butter (Garlic Butter Spread)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|---|---|---|
| **Mix & Chill** | **1 Oz** | **Contains: Garlic; AllergenMilk** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 220 kcal | 0 g | 0 g | 25 g | 10 mg | 5 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Butter, Unsalted Bulk | 10.5 Oz | 1 lb 11 Oz | 3 lb 5 Oz | 6 lb 11 Oz | | Blend butter with a mixer 10 minutes until light and fluffy. |
| 3 | Garlic, Whole Fresh | 1 Tbsp | 2 Tbsp 2 tsp | 1/3 Cup | 2/3 Cup | Minced | Add garlic and blend for 1 minute. Add thyme and blend for 1 minute. Add parsley and blend for 5 minutes until mixed thoroughly. |
| | Thyme, Ground | 1/2 tsp | 1 1/4 tsp | 3 tsp | 1 Tbsp 2 tsp | | |
| | Parsley, Fresh | 1 1/2 tsp | 1 Tbsp 1 tsp | 2 Tbsp 2 tsp | 1/3 Cup | Minced | |
| 4 | | | | | | | CCP -- Maintain <40F/4C; discard unused product. (FDA) |