

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk) 2

Margarine Spread Cup PC (Soft Margarine Cup) 3

Cake Strawberry Cloud f/White Mix (Strawberry Cloud Cake) 4

Steak Sirloin Strip (Sirloin Steak) 6

Potato Sweet Bkd f/Fresh (Baked Sweet Potato) 8

Asparagus Seasoned f/Fresh (Lemon-Garlic Asparagus) 9

Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	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 Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	0 g	0 g	1 g	0 mg	40 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.

Cake Strawberry Cloud f/White Mix (Strawberry Cloud Cake)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	350.0 °F	Bake	1 (2x3)	ⓘ Contains: Strawberry; Pork & Products; AllergenMilk; AllergenSoy; AllergenWheat; AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
230 kcal	49 g	3 g	3 g	125 mg	390 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Cake Mix, White Complete	1 lb 1 Oz	2 lb 10 Oz	5 lb 3 Oz	10 lb 7 Oz		Prepare cake according to package directions. Bake 350F/177C for 35-45 mins. Cool.
Water, Tap	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	3 1/4 Qt		
3 Gelatin, Strawberry Dry	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz		Poke holes in top of cake with fork. Prepare gelatin with 2nd water according to package directions. Do not allow to set. Pour gelatin over cake allowing to soak in holes. Cover cake and refrigerate until service.
Water, Tap	3/4 Cup	2 Cup	1 Qt	2 Qt		
4 Strawberries, Sliced Unsweetened Frz	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Thawed	Prepare topping base per manufacturer instructions.

Cake Strawberry Cloud f/White Mix (Strawberry Cloud Cake)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Topping, Whip Non-Dairy Bag	1.0 Cup	2 1/3 Cup	1 1/8 Qt	2 1/4 Qt		
5						Portion into 2x3" square pieces and keep chilled. Ladle 1 oz (1/8C) sliced strawberries over each slice of cake and top with 1-2 Tbsp whipped topping.
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 -- Maintain <40F/4C; discard unused product. (FDA)

Steak Sirloin Strip (Sirloin Steak)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	300.0 °F	63 °C	Broil	3 Oz	Contains: Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	0 g	16 g	3 g	20 mg	40 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beef, Steak Sirloin 6z	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	Cook meat at a moderate temp. Care should be taken not to puncture meat by using long-handled tongs or spatula. Place meat 2-3 inch from heat and grill 10 min for rare, 13 min for medium. Heat to internal temp.
3						For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
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 140F/60C 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.

Steak Sirloin Strip (Sirloin Steak)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
7						Discard unused product.

Potato Sweet Bkd f/Fresh (Baked Sweet Potato)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	400.0 °F	Bake	1 whole	ⓘ Contains: Potatoes, Sweet

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	31 g	3 g	0 g	50 mg	85 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1 Potato, Sweet Fresh	3 lb 5 Oz	8 lb 5 Oz	16 lb 11 Oz	33 lb 5 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Select small even-sized Sweet Potatoes. Scrub and arrange on baking sheet. Bake 50-60 min, or until tender, at 400F.
3					CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
4					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Asparagus Seasoned f/Fresh (Lemon-Garlic Asparagus)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: Citrus; Asparagus; AllergenSoy; AllergenMilk; Garlic; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	4 g	3 g	2 g	30 mg	300 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Asparagus, Fresh	2 lb	5 lb	10 lb	20 lb	Cut 1/2" Pieces	Steam or boil asparagus about 5-10 minutes or until tender. Add remaining ingredients. Mix well.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Juice, Lemon Bulk	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
2 Salt, Iodized	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Garlic, Whole Fresh	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	Minced	

Asparagus Seasoned f/Fresh (Lemon-Garlic Asparagus)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
3							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.
4							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
6							Discard unused product.