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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)

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				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.

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.

Apple Baked f/Fresh (Baked Apple)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
60 Min	350.0 °F	Bake	1 each

ALLERGIES
ⓘ Contains: Cinnamon; Apples; AllergenMilk; AllergenSulphites; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	53 g	1 g	2 g	40 mg	75 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Apple Red Delicious	10 each	25 each	50 each	100 each		Wash and core apples. Arrange in 2" greased baking pan.
3 Raisins, Bulk	1.5 Oz	4 Oz	8 Oz	1 lb		Fill apple cores with raisins.
4 Sugar, Brown Light	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Mix together remaining ingredients and pour over top. Cover lightly, allowing steam vent. Bake for 1 hr at 350F/177C.
Water, Tap	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Cinnamon, Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		

Apple Baked f/Fresh (Baked Apple)

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

Pork Loin Glazed Apricot (Apricot Glazed Pork Loin)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	425.0 °F	63 °C	Bake	3 Oz	ⓘ Contains: Allergen Sulphites; Pork & Products; Garlic; Mustard

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
250 kcal	14 g	17 g	14 g	30 mg	170 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pork, Loin Bnls	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Place pork loin on rack in a shallow roasting pan. Combine oil, salt, and pepper; rub evenly over pork. Roast for 10 minutes.
	Oil, Olive	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Salt, Iodized	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp	
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp	
3	Jam/Preserves, Apricot Bulk	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	In a small bowl, combine remaining ingredients. Pour over loin and bake an additional 15 minutes.
	Wine, Cooking Sherry	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	
	Mustard, Dijon	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	

Pork Loin Glazed Apricot (Apricot Glazed Pork Loin)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Garlic, Whole Fresh	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Minced	
Thyme, Dried Leaves	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4						For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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.
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
8						Discard unused product.

Potato Red Roasted Herbed f/Fresh (Roasted Red Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
30 Min	375.0 °F	Bake	4z Spoodle	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	28 g	3 g	1 g	30 mg	60 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						WASH ALL PRODUCE under cool, running water. Drain well.
3 Potato, Red Fresh	3 lb	7 lb 8 Oz	15 lb	30 lb	Peeled & Sliced	Peel potatoes & cut into wedges.
4 Oil, Olive	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		Combine all ingredients except potatoes in a bowl.
Cheese, Parmesan Grated	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Thyme, Fresh	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Parsley, Fresh	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	Minced	

Potato Red Roasted Herbed f/Fresh (Roasted Red Potatoes)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Salt, Iodized	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
5						Add potatoes. Toss evenly to coat potatoes. Arrange in single layer on parchment-lined sheet pans. Roast in until tender, approximately 30 min.
6						*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.

Squash Yellow & Red Peppers f/Frz (Squash and Peppers)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	63 °C	Simmer	1/2 Cup	ⓘ Contains: Onion; Garlic; AllergenSoy; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	7 g	2 g	2.5 g	40 mg	20 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Chop onion and sauté until tender using pan coating spray.
Pan Coating, Spray	0.5 Oz	0.5 Oz	1 Oz	2 Oz		
Onion, Yellow	9 Oz	1 lb 6 Oz	2 lb 13 Oz	5 lb 10 Oz	Chopped	
3						Add squash, margarine and garlic powder to cooked onion.
Squash, Yellow Frz	2 lb	5 lb	10 lb	20 lb	Thawed	
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4						Cover and simmer until soft, about 20 min; stirring occasionally.
5						When vegetables are half cooked. Add pimentos and continue cook until vegetable is tender.
Pimento, Pieces Cnd	1/3 Cup	1 Cup	2 Cup	1 Qt		

Squash Yellow & Red Peppers f/Frz (Squash and Peppers)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
6						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
10						Discard unused product.