

Recipe - Applesauce JcPk Cnd (Chilled Applesauce)

Cook Time :

Method : Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Applesauce, JcPk

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Portion 1/2 Cup.

2. CCP -- Maintain <40F/4C.

Recipe - Beans Refried f/Cnd (Refried Beans)

Cook Time : 20 min

Method : Steam

Serving Size : 1/2 Cup

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Onion, Yellow (Chopped Fine)	1 Cup	2 Cup	3 Cup	1 Qt
Oil, Vegetable	2 Tbsp	1/4 Cup	3/8 Cup	1/2 Cup
Cumin, Ground	1 tsp	2 tsp	1 Tbsp	1 1/3 Tbsp
Beans, Refried Cnd	3/4 Gal	1 1/2 Gal	2 1/4 Gal	3 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Saute onions in oil until tender.

2. Add onions and spices to beans and mix well.

3. Steam or bake to internal temp >145F for 15 sec.

4. CCP -- Maintain >135F/57C for only 4 hrs.

5. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

6. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

7. Note: May use onion powder in place of sauteed onions. 1 tsp onion powder = 1/3 cup chopped onion

Recipe - Beans Wax w/Parsley (Wax Beans)

Cook Time : 15-20 min

Method : Steam

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beans, Wax Frz

5 lb

10 lb

15 lb

20 lb

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

Parsley, Dried

1 Tbsp

2 Tbsp

3 Tbsp

1/4 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Steam or boil vegetables until tender.

2. Add seasoning & margarine and mix well.

3. CCP -- Maintain >135F/57C for only 4 hrs.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Beef Meatloaf Frz (Meatloaf)

Cook Time : 50-55 min

Method : Cook

Serving Size : 3 Oz

Cook Temp : 350F/176C

Serve Utensil : Spatula

INGREDIENT NAME

25

50

75

100

Beef Meatloaf Frz

4 2/3 lb

9 3/8 lb

14 1/8 lb

18 3/4 lb

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Cook to internal temp of 160F/71C held for 15 sec.

2. Portion according to serving size.

3. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

6. Note: Decrease cooking time by half if product has been thawed.

*Recipe - Beef Patty Baked (Baked Beef Patty)

Cook Time : 20 min

Method : Bake

Serving Size : 3 Oz

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beef, Patty 2.7z NEP

4 2/3 lb

9 3/8 lb

14 1/8 lb

18 3/4 lb

Paprika

1 1/4 tsp

2 1/2 tsp

1 1/4 Tbsp

1 2/3 Tbsp

Garlic, Powder

1 1/4 tsp

2 1/2 tsp

1 1/4 Tbsp

1 2/3 Tbsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Season beef patties. Place on sheet pans & bake for 20 min or until internal temp of 155F held for 15 sec.

2. CCP -- Maintain >140F/60C. Temperature should be taken every 2 hours during holding.

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 temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Beef Taco Filling RTC Cnd (Beef Taco Filling)

Cook Time : 45-60 min

Method : Cook

Serving Size : 1/3 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beef Taco Filling RTC Cnd

1/2 Gal

1 Gal

1 1/2 Gal

2 1/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Cook to internal temp of 160F/71C held for 3 minutes.

2. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

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 temp of 165F/74C held 15 sec within 2 hrs - one time only.

5. Note: Cook time may be decreased to 30-40 min if product is thawed.

Recipe - Beets Pickle Cnd (Pickled Beets)

Cook Time :

Method : Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beets Pickle Cnd

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Portion according to serving size.

2. CCP -- Maintain <40F/4C.

Recipe - Beets Sliced f/Cnd (Seasoned Beets)

Cook Time : 5-10 min

Method : Cook

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beets, Sliced Cnd

3/4 Gal

1 5/8 Gal

2 3/8 Gal

3 1/4 Gal

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

Nutmeg, Ground

1/2 tsp

1 tsp

1 1/2 tsp

2 tsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Boil or steam beets to internal temperate 135F/57C held for 15 sec. Drain excess liquid.

2. Add seasoning and margarine. Toss lightly.

3. CCP -- Maintain >135F/57C for only 4 hrs.

4. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

5. CCP -- Reheat: To internal temp 165F held 15 sec within 1 hr - one time only.

Recipe - Biscuit RTB (Biscuit)

Cook Time : 12-15 min

Method : Bake

Serving Size : 1 Each

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Biscuit Dough, Buttermilk RTB

25 Each

50 Each

75 Each

100 Each

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place biscuits 1-2 inches apart on ungreased baking sheet. Bake until golden brown.

2. Discard unused portions.

Recipe - Broccoli Florets f/Frz (Seasoned Broccoli Florets)

Cook Time : 10 min

Method : Steam

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil : 4z Spoodle

INGREDIENT NAME

25

50

75

100

Broccoli, Florets Frz

5 lb

10 lb

15 lb

20 lb

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

Parsley, Dried

1 1/2 tsp

1 Tbsp

1 1/2 Tbsp

2 Tbsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Steam or boil vegetables until tender or until internal temp reaches 135F/57C held for 15 sec.

2. Add seasoning & margarine and mix well.

3. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Carrot Parsley f/Frz (Parslied Carrots)

Cook Time : 10 min

Method : Steam

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil : 4z Spoodle

INGREDIENT NAME	25	50	75	100
Carrot, Sliced Frz	5 lb	10 lb	15 lb	20 lb
Margarine, Solids	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup
Parsley, Dried	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Steam or boil vegetables until tender or to internal temp reaches 135F/57C for 15 sec.

2. Add seasonings & margarine. Mix well.

3. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Cauliflower Parsley f/Frz (Parsley Cauliflower)

Cook Time : 10 min

Method : Steam

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil : 4z Spoodle

INGREDIENT NAME

25

50

75

100

Cauliflower, Frz

5 lb

10 lb

15 lb

20 lb

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

Parsley, Dried

1 Tbsp

2 Tbsp

3 Tbsp

1/4 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Steam or boil vegetables until tender or internal temp reaches 135F/57C for 15 sec.

2. Add seasoning & margarine. Mix well.

3. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Cereal Cheerios f/Bulk (Cheerios)

Cook Time :

Method : Make

Serving Size : 3/4 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Cereal, Cheerios Bulk

1 1/8 Gal

2 1/3 Gal

3 1/2 Gal

4 2/3 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Portion cereal into separate bowls and serve.

Recipe - Cereal Corn Flakes f/Bulk (Corn Flakes)

Cook Time :

Method : Make

Serving Size : 3/4 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Cereal, Corn Flakes Bulk

1 1/8 Gal

2 1/3 Gal

3 1/2 Gal

4 2/3 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Portion cereal into separate bowls and serve.

Recipe - Cereal Crm of Rice (Cream of Rice)

Cook Time : 5-10 min

Method : Boil

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Salt, Iodized

1/4 tsp

1/2 tsp

3/4 tsp

1 tsp

Water, Tap

7/8 Gal

1 3/4 Gal

2 5/8 Gal

3 1/2 Gal

Cereal, Cream of Rice

1 1/4 lb

2 1/2 lb

3 3/4 lb

5 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Bring water & salt to a boil.

2. Stir dry cereal gradually into boiling water using wire whip.

3. Stir until some thickening is apparent. Reduce heat and cook until cereal reaches desired consistency. Cereal should be thick and creamy but not sticky. Do not stir excessively - over stirring or overcooking makes cereal sticky and gummy.

4. CCP -- Maintain >135F/57C for only 4 hrs.

5. Discard unused product.

Recipe - Cereal Crm of Wheat (Cream of Wheat)

Cook Time : 5-10 min

Method : Boil

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Salt, Iodized

1/4 tsp

1/2 tsp

3/4 tsp

1 tsp

Water, Tap

3/4 Gal

1 1/2 Gal

2 1/4 Gal

3 Gal

Cereal, Cream of Wheat

14 Oz

1 3/4 lb

2 5/8 lb

3 1/2 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Bring water & salt to a boil.

2. Stir dry cereal gradually into boiling water using wire whisk.

3. Stir until some thickening is apparent. Reduce heat and cook until cereal reaches desired consistency. Cereal should be thick and creamy but not sticky. Do not stir excessively - over stirring or overcooking makes cereal sticky and gummy.

4. CCP -- Maintain >135F/57C for only 4 hrs.

5. Discard unused product.

Recipe - Cereal Oatmeal (Oatmeal)

Cook Time : 5-10 min

Method : Boil

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Water, Tap

3/4 Gal

1 1/2 Gal

2 1/4 Gal

3 Gal

Salt, Iodized

1/4 tsp

1/2 tsp

3/4 tsp

1 tsp

Cereal, Oatmeal Quick

1 1/8 lb

2 1/4 lb

3 3/8 lb

4 1/2 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Bring water & salt to a boil.

2. Stir dry cereal gradually into boiling water using wire whisk.

3. Stir until some thickening is apparent. Reduce heat and cook until cereal reaches desired consistency. Cereal should be thick and creamy but not sticky. Do not stir excessively - over stirring or overcooking makes cereal sticky and gummy.

4. CCP -- Maintain >135F/57C for only 4 hrs.

5. Discard unused product.

Recipe - Cereal Oatmeal Cinnamon (Cinnamon Oatmeal)

Cook Time : 5-10 min

Method : Boil

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Water, Tap

2/3 Gal

1 3/8 Gal

2 1/8 Gal

2 3/4 Gal

Salt, Iodized

1/8 tsp

1/4 tsp

3/8 tsp

1/2 tsp

Cereal, Oatmeal Quick

1 lb

1 7/8 lb

2 7/8 lb

3 3/4 lb

Sugar, Brown Packed

5/8 Cup

1 1/4 Cup

1 7/8 Cup

2 1/2 Cup

Cinnamon, Ground

1 7/8 tsp

1 1/4 Tbsp

1 7/8 Tbsp

2 1/2 Tbsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Bring water and salt to a boil.

2. Stir until some thickening is apparent. Reduce heat and cool until cereal reaches desired consistency. Cereal should be thick and creamy but not sticky. Do not stir excessively - over stirring or overcooking makes cereal sticky and gummy.

3. Stir in brown sugar and cinnamon. Serve immediately or keep warm. If cereal gets too thick, add hot water sparingly.

4. CCP -- Maintain >135F/57C for only 4 hrs.

5. Discard unused product.

Recipe - Cereal Rice Krispies f/Bulk (Rice Crispy Cereal)

Cook Time :

Method : Make

Serving Size : 3/4 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Cereal, Rice Krispies Bulk

1 1/8 Gal

2 1/3 Gal

3 1/2 Gal

4 2/3 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Portion cereal into separate bowls and serve.

Recipe - Cheeseburger on Bun White (Cheeseburger on Bun)

Cook Time : 20-30 min

Method : Bake

Serving Size : 1 Each

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Beef, Patty 2.7z NEP	25 Each	50 Each	75 Each	100 Each
Cheese, American Yellow Sliced	1 1/2 lb	3 lb	4 1/2 lb	6 lb
Bun Hamburger White	25 Whole	50 Whole	75 Whole	100 Whole

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place beef patties on sheet pan. Cook to internal temp of 160F/71C held for 15 sec.

2. Place 1 oz cheese slice on each beef patty and heat only until cheese is melted.

3. Place beef patty with cheese between hamburger bun slices.

4. CCP -- Hold at >135F/57C for only 4 hrs.

5. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

6. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Chicken Breast Grilled RTB 3z (Grilled Chicken Breast)

Cook Time : 0

Method : Heat

Serving Size : 3 Oz

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Chicken Breast Grilled RTB 3z

4 2/3 lb

9 3/8 lb

14 1/8 lb

18 3/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Cook chicken to internal temp of 165F/74C held for 15 sec.

2. CCP -- Maintain >135F/57C for only 4 hrs.

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 temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Chicken Breast Teriyaki Glz Ckd (Teriyaki Chicken)

Cook Time :

Method : Heat

Serving Size : 3 Oz

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Chicken Breast Teriyaki Glz Ckd

4 2/3 lb

9 3/8 lb

14 1/8 lb

18 3/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Cook chicken to internal temp of >165F/74C held for 15 sec.

2. CCP -- Maintain >135F/57C for only 4 hrs.

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 temp of 165F/74C held 15 sec within 1 hr - one time only.

*Recipe - Chicken Salad Soft (Soft Chicken Salad)

Cook Time :

Method : Mix and Chill

Serving Size : 1/3 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Egg Boiled Hard Whole RTS (Ground)	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt
Chicken, Meat Ckd Pulled (Ground)	2 1/2 lb	5 lb	7 1/2 lb	10 lb
Salt, Iodized	1 1/8 tsp	2 1/8 tsp	1 Tbsp	1 3/8 Tbsp
Pepper, Black Ground	1/8 tsp	3/8 tsp	1/2 tsp	3/4 tsp
Juice, Lemon RTS	2 1/2 tsp	1 2/3 Tbsp	2 1/2 Tbsp	3 1/3 Tbsp
Dressing, Mayo-Like Bulk	1 3/8 Cup	2 3/4 Cup	1 Qt	1 3/8 Qt

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Combine all ingredients and mix well.

2. Portion according to serving size.

3. CCP -- Maintain <40F/4C.

Recipe - Chicken Salad Soft Sndw Wheat (Soft Chicken Salad on Wheat)

Cook Time : 0

Method : Make

Serving Size : 1 Each

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Chicken Salad Soft (prepared)	1/2 Gal	1 Gal	1 1/2 Gal	2 Gal
Bread Wheat	50 Slice	100 Slice	150 Slice	200 Slice

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Prepare Filling as per separate recipe and *maintain <40F/4C.

2. Spread 1/3 Cup of Filling on 1 slice of Bread; top with second slice of Bread. Cut into desired sections and serve immediately or *wrap and chill at <40F/4C.

3. CCP - Maintain <40F/4C; discard unused product.

Recipe - Chicken Tenders Brd f/RTB (Chicken Tenders)

Cook Time :

Method : Bake

Serving Size : 3 Oz

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Chicken Tenders Brd Frz 1.5z

4 3/4 lb

9 1/2 lb

14 1/4 lb

19 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Deep fry or bake tenders until golden brown or internal temp of >165F/74C held for 15 sec.

2. CCP -- Hold at 135F/57C for only 4 hrs.

3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

4. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Coffee f/Grd (Coffee)

Cook Time : 0

Method : Make

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Coffee, Ground	3 5/8 Oz	7 1/8 Oz	10 2/3 Oz	14 1/4 Oz
Water, Tap	1 1/8 Gal	2 3/8 Gal	3 1/2 Gal	4 3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Measure Coffee into Filter and place in coffee maker.
2. Run cold water through the coffee maker. Add more or less coffee grounds to taste.

Recipe - Cookies Snickerdoodle f/Dough (Snickerdoodle Cookies)

Cook Time : 8-10 min

Method : Bake

Serving Size : 2 Each

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Cookie Dough, Snickerdoodle

2 1/3 lb

4 5/8 lb

7 lb

9 1/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place cookie dough 2 inches apart on ungreased baking sheet. Bake until golden brown.

2. Let cool at least 2 minutes before removing from baking sheet.

3. Serve according to portion size.

Recipe - Cookies Sugar f/Dough (Sugar Cookies)

Cook Time : 8-10 min

Method : Bake

Serving Size : 2 Each

Cook Temp : 350F/176C

Serve Utensil : Gloved

INGREDIENT NAME

25

50

75

100

Cookie Dough, Sugar

2 1/3 lb

4 5/8 lb

7 lb

9 1/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place cookie dough 2 inches apart on ungreased baking sheet and bake until golden brown.

2. Allow to cool at least 2 minutes before removing from baking sheet.

3. Serve according to portion size.

Recipe - Egg Boiled Hard (Hard Boiled Egg)

Cook Time : 15 Minutes

Method : Boil

Serving Size : 1 Each

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Egg, Shell Large

25 Each

50 Each

75 Each

100 Each

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Prepare by kettle or steamer method.

KETTLE: Place eggs in wire baskets and lower into kettle of boiling water. Simmer (do not boil), 10-15 min. Carefully remove from water & immediately immerse in cold water or serve immediately.

STEAMER: Place Eggs in perforated counter pan(s), 3 dozen per 12x20x2 inch pan. Place in steamer and time as follows: at 5 lbs pressure cook 8-10 min; at 15 lbs pressure cook 7-9 min. Immediately immerse in cold water or serve immediately.

2. CCP -- If serving hot: Maintain temperature >140F/60C.

CCP -- If serving cold: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. *Maintain temperature 40F/4C.

Recipe - Egg Scrambled f/Frz (Scrambled Egg)

Cook Time : 0

Method : Cook

Serving Size : 1 #16scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Egg, Liquid Frz

1 1/2 Qt

3/4 Gal

1 1/8 Gal

1 1/2 Gal

Milk, 2% Bulk

3/4 Cup

1 1/2 Cup

2 1/4 Cup

3 Cup

Margarine, Solids

2 Tbsp

1/4 Cup

3/8 Cup

1/2 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Defrost Eggs under refrigeration <40F/4C.

Combine Eggs & Milk. Beat until blended. Add Margarine during cooking process. Stir to distribute. Refrigerate Egg mixture at <40F/4C until ready to cook.

2. STEAMER: Pour Egg mixture into each pan(s). Steam for 6-8 min at 5 lb pressure until *internal temp reaches >145F/62C held for 15 sec. Batch cook.

3. OVEN: Pour Egg mixture into each pan(s). Bake in preheated 350F/176C conventional oven (325F/162C convection oven) for 20-30 min, stirring once during baking process. Cook until *internal temp reaches >145F/62C or above held for 15 sec.

4. GRIDDLE: Spray Griddle with non-stick Vegetable spray. Preheat to 350F/176C. Pour Egg mixture onto griddle in batches (keep uncooked mixture refrigerated at <40F/4C), and cook, turning spatula, for 3-5 min until *internal temp is >145F/62C or above held for 15 sec.

5. CCP -- Maintain >140F/60C for 4 hrs only.

Discard unused product.

*Recipe - Fish Fillet Brd for Sndw (Breaded Fish Fillet)

Cook Time : 15 min

Method : Bake

Serving Size : 3 Oz

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Fish, Brd Square 3z RTB

25 Each

50 Each

75 Each

100 Each

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Cook fish to internal temp of 145F/63C held for 15 sec.

2. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

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 temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Fish Fillet Brd on Bun f/RTB (Fish Fillet Sndw on Bun)

Cook Time :

Method : Make

Serving Size : 1 Each

Cook Temp :

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Fish Fillet Brd for Sndw

4 2/3 lb

9 3/8 lb

14 1/8 lb

18 3/4 lb

Bun Hamburger White

25 Whole

50 Whole

75 Whole

100 Whole

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Prepare fish as per separate recipe and maintain >135F/57C.

2. Sandwich Service: Place fish between bun and serve immediately.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

Recipe - Garnish Cheese Cheddar Shredded (Cheddar Cheese Garnish)

Cook Time :

Method : Make

Serving Size : 1 Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Cheese, Cheddar Shredded

1 5/8 lb

3 1/8 lb

4 2/3 lb

6 1/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces and equipment.

Divide cheese into 1 oz portions.

2. CCP -- Maintain <40F/4C.

Recipe - Garnish Pickle Spear Dill (Pickle Spear)

Cook Time : 0

Method :

Serving Size : 1 Each

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Pickles, Dill Spear

25 ea

50 ea

75 ea

100 ea

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Place 1 Pickle Spear on each plate as garnish. *Chill <40F.

Recipe - Gr.Cheeseburger on Bun (Gr.Cheeseburger On Bun)

Cook Time :

Method : Grind

Serving Size : 1 Each

Cook Temp :

Serve Utensil : #12scp

INGREDIENT NAME	25	50	75	100
Beef Patty Baked (prepared)	4 2/3 lb	9 3/8 lb	14 1/8 lb	18 3/4 lb
Cheese, Cheddar Shredded	1 5/8 lb	3 1/8 lb	4 2/3 lb	6 1/4 lb
Mayonnaise f/Bulk	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt
Bun Hamburger White	25 Whole	50 Whole	75 Whole	100 Whole

1. *WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2. Grind Meat & Cheese to desired consistency. Stir in Mayo; *Reheat to 165F/74C held for 15 sec.
CCP - Maintain >140F/60C.
3. Spread #12 Scoop of Meat Mixture between Bread/Bun slices.
4. *Maintain >140F60C for only 4 hrs.
Discard unused portion.

Recipe - Gr.Fish Fillet Sndw Brd on Bun (Gr.Fish Fillet Sndw on Bun)

Cook Time :

Method : Grind

Serving Size : 1 Each

Cook Temp :

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Fish Fillet Brd for Sndw (cooked)

25 each

50 each

75 each

100 each

Sauce Tartar f/Bulk

1 5/8 Cup

3 1/8 Cup

1 1/8 Qt

1 5/8 Qt

Bun Hamburger White

25 Whole

50 Whole

75 Whole

100 Whole

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Prepare Fish as per separate recipe and *maintain >140F/60C.

2. Grind prepared Fish with Sauce to desired consistency. *Reheat to 165F/74C held for 15 sec.

CCP - Maintain >140F/60C. 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. Refer to local or regional public health regulations for specific times.

3. Sandwich Serving: Spread 1 #12 Scoop on bottom half of Bun; top with second half of Bun. Cut Sandwich in half and serve immediately.

4. CCP - *Maintain >140F/60C; discard unused product.

Recipe - Gr/MM5 Chicken Breast Teriyaki Glz Ckd (Gr/MM5 Teriyaki Chicken)

Cook Time : Method : Grind Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Chicken Breast Teriyaki Glz Ckd (prepared)	25 Each	50 Each	75 Each	100 Each
Sauce, Teriyaki Glaze	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Finely mince or grind prepared product to desired consistency.

2. Add additional sauce or liquid to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: Alternate liquid may be used if desired.

Minced & Moist (MM5): NOTE: This Recipe should be appropriate for those on a Level 5 Minced & Moist. To determine if this Recipe is appropriate for an IDDSI level, it must be tested and pass the appropriate IDDSI Level test for softness and particle size (Adults no larger than 4 mm, Pediatric no larger than 2 mm) 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.

Recipe - Gr/MM5 Chicken Tenders Brd f/RTB (Gr/MM5 Chicken Tenders)

Cook Time : Method : Grind Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Chicken Tenders Brd f/RTB (prepared)	4 2/3 lb	9 3/8 lb	14 1/8 lb	18 3/4 lb
Gravy Cream f/Mix (prepared)	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Finely mince or grind prepared product to desired consistency.

2. Add liquid, stir to mix thoroughly so product is moist but not sticky.

Add additional liquid if needed to achieve desired consistency.

Note: May use alternate liquid if desired for flavor.

3. CCP - Maintain >140F for only 4 hrs.

Discard unused product.

Minced & Moist (MM5): NOTE: This Recipe should be appropriate for those on a Level 5 Minced & Moist. To determine if this Recipe is appropriate for an IDDSI level, it must be tested and pass the appropriate IDDSI Level test for softness and particle size (Adults no larger than 4 mm, Pediatric no larger than 2 mm) 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.

Recipe - Gr/MM5 Ham Breakfast f/Pit (Gr/MM5 Breakfast Ham)

Cook Time : Method : Grind Serving Size : 1 #20scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Ham Breakfast f/Pit (prepared)	1 5/8 lb	3 1/8 lb	4 2/3 lb	6 1/4 lb
Gravy Cream f/Mix (prepared)	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Finely mince or grind prepared product to desired consistency.

2. Add liquid, stir to mix thoroughly so product is moist but not sticky.

Add additional liquid if needed to achieve desired consistency.

3. CCP - Maintain >140F for only 4 hrs.

4. Discard unused product.

5. Note: May use alternate liquid if desired for flavor.

Minced & Moist (MM5): NOTE: This Recipe should be appropriate for those on a Level 5 Minced & Moist. To determine if this Recipe is appropriate for an IDDSI level, it must be tested and pass the appropriate IDDSI Level test for softness and particle size (Adults no larger than 4 mm, Pediatric no larger than 2 mm) 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.

Recipe - Gr/MM5 Pork Roast Ckd (Gr/MM5 Pork Roast)

Cook Time : Method : Grind Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Pork Roast Ckd (prepared)	4 2/3 lb	9 3/8 lb	14 1/8 lb	18 3/4 lb
Gravy Brown f/Mix (prepared)	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Finely mince or grind prepared product to desired consistency.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: Alternate liquid may be used if desired.

Minced & Moist (MM5): NOTE: This Recipe should be appropriate for those on a Level 5 Minced & Moist. To determine if this Recipe is appropriate for an IDDSI level, it must be tested and pass the appropriate IDDSI Level test for softness and particle size (Adults no larger than 4 mm, Pediatric no larger than 2 mm) 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.

Recipe - Gr/MM5 Sausage Patty Breakfast 2z (Gr/MM5 Sausage Patty)

Cook Time : 0

Method : Grind

Serving Size : 1 #16scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Sausage Patty Breakfast 2z (prepared)	25 Each	50 Each	75 Each	100 Each
Gravy Cream f/Mix (prepared)	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Finely mince or grind prepared product to desired consistency.

2. Add liquid, stir to mix thoroughly so product is moist but not sticky.

Add additional liquid if needed to achieve desired consistency.

Note: May use alternate liquid if desired for flavor.

3. CCP - Maintain >140F for only 4 hrs.

Discard unused product.

Minced & Moist (MM5): NOTE: This Recipe should be appropriate for those on a Level 5 Minced & Moist. To determine if this Recipe is appropriate for an IDDSI level, it must be tested and pass the appropriate IDDSI Level test for softness and particle size (Adults no larger than 4 mm, Pediatric no larger than 2 mm) 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.

Recipe - Gr/MM5 Turkey Roast Ckd RTS (Gr/MM5 Roast Turkey)

Cook Time : Method : Grind Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Turkey Roast Ckd RTS (prepared)	4 2/3 lb	9 3/8 lb	14 1/8 lb	18 3/4 lb
Gravy Poultry f/Mix (prepared)	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Finely mince or grind prepared product to desired consistency.

2. Add additional sauce or liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: Alternate liquid may be used if desired.

Minced & Moist (MM5): NOTE: This Recipe should be appropriate for those on a Level 5 Minced & Moist. To determine if this Recipe is appropriate for an IDDSI level, it must be tested and pass the appropriate IDDSI Level test for softness and particle size (Adults no larger than 4 mm, Pediatric no larger than 2 mm) 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.

Recipe - Gravy Brown f/Mix (Brown Gravy)

Cook Time : 0

Method : Boil

Serving Size : 2 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Gravy Mix, Brown Dry

5 3/8 Oz

10 3/4 Oz

1 lb

1 1/3 lb

Water, Tap

1 1/2 Qt

3/4 Gal

1 1/8 Gal

1 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Follow package directions for preparation. Heat until product reaches 165F/74C held for 15 sec.

2. CCP -- Maintain >140F/60C for only 4 hrs.

CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

***Recipe - Gravy Cream f/Mix (Cream Gravy)**

Cook Time :

Method : Cook

Serving Size : 2 Fl Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Gravy Mix, Country Dry	5 3/8 Oz	10 3/4 Oz	1 lb	1 1/3 lb
Water, Tap	1 1/2 Qt	3/4 Gal	1 1/8 Gal	1 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Prepare Gravy per package directions.

2. CCP -- Maintain >140F/60C for only 4 hrs.

CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

*Recipe - Gravy Poultry f/Mix (Poultry Gravy)

Cook Time : 0

Method : Boil

Serving Size : 2 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Water, Tap	1 5/8 Qt	3/4 Gal	1 1/4 Gal	1 5/8 Gal
Gravy Mix, Poultry	5 3/8 Oz	10 3/4 Oz	1 lb	1 1/3 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Prepare Gravy per package instructions.

2. CCP -- Maintain >140F/60C for only 4 hrs.

CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Green Beans Cut f/Frz (Seasoned Green Beans)

Cook Time : 10 min

Method : Steam

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Green Beans, Cut Frz

5 lb

10 lb

15 lb

20 lb

Basil, Dried Leaves

1 tsp

2 tsp

1 Tbsp

1 1/3 Tbsp

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Steam or boil vegetables until tender and temp reaches 135F/57C held for 15 sec.

2. Add seasonings and margarine. Mix well.

3. CCP -- Maintain >135F/57C for only 4 hr.

4. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

*Recipe - Ham Baked f/Pit (Baked Ham)

Cook Time : 2hr 30min

Method : Bake

Serving Size : 3 Oz

Cook Temp : 325F/162C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Ham, Pit-Style Smoked

7 lb

14 lb

21 lb

28 lb

Water, Tap

1 3/8 Cup

2 3/4 Cup

1 Qt

1 3/8 Qt

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Place Ham fat-side up on a rack in roasting pan(s). Do not cover. Add Water.
2. Bake to* internal temp >155F/68C held for 15 sec.
3. Remove Ham from oven about 30 min before it is done. Drain off drippings.
4. Score Ham 1/4 inch deep in diamond pattern. Return to oven and heat to *internal temp >160F/71C for 15 sec.
5. CCP -- Maintain >140F/60C for only 4 hrs.
CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Ham Breakfast f/Pit (Breakfast Ham)

Cook Time : 0

Method : Grill

Serving Size : 1 Oz

Cook Temp : 325F/162C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Ham Baked f/Pit

1 3/4 lb

3 1/2 lb

5 1/4 lb

7 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Slice Ham into 1 oz portions.

2. Grill Ham on both sides until golden brown and *internal temp >140F/60C held for 15 sec is reached.

3. CCP -- Maintain >140F/60C for only 4 hrs.

CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Ice Cream NSA FF Vanilla PC (NSA FF Vanilla Ice Cream PC)

Cook Time :

Method :

Serving Size : 1 Each

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Ice Cream NSA FF Vanilla PC

25 Each

50 Each

75 Each

100 Each

1. *WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2. Keep Frozen.
3. CCP - Maintain <32F/0C; discard unused product.

Recipe - Ice Cream Vanilla f/Bulk (Vanilla Ice Cream)

Cook Time : 0

Method : Chill

Serving Size : 1/2 Cup

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Ice Cream, Vanilla Bulk

3/4 Gal

1 1/2 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Serve 1/2 Cup Ice Cream in dessert dish.
2. CCP -- Maintain <0F.

Recipe - Juice Apple f/Frz Conc 6 flz (Apple Juice)

Cook Time : 0

Method : Make

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Juice, Apple Conc Frz 5x1	30 5/8 Fl Oz	61 1/4 Fl Oz	91 7/8 Fl Oz	122 1/2 Fl Oz
Water, Tap	7/8 Gal	1 7/8 Gal	2 3/4 Gal	3 3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Dilute in cool Water; stirring well. Refrigerate <40F.

2. CCP -- Keep chilled at 40 degrees F.

Recipe - Juice Grape f/Frz Conc 6 flz (Grape Juice)

Cook Time : 0

Method : Chill

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Juice, Grape Conc Frz Swt	30 5/8 Fl Oz	61 1/4 Fl Oz	91 7/8 Fl Oz	122 1/2 Fl Oz
Water, Tap	7/8 Gal	1 7/8 Gal	2 3/4 Gal	3 3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Dilute with cool Water.

2. CCP -- Keep chilled at 40 degrees F.

Recipe - Juice Orange f/Frz Conc 6 flz (Orange Juice)

Cook Time : 0

Method : Chill

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Juice, Orange Conc Unswt Frz	35 Fl Oz	70 Fl Oz	105 Fl Oz	140 Fl Oz
Water, Tap	7/8 Gal	1 2/3 Gal	2 1/2 Gal	3 1/3 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Dilute with Water.

2. CCP -- Keep chilled at 40 degrees F.

Recipe - LS Gravy Brown f/Mix (LS Brown Gravy)

Cook Time :

Method : Boil

Serving Size : 2 Fl Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Water, Tap

1 1/2 Qt

3/4 Gal

1 1/8 Gal

1 1/2 Gal

Gravy Mix, Brown Dry LS

5 3/8 Oz

10 3/4 Oz

1 lb

1 1/3 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Follow package directions for preparation.
2. CCP -- Heat until product reaches 165F for 15 sec.
3. CCP -- Maintain >140F for only 4 hrs.
4. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
5. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.
6. ** NOTE: Prepare Gravy per package directions. Ratio of dry mix to liquid varies with each manufacturer.

***Recipe - LS Soup Broth Beef f/Base (LS Beef Broth)**

Cook Time : 0

Method : Boil

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Water, Tap	1 1/8 Gal	2 1/4 Gal	3 3/8 Gal	4 1/2 Gal
Base, Beef Paste LS	3 3/8 Oz	6 7/8 Oz	10 1/4 Oz	13 5/8 Oz

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Heat Water and add Base, stirring until dissolved to internal temp 145F for 15 sec.
2. CCP -- Hold at 140F or higher for only 4 hrs.
3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
4. CCP -- Reheat: To internal temp of >165F for at least 15 sec within 1 hr - one time only.

***Recipe - LS Soup Broth Chicken f/Base (LS Chicken Broth)**

Cook Time : 0

Method : Boil

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Water, Tap	1 1/8 Gal	2 1/4 Gal	3 3/8 Gal	4 1/2 Gal
Base, Chicken Paste LS	3 3/8 Oz	6 7/8 Oz	10 1/4 Oz	13 5/8 Oz

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Heat Water and add Base, stirring until well dissolved to *internal temp of 145F for 15 sec.
2. CCP -- Maintain > 140F for only 4 hrs.
3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
4. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Macaroni & Cheese f/Mix (Macaroni & Cheese)

Cook Time : 30 - 40 min

Method : Bake

Serving Size : 1/2 Cup

Cook Temp : 350F

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Macaroni, Elbow Dry

1 1/3 lb

2 2/3 lb

4 lb

5 1/3 lb

Water, Tap

1 7/8 Gal

3 2/3 Gal

5 1/2 Gal

7 1/3 Gal

Oil, Vegetable

1 Tbsp

2 Tbsp

3 Tbsp

1/4 Cup

Sauce Mix, Cheese Trio

2 lb

4 lb

6 lb

8 lb

Water, Tap

1/2 Gal

1 Gal

1 1/2 Gal

2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Stir macaroni into boiling water; cook 10-12 min or until tender, stirring occasionally. Drain well.

2. Prepare cheese mix with 2nd water according to package instructions. Add to drained macaroni. Mix well.

3. Divide into steamtable pan(s).

4. Bake at 350F for approx. 20 min to internal temp of >145F for at least 15 sec.

5. Remove from oven, cover and hold for service >140F. Portion 1/2 C per serving.

6. CCP -- Maintain >135F/57C for only 4 hrs.

7. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

8. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Macaroni Salad Soft Hmd (Soft Macaroni Salad)

Cook Time : 0

Method : Chill

Serving Size : 1/2 Cup

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Macaroni, Elbow Dry	1 1/4 lb	2 1/2 lb	3 3/4 lb	5 lb
Sugar, Granulated Bulk	1 7/8 tsp	1 1/4 Tbsp	1 7/8 Tbsp	2 1/2 Tbsp
Vinegar, White	2 2/3 Tbsp	1/3 Cup	1/2 Cup	2/3 Cup
Dressing, Mayo-Like Bulk	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Qt
Parsley, Dried	1 1/2 Tbsp	3 Tbsp	1/4 Cup	3/8 Cup
Paprika	2 1/4 tsp	1 1/2 Tbsp	2 1/4 Tbsp	3 Tbsp
Onion, Powder	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Cook Macaroni. Drain and rinse in cold Water. Maintain <40F.
2. Mix Sugar, Vinegar, and Salad Dressing until Sugar is dissolved.
3. Combine all ingredients and mix well. Chill at least 2 hrs <40F.
4. CCP -- Maintain <40F.

***Recipe - Mayonnaise f/Bulk (Mayonnaise)**

Cook Time : 0

Method :

Serving Size : 1 Tbsp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Mayonnaise, Bulk

1 1/2 Cup

3 1/8 Cup

1 1/8 Qt

1 1/2 Qt

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Portion and serve.

Maintain <40F.

Recipe - Meatballs/No Sauce f/Frz .5z (Meatballs)

Cook Time : 20 min

Method : Bake

Serving Size : 6 Each

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Meatball, Ckd .5z (prepared)

150 Each

300 Each

450 Each

600 Each

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Cook to internal temp of 160F/71C held for 15 sec.

2. Serve according to portion size.

3. CCP -- Maintain >140F/57C for only 4 hrs.

4. CCP -- Cool: Product Must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F held for 15 sec within 1 hr - one time only.

Recipe - Milk 2% f/Bulk (2% Milk)

Cook Time : 0

Method :

Serving Size : 8 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Milk, 2% Bulk

1 1/2 Gal

3 1/8 Gal

4 2/3 Gal

6 1/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour Milk into sanitary drinking cups.

Keep refrigerated until used <40F/4C.

Recipe - Milk 2% f/Bulk L & D (2% Milk)

Cook Time : 0

Method :

Serving Size : 8 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Milk, 2% Bulk

1 1/2 Gal

3 1/8 Gal

4 2/3 Gal

6 1/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour Milk into sanitary drinking cups.

Keep refrigerated until used <40F/4C.

Recipe - Noodles Egg Seasoned (Seasoned Egg Noodles)

Cook Time : 10 min

Method : Boil

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Water, Tap

1 2/3 Gal

3 1/3 Gal

5 Gal

6 2/3 Gal

Salt, for Boiling NEP

1 tsp

2 tsp

1 Tbsp

1 1/3 Tbsp

Noodles, Egg Dry

1 1/2 lb

3 lb

4 1/2 lb

6 lb

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Bring water & salt to a boil.

2. Add noodles gradually while stirring. Reheat to boiling temp. Cook uncovered at a fast boil until tender, but firm about 5-10 min. Stir occasionally to prevent sticking. Drain.

3. Stir in margarine.

4. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

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 temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Oranges Mandarin Chilled JcPk Cnd (Chilled Mandarin Oranges)

Cook Time :

Method : Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil : 4z Spoodle

INGREDIENT NAME

25

50

75

100

Oranges, Mandarin JcPk (Drained)

7/8 Gal

1 3/4 Gal

2 5/8 Gal

3 1/2 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Serve according to portion size.

2. CCP -- Maintain <40F/4C.

Recipe - P.Sauce Tartar (P.Tartar Sauce)

Cook Time : 0

Method : Puree

Serving Size : 1 #60scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Sauce, Tartar Bulk

3 1/8 Cup

1 5/8 Qt

5/8 Gal

3/4 Gal

1. WASH HANDS before beginning preparation.

SANITIZE surfaces & equipment.

Pour product into blender or food processor. Cover securely. Blend until smooth. Scrape down sides and bottom of bowl. Continue blending until pudding-like consistency is reached.

*Chill <40F.

CCP - Maintain <40F.

Discard unused portions.

2. NOTE: Depending on Product used Tartar Sauce may need to be strained prior to blending to remove fibers , etc in order to produce a smooth blended product.

Recipe - P/PU4 Beans Refried f/Cnd (P/PU4 Refried Beans)

Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Beans Refried f/Cnd (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

Soup Broth Vegetable f/Base (prepared)

3 1/8 Cup

1 5/8 Qt

5/8 Gal

3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour 2 Tb Broth in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid (water or broth) as needed to achieve desired consistency. Ensure no hulls/peels/skins in puree.

3. CCP - Maintain >135F/57C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Beans Wax w/Parsley (P/PU4 Wax Beans)

Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beans Wax w/Parsley (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend prepared product in blender or food processor until desired consistency is reached.

2. Add additional liquid (water or vegetable broth) as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Beef Meatloaf Frz (P/PU4 Meatloaf)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
LS Soup Broth Beef f/Base (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Beef Meatloaf Frz (prepared)	25 Each	50 Each	75 Each	100 Each

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Pour liquids in blender or food processor. Chop prepared product to facilitate blending. Add prepared product to blender. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: May use alternate liquid as desired.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Beef Taco Filling RTC Cnd (P/PU4 Beef Taco Filling)

Cook Time : Method : Puree Serving Size : 1 #12scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
LS Soup Broth Beef f/Base (prepared)	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal
Beef Taco Filling RTC Cnd (prepared)	1/2 Gal	1 Gal	1 1/2 Gal	2 1/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product to blender. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: May use alternate liquid as desired.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Beets Pickle Cnd (P/PU4 Pickled Beets)

Cook Time :

Method : Puree

Serving Size : 1 #10scp

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beets Pickle Cnd

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend prepared product in blender or food processor until desired consistency is reached, adding additional liquid as needed to achieve desired consistency.

2. CCP -- Maintain >135F/57C.

3. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Recipe - P/PU4 Beets Sliced f/Cnd (P/PU4 Seasoned Beets)

Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Beets Sliced f/Cnd (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend prepared product in blender or food processor until desired consistency is reached.

2. Add additional liquid (water or vegetable broth) as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Broccoli Florets f/Frz (P/PU4 Seasoned Broccoli Florets)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Broccoli Florets f/Frz (prepared)	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend prepared product in blender or food processor until desired consistency is reached.

2. Add additional liquid (water or vegetable broth) as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cake Angel Food RTS (P/PU4 Angel Food Cake)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Water, Tap	3/8 Cup	7/8 Cup	1 1/4 Cup	1 2/3 Cup
Cake Angel Food RTS 1.5z (prepared)	2 1/2 Oz	5 Oz	7 1/2 Oz	10 Oz

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain <40F/4C.

4. Discard unused product.

5. Note: May use alternate liquid if desired.

6. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cake Pound RTS 3z (P/PU4 Pound Cake)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Water, Tap	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Cake Pound RTS 3z (prepared)	25 Slice	50 Slice	75 Slice	100 Slice

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain <40F/4C.

4. Discard unused product.

5. Note: May use alternate liquid as desired.

6. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Carrot Parsley f/Frz (P/PU4 Parslied Carrots)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Carrot Parsley f/Frz (prepared)	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend prepared product in blender or food processor until desired consistency is reached.

2. Add additional liquid (water or vegetable broth) as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cereal Cheerios (P/PU4 Cheerios)

Cook Time : Method : Puree Serving Size : 1 #12scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Cereal, Cheerios Bulk	1 1/8 Gal	2 1/3 Gal	3 1/2 Gal	4 2/3 Gal
Milk, 2% Bulk	1 1/8 Qt	5/8 Gal	7/8 Gal	1 1/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add cereal. Blend until desired consistency is reached.

2. Add additional water or liquid as needed to achieve desired consistency.

3. CCP-Maintain <40F/4C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cereal Corn Flakes (P/PU4 Corn Flakes)

Cook Time : Method : Puree Serving Size : 1 #12scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Cereal, Corn Flakes Bulk	1 1/8 Gal	2 1/3 Gal	3 1/2 Gal	4 2/3 Gal
Milk, 2% Bulk	1 1/8 Qt	5/8 Gal	7/8 Gal	1 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add cereal. Blend until desired consistency is reached.

2. Add additional water or liquid as needed to achieve desired consistency.

3. CCP-Maintain <40F/4C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cereal Oatmeal (P/PU4 Oatmeal)

Cook Time : 0

Method : Puree

Serving Size : 1 #8scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Cereal Oatmeal (prepared)	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal
Water, Tap	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C.

Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cereal Oatmeal Cinnamon (P/PU4 Cinnamon Oatmeal)

Cook Time : 0

Method : Puree

Serving Size : 1 #8scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Cereal Oatmeal Cinnamon (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

Water, Tap

1 5/8 Qt

3/4 Gal

1 1/8 Gal

1 5/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C.

Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Chicken Breast Grilled RTB 3z (P/PU4 Grilled Chicken Breast)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
LS Soup Broth Chicken f/Base (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Chicken Breast Grilled RTB 3z (prepared)	25 Each	50 Each	75 Each	100 Each

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Pour liquids in blender or food processor. Chop prepared product to facilitate blending. Add prepared product to blender. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: May use alternate liquid if desired.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Chicken Salad Soft Sndw Wheat (P/PU4 Soft Chicken Salad on Wheat)



Cook Time : 0

Method : Puree

Serving Size : 3 #12scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Bread Wheat	50 Slice	100 Slice	150 Slice	200 Slice
Soup Broth Chicken f/Base (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Chicken Salad Soft	25 #12scp	50 #12scp	75 #12scp	100 #12scp
Dressing, Mayo-Like Bulk	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

PUREE BREAD:

Tear or cut bread product in to smaller pieces to facilitate blending, then add to blender or food processor. Pour in broth or other liquid. Blend until desired consistency is reached. Add additional liquid if needed to achieve desired consistency.

Note: Thickener may need to be added to achieve desired consistency.

2. PUREE FILLING:

Place Sandwich Filling in blender or food processor. Add mayo or other liquid. Blend until desired consistency is reached. Add additional liquid if needed to achieve desired consistency.

3. SANDWICH SERVING:

Place 1 #12 scoop Filling between 2 #12 scoops Bread.

4. CCP -- Maintain <40F/4C. Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Chicken Tenders Brd f/RTB (P/PU4 Chicken Tenders)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Chicken Tenders Brd f/RTB (prepared)	4 2/3 lb	9 3/8 lb	14 1/8 lb	18 3/4 lb
Gravy Poultry f/Mix (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cookies Snickerdoodle f/Dough (P/PU4 Snickerdoodle Cookies)

Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Cookies Snickerdoodle f/Dough (prepared)	50 Each	100 Each	150 Each	200 Each
Water, Tap	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain <40F/4C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Cookies Sugar f/Dough (P/PU4 Sugar Cookies)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Cookies Sugar f/Dough (prepared)	50 Each	100 Each	150 Each	200 Each
Water, Tap	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour 3 Tb liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain <40F/4C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Egg Boiled Hard (P/PU4 Hard Boiled Egg)

Cook Time : 0

Method : Puree

Serving Size : 1 #16scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Egg Boiled Hard (prepared)

25 Each

50 Each

75 Each

100 Each

Soup Broth Chicken f/Base (prepared)

3 1/8 Cup

1 5/8 Qt

5/8 Gal

3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquids in blender or food processor. Chop prepared product to facilitate blending if desired. Add prepared product to blender. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Egg Scrambled & Cheese f/Frz (P/PU4 Scrambled Eggs with Cheese)



Cook Time :

Method : Puree

Serving Size : 1 #16scp

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Egg Scrambled & Cheese f/Frz (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Milk, 2% Bulk	1/2 Cup	1 Cup	1 5/8 Cup	2 1/8 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Egg Scrambled f/Frz (P/PU4 Scrambled Eggs)

Cook Time : Method : Puree Serving Size : 1 #16scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Egg Scrambled f/Frz (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Water, Tap	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Green Beans Cut f/Frz (P/PU4 Seasoned Green Beans)



Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Green Beans Cut f/Frz (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend prepared product in blender or food processor until desired consistency is reached.

2. Add additional liquid (water or vegetable broth) as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Ham Breakfast f/Pit (P/PU4 Breakfast Ham)

Cook Time : Method : Puree Serving Size : 1 #16scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Gravy Cream f/Mix (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Ham Breakfast f/Pit (prepared)	1 5/8 lb	3 1/8 lb	4 2/3 lb	6 1/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: May use alternate liquid if desired.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Macaroni & Cheese f/Mix (P/PU4 Macaroni & Cheese)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Macaroni & Cheese f/Mix (prepared)	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal
Milk, 2% Bulk	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour milk in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional milk as needed to achieve desired consistency.

3. CCP - Maintain >135F/57C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Macaroni Salad Soft Hmd (P/PU4 Soft Macaroni Salad)

Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Macaroni Salad Soft Hmd (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

Soup Broth Vegetable f/Base (prepared)

1 5/8 Cup

3 1/8 Cup

1 1/8 Qt

1 5/8 Qt

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour broth in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid (broth or mayo) as needed to achieve desired consistency.

3. CCP - Maintain <40F/4C. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Noodles Egg Seasoned (P/PU4 Seasoned Egg Noodles)

Cook Time : 0

Method : Puree

Serving Size : 1 #10scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME**25****50****75****100**

Noodles Egg Seasoned (prepared)

3/4 Gal

1 5/8 Gal

2 1/3 Gal

3 1/8 Gal

Soup Broth Vegetable f/Base (prepared)

1 5/8 Qt

3/4 Gal

1 1/8 Gal

1 5/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour 3 Tb Broth in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP - Maintain >135F/57C for only 4 hrs.

Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Oranges Mandarin Chilled JcPk Cnd (P/PU4 Chilled Mandarin Oranges)



Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil : #10scp

INGREDIENT NAME	25	50	75	100
Oranges Mandarin Chilled JcPk Cnd	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Blend fruit in blender or food processor until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP - Maintain <40F/4C. Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Peaches Sliced Chilled JcPk Cnd (P/PU4 Chilled Peaches)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil : #10scp

INGREDIENT NAME	25	50	75	100
Peaches Sliced Chilled JcPk Cnd (prepared 3/4 Gal		1 5/8 Gal	2 1/3 Gal	3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Blend fruit in blender or food processor until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. Maintain <40F/4C. Discard unused product.

4. 4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Potato Au Gratin f/Mix (P/PU4 Au Gratin Potatoes)



Cook Time : Method : Puree Serving Size : 1 #8scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Potato Au Gratin f/Mix	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C. Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Potato Salad RTS (P/PU4 Potato Salad)

Cook Time : Method : Puree Serving Size : 1 #8scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Potato Salad RTS (prepared)	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal
Dressing, Mayo-Like Bulk	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Add prepared product to blender or food processor. Blend prepared product until desired consistency is reached, adding liquid as needed to achieve desired consistency.

2. CCP -- Maintain >135F/57C.

3. Discard unused product.

4. Note: May use alternate liquid or dressing as desired.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Potato Sweet Cinnamon f/Cnd (P/PU4 Cinnamon Sweet Potato)



Cook Time : Method : Puree Serving Size : 1 # 8 Scoop

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Potato Sweet Cinnamon f/Cnd	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal
Water, Tap	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Chop potato if needed to facilitate blending. Add liquid to blender or food processor, then add potato. Blend until desired consistency is reached.

2. Add additional water or liquid as needed to achieve desired consistency.

3. CCP-Maintain >135F/57C.

Discard unused product.

4. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Rice Fluffy (P/PU4 Fluffy Rice)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Rice Fluffy (prepared)	3/4 Gal	1 5/8 Gal	2 1/3 Gal	3 1/8 Gal
Soup Broth Vegetable f/Base (prepared)	1 1/8 Qt	5/8 Gal	7/8 Gal	1 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquid in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C for only 4 hrs. Discard unused product.

4. Note: May use alternate liquid as desired.

5. Note: Thickener may need to be added to achieve desired consistency.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Toast Cinnamon Wheat (P/PU4 Cinnamon Wheat Toast)

Cook Time : Method : Puree Serving Size : 1 #12scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Toast Cinnamon Wheat	25 Slice	50 Slice	75 Slice	100 Slice
Water, Tap	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Tear or cut bread product in to smaller pieces to facilitate blending, then add to blender or food processor. Pour in water or other liquid. Blend until desired consistency is reached.

2. Add additional liquid if needed to achieve desired consistency.

Note: Alternate liquid may be used if desired for flavor.

3. Note: Thickener may need to be added to achieve desired consistency.

4. CCP -- Maintain >135F/57C. Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Toast Wheat (P/PU4 Wheat Toast)

Cook Time : Method : Puree Serving Size : 1 #12scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Toast Wheat Dry	25 Slice	50 Slice	75 Slice	100 Slice
Water, Tap	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Tear or cut bread product in to smaller pieces to facilitate blending , then add to blender or food processor. Pour in water or other liquid. Blend until desired consistency is reached.

2. Add additional liquid if needed to achieve desired consistency.

3. Note: Thickener may need to be added to achieve desired consistency.

4. CCP -- Maintain >135F/57C. Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Toast White (P/PU4 White Toast)

Cook Time : Method : Puree Serving Size : 1 #12scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Toast White Dry	25 Slice	50 Slice	75 Slice	100 Slice
Water, Tap	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Tear or cut bread product in to smaller pieces to facilitate blending , then add to blender or food processor. Pour in water or other liquid. Blend until desired consistency is reached.

2. Add additional liquid if needed to achieve desired consistency.

3. Note: Thickener may need to be added to achieve desired consistency.

4. CCP -- Maintain >135F/57C. Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Tortilla Flour (P/PU4 Flour Tortilla)

Cook Time :

Method : Puree

Serving Size : 1 #12scp

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Tortilla Flour	25 Each	50 Each	75 Each	100 Each
Milk, 2% Bulk	3 1/8 Cup	1 5/8 Qt	5/8 Gal	3/4 Gal
Margarine, Solids (Melted)	1/2 Cup	1 Cup	1 5/8 Cup	2 1/8 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour liquids in blender or food processor. Add prepared product. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain <40F/4C.

4. Discard unused portion.

5. Note: May use alternate liquid if desired.

6. Note: Thickener may need to be added to achieve desired consistency.

Recipe - P/PU4 Tuna Salad Soft Sndw Wheat (P/PU4 Tuna Salad Sndw on Wheat)

Cook Time : 0

Method : Puree

Serving Size : 3 #12scp

Cook Temp : 0

Serve Utensil : #12 scoop

INGREDIENT NAME	25	50	75	100
Bread Wheat	50 Slice	100 Slice	150 Slice	200 Slice
Soup Broth Vegetable f/Base (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Tuna Salad Soft (prepared)	25 #12scp	50 #12scp	75 #12scp	100 #12scp
Dressing, Mayo-Like Bulk	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

PUREE BREAD:

Tear or cut bread product in to smaller pieces to facilitate blending, then add to blender or food processor. Pour in broth or other liquid. Blend until desired consistency is reached. Add additional liquid if needed to achieve desired consistency.

Note: Thickener may need to be added to achieve desired consistency.

2. PUREE FILLING:

Place Sandwich Filling in blender or food processor. Add mayo or other liquid. Blend until desired consistency is reached. Add additional liquid if needed to achieve desired consistency.

3. SANDWICH SERVING:

Place 1 #12 scoop Filling between 2 #12 scoops Bread.

4. CCP -- Maintain <40F/4C. Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Turkey Roast Ckd RTS (P/PU4 Roast Turkey)

Cook Time : Method : Puree Serving Size : 1 #10scp

Cook Temp : Serve Utensil :

INGREDIENT NAME	25	50	75	100
Turkey Roast Ckd RTS (prepared)	4 2/3 lb	9 3/8 lb	14 1/8 lb	18 3/4 lb
Gravy Poultry f/Mix (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Pour liquids in blender or food processor. Chop prepared product to facilitate blending. Add prepared product to blender. Blend until desired consistency is reached.

2. Add additional liquid as needed to achieve desired consistency.

3. CCP -- Maintain >135F/57C.

4. Discard unused product.

5. Note: May use alternate liquid as desired.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - P/PU4 Turkey Sndw on Wheat (P/PU4 Turkey Sandwich on Wheat)

Cook Time : 0

Method : Puree

Serving Size : 3 #12scp

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Bread Wheat	50 Slice	100 Slice	150 Slice	200 Slice
Soup Broth Chicken f/Base (prepared)	1 5/8 Qt	3/4 Gal	1 1/8 Gal	1 5/8 Gal
Turkey, Breast Whole Ckd (prepared)	3 1/8 lb	6 1/4 lb	9 3/8 lb	12 1/2 lb
Dressing, Mayo-Like Bulk	1 5/8 Cup	3 1/8 Cup	1 1/8 Qt	1 5/8 Qt

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

PUREE BREAD:

Tear or cut bread product in to smaller pieces to facilitate blending, then add to blender or food processor. Pour in broth or liquid. Blend until desired consistency is reached. Add additional liquid if needed to achieve desired consistency.

2. PUREE FILLING:

Place Sandwich Filling in blender or food processor. Add mayo or liquid. Blend until desired consistency is reached. Add additional liquid if needed to achieve desired consistency.

3. SANDWICH SERVING:

Place 1 #12 scoop Filling between 2 #12 scoops Bread.

4. CCP -- Maintain <40F/4C.

Discard unused product.

Pureed (PU4): NOTE: This Recipe should be appropriate for those on a Level 4 Pureed. 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.

Recipe - Peaches Sliced Chilled JcPk Cnd (Chilled Peaches)

Cook Time :

Method : Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil : 4z Spoodle

INGREDIENT NAME

25

50

75

100

Peaches, Sliced JcPk (Drained)

3/4 Gal

1 1/2 Gal

2 1/4 Gal

3 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Serve according to portion size.

2. CCP -- Maintain <40F/4C.

Recipe - Pear Slices JcPk Cnd (Chilled Pears)

Cook Time :

Method : Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Pears, Sliced JcPk (Drained)

3/4 Gal

1 5/8 Gal

2 3/8 Gal

3 1/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Serve according to portion size.

2. CCP -- Maintain <40F/4C.

Recipe - Potato Au Gratin f/Mix (Au Gratin Potatoes)

Cook Time : 45 min

Method : Bake

Serving Size : 1/2 Cup

Cook Temp : 400F/204C

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Potato, AuGratin Mix	2 lb	4 lb	6 lb	8 lb
Margarine, Solids (Melted)	2 1/2 Oz	5 Oz	7 1/2 Oz	10 Oz
Water, Tap (boiling)	3/4 Gal	1 1/2 Gal	2 1/3 Gal	3 1/8 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place potato mix in steamtable pan(s). Pour sauce over potatoes.

2. Add boiling water and margarine.

3. Bake uncovered until internal temp reaches >145F/62C held for 15 sec.

4. CCP -- Maintain >135F/57C for only 4 hrs.

5. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

6. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Potato Fries French f/Prepared (French Fries)

Cook Time : 20 min

Method : Bake

Serving Size : 4 Oz

Cook Temp : 400F/204C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Potato, Fries Krinkle Cut RTC

6 1/4 lb

12 1/2 lb

18 3/4 lb

25 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Spread fries in single layer on sheet pan(s). Bake until golden brown.

2. CCP -- Maintain >135F/57C for 4 hrs only.

3. Discard unused product.

Recipe - Potato Mashed f/Pearls (Mashed Potatoes)

Cook Time : 10 min

Method : Cook

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil : #8scp

INGREDIENT NAME

25

50

75

100

Water, Tap (Boiled)

1 3/4 Qt

7/8 Gal

1 1/3 Gal

1 3/4 Gal

Potato, Pearls

1 1/2 lb

3 lb

4 1/2 lb

6 lb

Margarine, Solids

1 1/4 Oz

2 1/2 Oz

3 3/4 Oz

5 Oz

Salt, Iodized

1 tsp

2 tsp

1 Tbsp

1 1/3 Tbsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Add potato pearls to boiling water. Stir constantly using whisk.

2. Add salt and margarine.

3. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Potato Mashed Garlic f/Pearls (Garlic Mashed Potatoes)

Cook Time : 10 min

Method : Make

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
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Water, Tap (Boiled)

1 3/4 Qt

7/8 Gal

1 1/3 Gal

1 3/4 Gal

Potato, Pearls

1 1/2 lb

3 lb

4 1/2 lb

6 lb

Margarine, Solids

1 1/4 Oz

2 1/2 Oz

3 3/4 Oz

5 Oz

Salt, Iodized

1 tsp

2 tsp

1 Tbsp

1 1/3 Tbsp

Garlic, Powder

3/8 tsp

3/4 tsp

1 1/8 tsp

1 1/2 tsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Add potato pearls to boiling water. Stir constantly using wire whip

2. Add seasonings and margarine.

3. CCP -- Maintain >135F/57 for only 4 hrs.

4. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Potato Sweet Cinnamon f/Cnd (Cinnamon Sweet Potato)

Cook Time : 20-30 min

Method : Bake

Serving Size : 1/2 Cup

Cook Temp : 400F

Serve Utensil : 4z Spoodle

INGREDIENT NAME

25

50

75

100

Potato, Sweet Syrup Cnd

1 1/8 Gal

2 1/4 Gal

3 3/8 Gal

4 1/2 Gal

Margarine, Solids

3 Oz

6 Oz

9 Oz

12 Oz

Cinnamon, Ground

1 1/2 tsp

1 Tbsp

1 1/2 Tbsp

2 Tbsp

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Pour off 1/4th of sweet syrup juice from potatoes for sauce. Arrange potatoes in shallow pan(s).

2. Mix reserved potato juice, margarine and cinnamon and heat to boiling point. *

3. Pour over potatoes. Bake immediately.

4. Bake at 400F for 20-30 min.

5. CCP -- Maintain >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. Refer to local or regional public health regulations for specific times.

6. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

7. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 2 hrs - one time only.

Recipe - Potato Wedges f/RTB (Potato Wedges)

Cook Time : 20 min

Method : Bake

Serving Size : 1/2 Cup

Cook Temp : 400F/204C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Potato, Wedges Frz

4 2/3 lb

9 3/8 lb

14 1/8 lb

18 3/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place potato wedges in single layer on baking sheet. Bake until golden brown.

2. CCP -- Maintain >135F/57C for only 4 hrs.

3. Discard unused portions.

Recipe - Pudding Chocolate f/Inst (Chocolate Pudding)

Cook Time :

Method : Mix and Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Pudding Mix, Chocolate Inst

1 1/8 lb

2 1/4 lb

3 1/4 lb

4 3/8 lb

Milk, 2% Bulk

5/8 Gal

1 1/4 Gal

1 7/8 Gal

2 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Combine pudding mix and milk in large mixing bowl and whisk until thickened, approximately 2 minutes.

2. Chill pudding in refrigerator <40F/4C until set.

3. Serve according to portion size.

4. CCP -- Maintain <40F/4C.

Recipe - Pudding LoCal Chocolate f/Mix (LoCal Chocolate Pudding)

Cook Time :

Method : Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Pudding Mix, Chocolate LoCal	10 Oz	1 1/4 lb	1 7/8 lb	2 1/2 lb
Milk, Skim Bulk	2/3 Gal	1 3/8 Gal	2 1/8 Gal	2 3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Pour Pudding Mix into large mixing bowl.
2. Prepare Pudding per manufacturer's instructions. Let set 20 min under refrigeration <40F.
3. CCP -- Keep chilled at <40F.

Recipe - Pudding Vanilla f/Inst (Vanilla Pudding)

Cook Time :

Method : Mix and Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Pudding Mix, Vanilla Inst

1 1/8 lb

2 1/4 lb

3 3/8 lb

4 1/2 lb

Milk, 2% Bulk

5/8 Gal

1 1/4 Gal

1 7/8 Gal

2 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Combine pudding mix and milk into large mixing bowl and whisk until thickened, approximately 2 minutes.

2. Chill pudding in refrigerator <40F/4C until set.

3. Serve according to portion size.

4. CCP -- Maintain <40F/4C.

Recipe - Rice Fluffy (Fluffy Rice)

Cook Time : 35 min

Method : Bake

Serving Size : 1/2 Cup

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Rice, White Parboiled

3 3/4 Cup

1 7/8 Qt

2/3 Gal

7/8 Gal

Margarine, Solids

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

Salt, Iodized

1/2 tsp

1 tsp

1 1/2 tsp

2 tsp

Water, Tap (boiling)

1 1/2 Qt

3/4 Gal

1 1/8 Gal

1 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place Rice, Margarine and Salt in shallow baking pan. Add Water amount per manufacturer's instruction. Stir. Cover pan with heavy duty foil.

Bake to *internal temp of 145F/62C held for 15 sec until liquid is absorbed. Fluff with fork.

2. CCP -- Maintain >140F/60C for only 4 hrs.

CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Roll Cinnamon f/RTB Dough (Cinnamon Roll)

Cook Time : 8-10 min

Method : Bake

Serving Size : 1 Each

Cook Temp : 400F/204C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Cinnamon Roll, Dough RTB

25 Each

50 Each

75 Each

100 Each

Frosting, Vanilla RTU

13 Oz

1 5/8 lb

2 3/8 lb

3 1/4 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place cinnamon rolls 2 inches apart in greased baking pan. Bake until golden brown.

2. Allow to cool. Frost each roll with 1 Tbsp frosting.

3. Note: Baking time will increase if rolls are placed closer together in baking pan.

Recipe - Roll Wheat f/RTB Dough (Wheat Dinner Roll)

Cook Time : 20 min

Method : Bake

Serving Size : 1 Each

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Roll Dough, Whole Wheat 1.5z

25 Each

50 Each

75 Each

100 Each

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Place rolls 2 inches apart on baking sheet and bake until golden brown.

Recipe - Sauce Mustard Honey Hmd (Honey Mustard Sauce)

Cook Time : 0

Method :

Serving Size : 1 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Mustard, Yellow Prepared	1/2 Cup	7/8 Cup	1 1/3 Cup	1 3/4 Cup
Dressing, Mayo-Like Bulk	2 Cup	1 Qt	1 1/2 Qt	1/2 Gal
Honey, Bulk	3 1/8 Oz	6 1/4 Oz	9 3/8 Oz	12 1/2 Oz

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Combine all ingredients and mix well, *Refrigerate <40F.

2. CCP -- Maintain <40F.

***Recipe - Sauce Tartar f/Bulk (Tartar Sauce)**

Cook Time : 0

Method :

Serving Size : 1 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Sauce, Tartar Bulk

3 1/4 Cup

1 5/8 Qt

5/8 Gal

3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
CCP -- Maintain <40F. Portion 2 Tbsp (#30 scoop) per serving

Recipe - Sausage Patty Breakfast 2z (Sausage Patty)

Cook Time :

Method : Bake

Serving Size : 1 Each

Cook Temp : 350F/176C

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Sausage, Pork Patties 2z raw NEP

25 Each

50 Each

75 Each

100 Each

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Cook to internal temp of 160F/71C held for 15 sec.

2. CCP -- Maintain >135F/57C. Temperature should be taken every 2 hours during holding.

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 temp of 165F/74C held 15 sec within 2 hrs - one time only.

*Recipe - Soup Broth Chicken f/Base (Chicken Broth)

Cook Time : 0

Method : Boil

Serving Size : 6 Fl Oz

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Base, Chicken Paste G-F

3 3/8 Oz

6 7/8 Oz

10 1/3 Oz

13 3/4 Oz

Water, Tap

1 1/8 Gal

2 1/4 Gal

3 3/8 Gal

4 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Heat Water and add Base, stirring until well dissolved, heated to *internal temp of 145F/62C held for 15 sec.

2. CCP -- Maintain >140F/60C for only 4 hrs.

CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

***Recipe - Soup Broth Vegetable f/Base (Vegetable Broth)**

Cook Time :

Method : Boil

Serving Size : 6 Fl Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Base, Vegetable Dry	3 3/8 Oz	6 7/8 Oz	10 1/4 Oz	13 5/8 Oz
Water, Tap	1 1/8 Gal	2 1/4 Gal	3 3/8 Gal	4 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Heat Water and add Base, stirring until well dissolved to *internal temp of 145F for 15 sec.
2. CCP -- Maintain > 140F for only 4 hrs.
3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
4. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Soup Minestrone f/Cnd (Minestrone Soup)

Cook Time :

Method : Boil

Serving Size : 6 Fl Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Soup, Minestrone Cond

1/2 Gal

1 1/8 Gal

1 2/3 Gal

2 1/4 Gal

Water, Tap

1/2 Gal

1 1/8 Gal

1 2/3 Gal

2 1/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Combine soup and water in sauce pan. Heat to internal temp 165F/57C held for 15 sec.

2. CCP -- Maintain 135F/57C or higher for only 4 hrs.

3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

4. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Soup Pea Split f/Cnd (Split Pea Soup)

Cook Time :

Method : Boil

Serving Size : 6 Fl Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Soup, Split Pea Cond

2/3 Gal

1 3/8 Gal

2 1/8 Gal

2 3/4 Gal

Water, Tap

2/3 Gal

1 3/8 Gal

2 1/8 Gal

2 3/4 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Combine soup and water in sauce pan. Heat to internal temp 165F/74C for 15 sec.

2. CCP -- Maintain >135F/57C for only 4 hrs

3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs..

4. CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Recipe - Soup Vegetable f/Cnd (Vegetable Soup)

Cook Time : 20-30 min

Method : Simmer

Serving Size : 6 Fl Oz

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Soup, Vegetable Cond

5/8 Gal

1 1/4 Gal

1 7/8 Gal

2 1/2 Gal

Water, Tap

5/8 Gal

1 1/4 Gal

1 7/8 Gal

2 1/2 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Combine soup and water in sauce pan and heat to internal temp >165F for 15 sec.

2. CCP -- Maintain >135F/57C for only 4 hrs.

3. CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.

4. CCP -- Reheat: To internal temp 165F held 15 sec within 1 hr - one time only.

Recipe - Toast Cinnamon Wheat (Cinnamon Toast)

Cook Time :

Method : Make

Serving Size : 1 Slice

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Bread Wheat	25 Slice	50 Slice	75 Slice	100 Slice
Margarine, Solids	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup
Cinnamon, Ground	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup
Sugar, Granulated Bulk	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Toast bread.

2. Melt margarine and spread on toasted bread.

3. Combine cinnamon and sugar. Sprinkle on toast.

4. Serve immediately. Discard unused portions.

Recipe - Toast Wheat Dry (Dry Wheat Toast)

Cook Time : 0

Method : Heat

Serving Size : 1 Slice

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Bread Wheat

25 Slice

50 Slice

75 Slice

100 Slice

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Run Bread through toaster until heated and slightly browned.

Recipe - Toast White Dry (Dry White Toast)

Cook Time :

Method : Heat

Serving Size : 1 Slice

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Bread White

25 Slice

50 Slice

75 Slice

100 Slice

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
Run Bread through toaster until heated and slightly browned.

*Recipe - Tuna Salad Soft (Soft Tuna Salad)

Cook Time :

Method : Mix and Chill

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Egg Boiled Hard Whole RTS (Mashed)	9 Oz	1 1/8 lb	1 2/3 lb	2 1/4 lb
Tuna, Chunk Light WtrPk Bulk (Drained)	3 1/2 lb	7 lb	10 1/2 lb	14 lb
Juice, Lemon RTS	3 Tbsp	3/8 Cup	1/2 Cup	3/4 Cup
Pepper, White	3/8 tsp	3/4 tsp	1 1/8 tsp	1 1/2 tsp
Onion, Powder	3/8 tsp	3/4 tsp	1 1/8 tsp	1 1/2 tsp
Dressing, Mayo-Like Bulk	2 Cup	1 Qt	1 1/2 Qt	1/2 Gal

1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.

Combine all ingredients and mix well.

2. Serve according to portion size.

3. CCP -- Maintain <40F/4C.

Recipe - Tuna Salad Soft Sndw Wheat (Soft Tuna Salad on Wheat)

Cook Time : 0

Method : Chill

Serving Size : 1 Each

Cook Temp : 0

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Tuna Salad Soft (prepared)	1/2 Gal	1 Gal	1 1/2 Gal	2 Gal
Bread Wheat	50 Slice	100 Slice	150 Slice	200 Slice

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Prepare Tuna Salad as per separate recipe. Place in refrigerator *until thoroughly chilled <40F, about 2-3 hrs.

2. Place #10 scoop Tuna Salad between 2 slices of Bread. Slice in half diagonally . Wrap securely.

*Refrigerate at <40F until time of service.

3. CCP--Maintain <40F.

Recipe - Turkey Sndw on Wheat (Turkey Sandwich on Wheat)

Cook Time :

Method : Make

Serving Size : 1 Each

Cook Temp :

Serve Utensil :

INGREDIENT NAME	25	50	75	100
Bread Wheat	50 Slice	100 Slice	150 Slice	200 Slice
Turkey, Breast Whole Ckd (Sliced Thin)	3 1/8 lb	6 1/4 lb	9 3/8 lb	12 1/2 lb

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Assemble: Place 2 oz meat between 2 slices of bread. Cut in half and wrap.

2. CCP -- Maintain <40F/4C.

Recipe - Vegetable Mix California Blend f/Frz (California Blend Vegetables)

Cook Time :

Method : Steam

Serving Size : 1/2 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Vegetable Mix, Cali Frz

5 lb

10 lb

15 lb

20 lb

Margarine, Solids (Melted)

1/4 Cup

1/2 Cup

3/4 Cup

1 Cup

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Steam or boil vegetables until tender or internal temp 135F/57C for 15 sec.

2. Add margarine & mix well.

3. CCP -- Maintain >135F/57C for only 4 hrs.

4. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

5. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Recipe - Yogurt Vanilla f/Bulk (Vanilla Yogurt)

Cook Time :

Method : Chill

Serving Size : 3/4 Cup

Cook Temp :

Serve Utensil :

INGREDIENT NAME

25

50

75

100

Yogurt, Vanilla Bulk

1 1/8 Gal

2 1/3 Gal

3 1/2 Gal

4 2/3 Gal

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.

Portion into individual bowls according to serving size.

2. CCP -- Maintain <40F/4C.