

A festive holiday-themed background featuring a light-colored, textured surface. Scattered around the edges are various ingredients and decorations: cinnamon sticks tied with twine, star anise, chocolate pieces, white paper snowflakes, and whole walnuts. A small sprig of green pine needles is also visible in the bottom right corner.

# Holiday Menus



**Martin Bros.**  
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Holiday menus in this package include:

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Colorful menus for posting, recipes and grocery list for 72 servings are included for each holiday.

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# **THANKSGIVING**

**SPIKED HOT APPLE CIDER  
EVERYTHING BAGEL CHEESEBALL  
PLATE  
MAPLE CRANBERRY ROAST  
TURKEY  
FRESH WHIPPED POTATOES  
PAN GRAVY  
STUFFING  
SWEET POTATO CASSEROLE  
LOADED GREEN BEAN  
CASSEROLE  
DINNER ROLL  
NO BAKE PUMPKIN PIE  
CHOICE OF BEVERAGE**

# SPIKED HOT APPLE CIDER

Portion: 6 fl oz

Category: Juice Recipe #: 5280

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
730410 - APPLE CIDER, PASTEURIZED	360 fl oz	432 fl oz	504 fl oz	576 fl oz
2233 - CINNAMON SCHNAPPS (BUY LOCAL)	30 fl oz	36 fl oz	42 fl oz	48 fl oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Heat apple cider and cinnamon schnapps together.

2. Portion into serving mugs. Serve warm.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# EVERYTHING BAGEL CHEESEBALL PLATE

Portion: 1 serv

Category: Miscellaneous Recipe #: 5200

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
903711 - CREAM CHEESE, SOFTENED	2 lb + 8 oz	3 lb	3 lb + 8 oz	4 lb
900861 - SHREDDED CHEDDAR CHEESE	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt
475841 - EVERYTHING BAGEL SEASONING, DIVIDED	1 1/4 cup	1 1/2 cup	1 3/4 cup	2 cup
411840 - ASSORTED CRACKERS, 2CT PACKAGE	120 each	144 each	168 each	192 each
610611 - DILL OR SWEET PICKLE SLICES	2 1/2 cup	3 cup	3 1/2 cup	1 qt

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine cream cheese, cheddar cheese and half the Everything bagel seasoning together.

2. Coat a large piece of plastic wrap with cooking spray. Scoop cheese mixture onto it. Using plastic wrap, form the cheese mixture into a ball and completely wrap in plastic. Chill at least 1 hour.

3. Pour remaining Everything bagel seasoning in a shallow pan. Roll formed cheeseball in seasoning.

4. Portion #30 scoop of cheeseball onto serving plate. Line crackers and pickles around cheeseball.

**CCP:** CHILL TO 41°F OR LOWER

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# MAPLE CRANBERRY ROAST TURKEY

Portion: 3 oz

Category: Poultry Recipe #: 396

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
970070 - TURKEY BREAST, WHITE/DARK, SKNLS	14 lb + 6 1/2 oz	17 lb + 4 1/2 oz	20 lb + 2 1/2 oz	23 lb + 3/4 oz
750050 - CRANBERRY SAUCE	2 1/3 cup	3 cup	3 1/3 cup	3 3/4 cup
770471 - MAPLE SYRUP	2/3 cup	3/4 cup	3/4 cup	1 cup

**METHOD:**

**CCP:** THAW TURKEY ROAST UNDER REFRIGERATION AT 41°F OR BELOW.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Combine cranberry sauce and maple syrup in a saucepan. Cook over medium heat until sauce is smooth, whisking frequently.
2. Place turkey in a roasting pan(s). Pour glaze over turkey, covering all sides.
3. Cook at 350°F for approximately 28 minutes/pound. Baste turkey with glaze during baking if desired.

**CCP:** HEAT UNTIL INTERNAL TEMPERATURE IS 165°F FOR 15 SECONDS.

4. Slice to serving size, or 1 oz slices to build a serving.

**CCP:** HOLD AT 135°F OR ABOVE FOR ENTIRE SERVICE PERIOD.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# FRESH WHIPPED POTATOES

Portion: #8 scp

Category: Starch/Potatoes Recipe #: 2807

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
361830 - RUSSETT POTATOES, FRESH	18 lb	21 lb + 9 1/2 oz	25 lb + 3 1/4 oz	28 lb + 13 oz
347210 - MILK, HOT (OR HOT WATER)	3 qt	3 qt + 2 1/3 cup	1 gal + 3/4 cup	1 gal + 3 1/4 cup
621008 - MARGARINE	1 1/4 cup	1 1/2 cup	1 2/3 cup	2 cup
472751 - SEASONING OF CHOICE	1 1/4 tbsp	1 1/2 tbsp	1 2/3 tbsp	2 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Peel and cut potatoes.
2. Steam or boil potatoes, drain, and place in mixing bowl. (Steam potatoes 20-25 minutes; boil potatoes in one cup water for each pound cooking for 25-40 minutes.)
3. Mix potatoes on high for about 2 minutes.
4. Add hot milk (or water), margarine, and seasoning of choice. Whip on high speed until light and creamy.
5. Place in pans and cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**NOTES:**

May puree potatoes with sour cream.

**ALLERGENS:**

Milk, Soy,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# PAN GRAVY

Portion: 2 oz l

Category: Sauce/Gravy Recipe #: 662

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
504140 - GRAVY MIX, ANY FLAVOR	11 1/4 oz	13 1/2 oz	15 3/4 oz	1 lb + 2 oz
6821 - HOT WATER	3/4 gal + 3 cup + 2 tsp	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. 1. Pour hot water into saucepan and bring to boil. 2. Gradually add gravy mix, whisking thoroughly. 3. Reduce heat and simmer 2-5 minutes to thicken. <b>CCP:</b> HOLD DURING ENTIRE SERVICE PERIOD AT 135°F OR ABOVE.				

## ALLERGENS:

Milk, Soy,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# STUFFING (STOVETOP)

Portion: #8 scp

Category: Starch/Potatoes Recipe #: 17040

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
417050 - STUFFING MIX, STOVETOP	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
6821 - WATER, BOILING	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
621008 - MARGARINE	3 cup + 1 tbsp + 3 tsp	3 3/4 cup	1 qt + 1/3 cup	1 qt + 1 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a boil. Add margarine and stir until melted.
2. Add stuffing and mix gently. Do not over mix. Allow stuffing to absorb water.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

Gluten, MSG, Milk, Soy, Wheat,

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# SWEET POTATO CASSEROLE

Portion: #8 scp

Category: Starch/Potatoes Recipe #: 10400

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
602020 - YAMS, #10 CAN	2 1/3 each	3 each	3 1/3 each	3 3/4 each
621008 - MARGARINE, SOFTENED	1 3/4 cup	2 1/8 cup	2 1/2 cup	3 cup
474420 - SUGAR BROWN	3 2/3 cup	1 qt + 1/3 cup	1 qt + 1 cup	1 qt + 1 3/4 cup
472248 - CINNAMON, GROUND	1 1/4 tbsp	1 1/2 tbsp	1 2/3 tbsp	2 tbsp
470050 - GINGER, GROUND	1 1/4 tsp	1 1/2 tsp	1 3/4 tsp	2 tsp
472281 - CLOVES, GROUND	1/4 tsp	1/4 tsp	1/2 tsp	1/2 tsp
472391 - NUTMEG, GROUND	1/4 tsp	1/4 tsp	1/4 tsp	1/4 tsp
975098 - EGGS, LIQUID WHOLE, PASTEURIZED	2 cup + 1 tbsp + 2 tsp	2 1/2 cup	3 cup	3 1/3 cup
347210 - MILK	1 1/4 cup	1 1/2 cup	1 2/3 cup	2 cup
464548 - MARSHMALLOWS, MINIATURE (1)	2 1/3 cup	3 cup	3 1/3 cup	3 3/4 cup
464548 - MARSHMALLOWS, MINIATURE (2)	1 1/4 cup	1 1/2 cup	1 2/3 cup	2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain sweet potatoes.

2. Place in mixer bowl and whip until smooth.

**CCP:** PASTEURIZED EGG PRODUCTS RECOMMENDED.

3. Add margarine, brown sugar, cinnamon, ginger, cloves, nutmeg, milk, and eggs. Mix until combined. Mix on high for additional 5 minutes or until fluffy.

4. Add marshmallows (1) to potatoes.

5. Place into greased 4" deep pans.

6. Bake at:

CONVENTIONAL OVEN: 350°F for 30-40 minutes.

CONVECTION OVEN: 325°F for 27-34 minutes.

7. Top with remaining marshmallows (2) and return to oven. Bake additional 10-15 minutes or until puffy and slightly browned.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

Eggs, Milk, Soy,

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# LOADED GREEN BEAN CASSEROLE

Portion: 4 oz s

Category: Vegetable Recipe #: 5248

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
510058 - CREAM OF MUSHROOM SOUP, 49.5OZ CAN	1 1/4 each	1 1/2 each	1 3/4 each	2 each
347210 - MILK	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup
472521 - BLACK PEPPER	1 tbsp + 3/4 tsp	1 tbsp + 1 1/2 tsp	1 tbsp + 2 1/4 tsp	2 tbsp
601020 - GREEN BEANS, DRAIN, #10 CAN	2 1/2 each	3 each	3 1/2 each	4 each
900861 - SHREDDED CHEDDAR CHEESE, DIVIDED	2 cup	2 1/4 cup	2 2/3 cup	3 cup
938628 - FC BACON BITS	2 1/2 cup	3 cup	3 1/2 cup	1 qt
603290 - FRENCH FRIED ONIONS, DIVIDED	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS

1. Combine undiluted soup, milk, black pepper, drained green beans, half the cheese, half the fried onions and half the bacon . Pour into baking pan(s).

2. Bake at 350 F for 30 minutes.

3. Top remaining cheese, fried onions and bacon. Bake for an additional 5 minutes to slightly brown onions.

**CCP:** HOLD AT 135 F. OR ABOVE.

**ALLERGENS:**

Gluten, MSG, Milk, Soy, Wheat.

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# NO BAKE PUMPKIN PIE

Portion: 1 slice

Category: Dessert Recipe #: 19661

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>	5-9 in Pie	6-9 in Pie	7-9 in Pie	8-9 in Pie
903711 - CREAM CHEESE	1 lb + 4 oz	1 lb + 8 oz	1 lb + 12 oz	2 lb
603300 - PUMPKIN CANNED, #10 CANS	1/2 each	1/2 each	1/2 each	2/3 each
472248 - CINNAMON, GROUND	1 2/3 tbsp	2 tbsp	2 1/3 tbsp	2 2/3 tbsp
472621 - PUMPKIN PIE SPICE	1/4 cup + 1 tbsp	1/4 cup + 2 tbsp	1/4 cup + 3 tbsp	1/2 cup
988160 - WHIPPED TOPPING, PREPARED	1 lb + 4 oz	1 lb + 8 oz	1 lb + 12 oz	2 lb
412590 - GRAHAM CRACKER PIE SHELL	5 each	6 each	7 each	8 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. In a mixing bowl, whip cream cheese until it is fluffy. Slowly add in canned pumpkin and mix on low until blended.
2. Mix in cinnamon and pumpkin pie spice.
3. Slowly fold in whipped topping until just blended.
4. Pour into prepared pie crust shell.
5. Chill at least 2 hours before serving.
6. Cut each pie into 12 slices. May garnish with whipped topping if desired.

**CCP:** HOLD FOR SERVICE AT 41° F OR LOWER.

## ALLERGENS:

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Bakery, Dry</b>					
461020	FLOUR H & R Gold Medal General Mills	1 / 25.0 LB	**		
412590	PIE CRUST GRAHAM Keebler Ferrero USA	24 / 9.0 INCH	**		
474420	SUGAR BROWN IMPERIAL Indiana Sugar	12 / 2.0 LB	**		
<b>Beverages</b>					
730410	CIDER APPLE PASTEURIZED Musselman's Knouse Foods Inc	4 / 1.0 GAL	1		
<b>Breads &amp; Pastries, Prepared</b>					
993800	ROLL DINNER YEAST PAR BAKED Sister Schubert's T Marzetti Soodservice	120 / 1.5 OZ	3/4		
<b>Dairy</b>					
900861	CHEESE CHEDDAR SHREDDED GBC IPAP Cheese	1 / 5.0 LB	3/4		
903711	CHEESE CREAM LOAF Pauly SCHREIBER CHEESE	1 / 3.0 LB	1 1/2		
347210	MILK 2% LOWFAT KEMPS DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/2		
988160	TOPPING PRE-WHIPPED Rich's Rich Products Corporation	12 / 16.0 OZ	**		
<b>Eggs</b>					
975098	EGGS LIQUID WHOLE W/CITRIC ACI Sunny Fresh Cargill Inc	12 / 2.0 LB	**		
<b>Fats &amp; Oils</b>					
621008	MARGARINE PALM TFF NPHO Nugget Ventura Foods	30 / 1.0 LB	**		
620178	SHORTENING ALL PURPOSE NPHO Banquet Ventura Foods	12 / 3.0 LB	**		
<b>Fruit, Canned</b>					
750050	SAUCE CRANBERRY JELLIED Ocean Spray Ocean Spray	6 / 1.0 #10	**		
<b>Miscellaneous Dry</b>					
411840	CRACKER VARIETY PK FAVORITE Keebler Kellogg Food Away From Home	500 / 2.0 COUNT	**		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - THANKSGIVING

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
464548	MARSHMALLOWS MINI WHITE Jet-Puffed Kraft Heinz	12 / 1.0 LB	**		
610611	PICKLE SLICED DILL CC 1/8" Kaiser Pickles	1 / 1.0 GAL	**		
412080	STUFFING CORNBREAD Mrs. Cubbison's Sugar Foods Corp	6 / 56.0 OZ	**		
<b>Pork</b>					
938628	PIZZA TOPPING BACON BITS FC Armour Smithfield	2 / 5.0 LB	**		
<b>Poultry</b>					
970070	TURKEY ROAST BRT WHITE/DARK Sara Lee Tyson	2 / 11.0 LB	1		
<b>Sauces &amp; Dips</b>					
770471	SYRUP PANCAKE & WAFFLE ROYAL UniPro	1 / 1.0 GAL	**		
<b>Soup Broth or Base</b>					
500356	SOUP BASE BEEF PASTE NO MSG Chef's Own Custom Culinary Inc, Griffith Foods	1 / 1.0 LB	**		
<b>Soup, Canned</b>					
510058	SOUP CREAM OF MUSHROOM Heinz Kraft Heinz	12 / 49.5 OZ	**		
<b>Spices, Herbs &amp; Flavorings</b>					
603290	ONION FRENCH FRIED CRISPY Fresh Gourmet Sugar Foods Corp	6 / 24.0 OZ	**		
473148	SALT IODIZED SLIM LINE BOX Diamond Crystal Cargill Inc	18 / 36.0 OZ	**		
472248	SPICE CINNAMON GROUND McCormick McCormick	1 / 18.0 OZ	**		
472281	SPICE CLOVES GROUND McCormick McCormick	1 / 16.0 OZ	**		
475841	SPICE EVERYTHING BAGEL McCormick McCormick	1 / 21.0 OZ	1/2		
470050	SPICE GINGER GROUND McCormick McCormick	1 / 12.5 OZ	**		
472391	SPICE NUTMEG GROUND McCormick McCormick	1 / 16.0 OZ	**		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - THANKSGIVING

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
472521	SPICE PEPPER BLACK FINE McCormick McCormick	1 / 18.0 OZ	**		
472621	SPICE PUMPKIN PIE McCormick McCormick	1 / 16.0 OZ	**		
472751	SPICE SEASONING SALTFREE ALL P Lawry's McCormick	1 / 13.0 OZ	**		

### Vegetable, Canned

601020	BEAN GREEN 4SV BLUE LAKE SunSource Merit Seneca Foods Corporation	6 / 1.0 #10	3/4		
603300	PUMPKIN SOLID PACK SunSource Merit Seneca Foods Corporation	6 / 1.0 #10	**		
602020	YAMS CUT LIGHT SYRUP SELECT SunSource Merit McCall Farms	6 / 1.0 #10	3/4		

### Vegetable, Fresh

361830	POTATO 110 CT RUSSET IDAHO IDAHO UNIPRO Potatoes	1 / 50.0 LB	1/2		
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\*\* indicates that less than 1/4 case of this product is needed.

# **CHRISTMAS EVE**

**SPIKED HOT CHOCOLATE  
CHEESE & CRACKER PLATE**

**SOUP BAR:**

**CHICKEN NOODLE SOUP  
CHILI**

**OYSTER STEW**

**SUB SANDWICH BAR:**

**SUB SANDWICH  
W/ LETTUCE, TOMATO,**

**ONIONS, PICKLES**

**MAYO/MUSTARD**

**FROSTED SUGAR COOKIE**

**CHOICE OF BEVERAGE**

# SPIKED HOT CHOCOLATE

Portion: 6 fl oz

Category: Beverage Recipe #: 5286

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
6821 - HOT WATER	360 fl oz	432 fl oz	504 fl oz	576 fl oz
702150 - HOT CHOCOLATE POWDER	2 qt + 3 1/4 cup	3 qt + 1 1/2 cup	3 qt + 3 3/4 cup	1 gal + 2 cup
2233 - PEPPERMINT SCHNAPPS (BUY LOCAL)	30 fl oz	36 fl oz	42 fl oz	48 fl oz
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. 1. BOIL WATER. 2. ADD 3 TBS OF HOT CHOCOLATE POWDER PER 6 FL OZ OF WATER. STIR UNTIL DISSOLVED. STIR IN SCHNAPPS BEFORE SERVING. <b>CCP:</b> HOLD FOR SERVICE AT 135°F OR ABOVE.				

## ALLERGENS:

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# CHEESE & CRACKER PLATE

Portion: 1 serv

Category: Miscellaneous Recipe #: 3201

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
909200 - SLICED OR CUBED CHEESE	7 lb + 8 oz	9 lb	10 lb + 8 oz	12 lb
410150 - CRACKERS, ANY TYPE	360 each	432 each	504 each	576 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES.

1. Keep crackers in a covered container while holding for service.

2. Arrange 2 oz of cheese evenly on 6 crackers or serve cheese along side crackers for service.

**CCP:** HOLD CHEESE FOR SERVICE AT 41°F OR BELOW.

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

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# HOMEMADE CHILI

Portion: 8 oz l

Category: Soup Recipe #: 1027

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
930920 - GROUND BEEF	10 lb	12 lb	14 lb	16 lb
361045 - DICED ONIONS	2 cup	2 1/4 cup	2 2/3 cup	3 cup
600040 - CHILI STYLE BEANS, CANNED	3 qt + 3 cup	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
6821 - WATER	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
500356 - BEEF BASE	1/4 cup + 1 tbsp	1/4 cup + 2 tbsp	1/4 cup + 3 tbsp	1/2 cup
550630 - TOMATOES, DICED, CANNED	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
600090 - KIDNEY BEANS, DRAINED	1 qt + 1 cup	1 qt + 2 cup	1 qt + 3 cup	2 qt
730938 - TOMATO JUICE	2 qt + 1 1/3 cup	2 qt + 3 1/4 cup	3 qt + 1 cup + 1 tbsp + 3 tsp	3 qt + 3 cup
472211 - CHILI POWDER	1/4 cup + 1 tbsp	1/4 cup + 2 tbsp	1/4 cup + 3 tbsp	1/2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Brown ground beef and diced onions together. Drain well.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 155°F FOR 15 SECONDS.

2. Drain chili beans, saving liquid, and pour into stock pot/kettle. Add enough water to bean liquid to equal the water amount listed in the recipe. Stir in beef base.
3. Add diced tomatoes, chili beans, kidney beans, tomato juice, and meat mixture to bean liquid & water.
4. Stir in chili powder.
5. Cover and simmer 1 to 1 1/2 hours until flavors are blended. Stir occasionally.

**CCP:** INTERNAL TEMPERATURE OF MUST REGISTER 155F OR HIGHER FOR 15 SECONDS AT COMPLETION OF COOKING.

**CCP:** COVER AND HOLD FOR SERVICE AT 135 F OR ABOVE.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# CHICKEN NOODLE SOUP (SCRATCH)

Portion: 6 oz l

Category: Soup Recipe #: 8094

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
6821 - WATER	3 gal + 2 cup	3 3/4 gal	4 1/4 gal + 2 cup + 1 tbsp + 3/4 tsp	5 gal
500768 - CHICKEN BASE	10 oz	12 oz	14 oz	1 lb
952260 - DICED CHICKEN, FC	3 lb + 2 oz	3 lb + 12 oz	4 lb + 6 oz	5 lb
360445 - DICED CELERY	2 1/2 cup	3 cup	3 1/2 cup	1 qt
361045 - DICED ONION	1 1/4 cup	1 1/2 cup	1 3/4 cup	2 cup
962260 - CARROTS, SLICED, FZN	1 lb + 4 oz	1 lb + 8 oz	1 lb + 12 oz	2 lb
983490 - EGG NOODLES, FZN, PRE-COOKED	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
510038 - CREAM OF CHICKEN SOUP	1 qt + 1 tbsp + 3 tsp	1 qt + 1 cup	1 qt + 1 3/4 cup	1 qt + 2 1/2 cup
472501 - PARSLEY FLAKES	1/8 cup	1/4 cup	1/4 cup	1/4 cup
472611 - POULTRY SEASONING	2 tsp	2 1/4 tsp	2 3/4 tsp	1 tbsp

## METHOD:

**CCP:** WASH HANDS USING THE PROPER PROCEDURE.

**CCP:** USE ONLY DRY, CLEANED, AND SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Bring water to a boil. Add chicken base.

2. Add diced chicken, celery, onions and carrots to broth and cook until vegetables are just tender.

3. Add noodles continuing to simmer until noodles are tender.

4. Stir in the cream of chicken soup, parsley flakes and poultry seasoning.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 165° F FOR 15 SECONDS.

**CCP:** HOLD AT 135°F OR ABOVE FOR THE ENTIRE SERVICE PERIOD.

Contributed by Guttenburg Care Center, Guttenburg, IA.

## ALLERGENS:

Eggs, Gluten, MSG, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# OYSTER STEW (VIRTUAL ING)

Portion: 8 oz l

Category: Soup Recipe #: 7623

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
347210 - MILK	3 1/2 gal + 1 2/3 cup	4 1/4 gal + 1 cup + 1 tbsp + 3 tsp	5 gal + 2/3 cup	5 3/4 gal + 1/8 cup
90341256 - WHOLE OYSTERS	6 lb	7 lb + 3 1/4 oz	8 lb + 6 1/2 oz	9 lb + 9 1/2 oz
995080 - BUTTER	9 1/2 oz	11 1/2 oz	13 1/2 oz	15 1/4 oz
473148 - SALT	2 1/3 tbsp	3 tbsp	3 1/3 tbsp	3 3/4 tbsp
472561 - WHITE PEPPER	1 1/4 tsp	1 1/2 tsp	1 3/4 tsp	2 tsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.  
 1. SCALD MILK BY HEATING TO JUST BELOW BOILING POINT.  
 2. CLEAN/RINSE OYSTERS. HEAT OYSTERS AND BUTTER UNTIL OYSTERS BEGIN TO CURL.  
 3. ABOUT 10 MINUTES BEFORE SERVING, ADD OYSTERS AND SEASONING TO THE SCALDED MILK.  
**CCP:** COOK TO AN INTERNAL TEMPERATURE OF 145°F FOR 15 SECONDS.  
**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.  
 4. SERVE IMMEDIATELY TO AVOID CURDLING.

**ALLERGENS:**

Crustacean, Milk, ShellFish,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# SUB SANDWICH

Portion: 1 each

Category: Sandwich Recipe #: 5285

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
967590 - FRENCH BREAD ROLLS, BUNS OR BREAD	60 each	72 each	84 each	96 each
931280 - DELI ROAST BEEF SLICES	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
933330 - DELI TURKEY SLICES	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
933360 - DELI HAM SLICES	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
939561 - CHEESE SLICES	60 slice	72 slice	84 slice	96 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**Offer a choice of deli meat and cheese**

1. Lay out French bread rolls/buns.
2. Place 3 oz of deli meat and 1 slice of cheese on each roll.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# TOMATO, LETTUCE, ONION, PICKLE

Portion: 1 each

Category: Vegetable Recipe #: 2060

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
362010 - FRESH TOMATOES, SLICED	10 each	12 each	14 each	16 each
360668 - ICEBERG LETTUCE HEAD	2 1/2 each	3 each	3 1/2 each	4 each
361045 - ONIONS, FRESH	2 lb + 8 oz	3 lb	3 lb + 8 oz	4 lb
610150 - DILL PICKLE SLICES	2 qt + 1 tbsp + 3 tsp	2 qt + 1 3/4 cup	2 qt + 3 1/3 cup	3 qt + 1 cup

**METHOD:**

**CCP:** WASH ALL RAW VEGETABLES THOROUGHLY BEFORE COMBINING WITH OTHER INGREDIENTS  
**CCP:** REMOVE ANY DAMAGED OR BRUISED AREAS.  
**CCP:** BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
 1. SLICE TOMATOES INTO 6 SLICES EACH.  
 2. SLICE ONION INTO RINGS.  
 3. PLACE ONE LEAF LETTUCE, ONE SLICE EACH OF TOMATO, 3 PICKLE SLICES, AND 2 RINGS OF ONION ON EACH SERVING PLATE OR ARRANGE TOGETHER IN STEAM TABLE PANS TO BE PLACED ON DINNER PLATES AT TIME OF SERVICE.  
**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**NOTES:**

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# FROSTED SUGAR COOKIE

Portion: 1 each

Category: Dessert Recipe #: 5291

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
937810 - SUGAR COOKIE DOUGH	60 each	72 each	84 each	96 each
402078 - VANILLA ICING	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup
462211 - SPRINKLES	1 1/4 cup	1 1/2 cup	1 3/4 cup	2 cup

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Place dough on greased sheet pans or pans lined with parchment paper.

### **Bake:**

Conventional Oven: 375° F 8-12 minutes

Convection Oven: 325 F° 8-12 minutes

2. Cool cookies before removing from the baking sheets.

3. Spread 1 TBS of icing on each cookie. Decorate with sprinkles or chopped candy.

## ALLERGENS:

Eggs, Milk, Soy, Sulphites, Wheat.

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Bakery, Dry</b>					
402078	ICING VANILLA HEAT N'ICE Rich's Rich Products Corporation	1 / 12.0 LB	**		
462211	SPRINKLES RAINBOW 8 COLOR American Sprinkles Azar	1 / 6.0 LB	**		
<b>Beef</b>					
930920	BEEF GROUND 80/20 FRESH Valley Meats LLC Valley Meats	4 / 5.0 LB	3/4		
931280	BEEF ROAST SLICED FC Hillshire Farm Tyson	6 / 2.0 LB	1/2		
<b>Beverages</b>					
730938	JUICE RTU TOMATO 100% ASEPTIC Lyons Magnus	12 / 46.0 OZ	**		
<b>Breads &amp; Pastries, Prepared</b>					
967590	BREAD FRENCH WG Pillsbury General Mills	96 / 1.8 OZ	3/4		
<b>Dairy</b>					
939561	CHEESE AMERICAN 160 CT Schreiber1 SCHREIBER CHEESE	1 / 5.0 LB	1/2		
939560	CHEESE AMERICAN 160 CT Schreiber1 SCHREIBER CHEESE	4 / 5.0 LB	1/2		
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
347210	MILK 2% LOWFAT KEMPS DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
<b>Desserts</b>					
937810	COOKIE DGH SUGAR SMART GRAIN Best Maid Best Maid	240 / 1.0 OZ	1/2		
<b>Fats &amp; Oils</b>					
995080	BUTTER SOLIDS GRADE AA Fall Creek Grassland Dairy Products Inc.	36 / 1.0 LB	**		
630018	DRESSING SALAD WHIPPED Highland Market Essentials Ventura Foods	4 / 1.0 GAL	**		
<b>Miscellaneous Dry</b>					
410150	CRACKER SALTINES KRISPY UniPro Kellogg Food Away From Home	500 / 2.0 COUNT	1/2		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - CHRISTMAS EVE

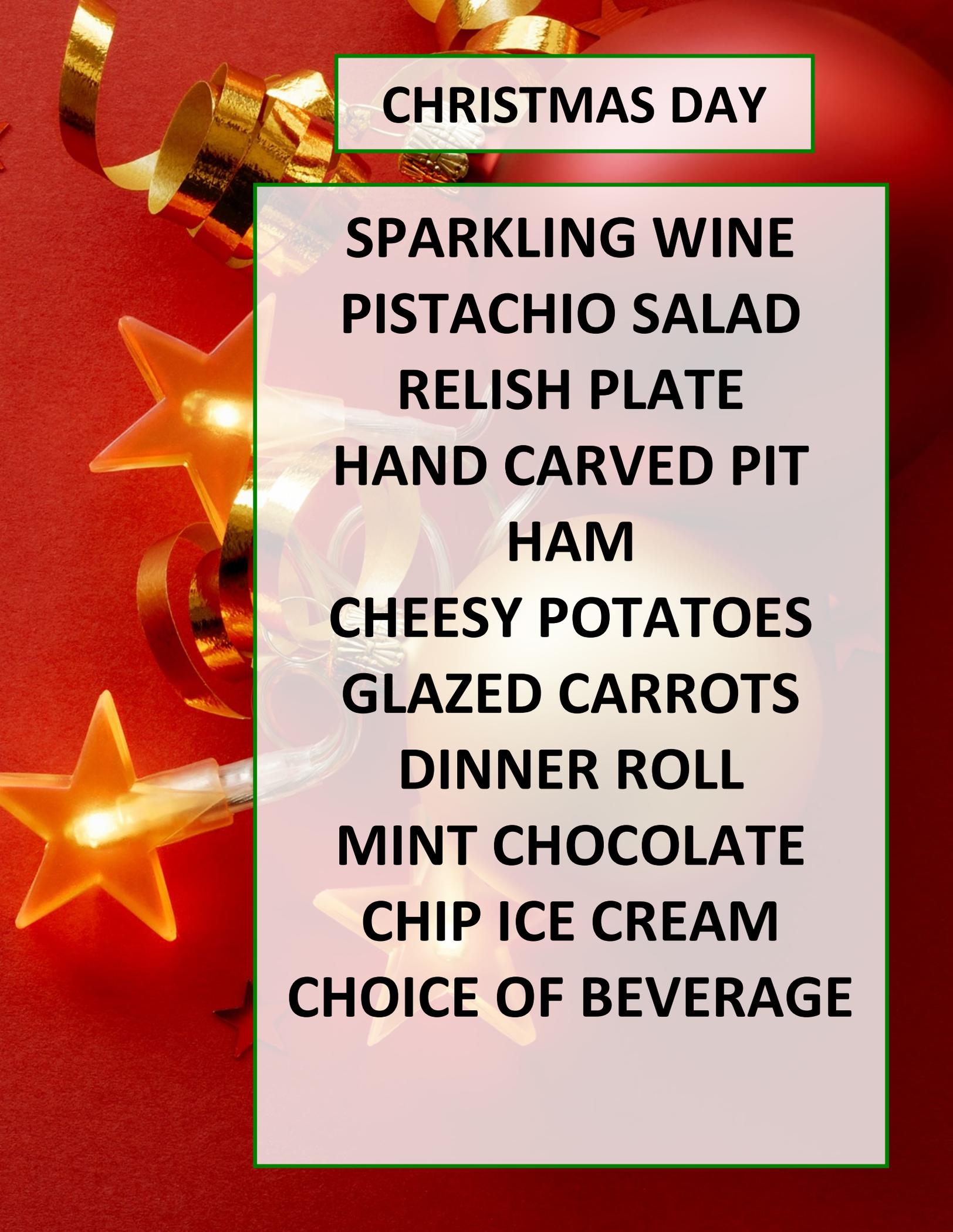
Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
702150	HOT CHOCOLATE POWDER House Blend Diamond Crystal Brands	12 / 2.0 LB	1/2		
610150	PICKLE CHIP KOSHER DILL 7/32 Heinz Kraft Heinz	6 / 1.0 #10	**		
<b>Miscellaneous Frozen</b>					
983490	PASTA EGG NOODLE UNCOOKED Mz Frozen Pasta T Marzetti Foodservice	4 / 3.0 LB	**		
<b>Other</b>					
90341256	Oyster Whole Chicken Of The Sea Chicken of the Sea	12 / 8.0 OZ	1 1/4		
<b>Pork</b>					
933360	HAM DELISLICE SMOKED Hillshire Farm Tyson	6 / 2.0 LB	1/2		
<b>Poultry</b>					
952260	CHICKEN DICED .5" 80/20 DRK FC Tyson Tyson	1 / 10.0 LB	1/2		
933330	TURKEY BREAST DELISLICE OVEN Hillshire Farm Tyson	6 / 2.0 LB	1/2		
<b>Sauces &amp; Dips</b>					
561251	MUSTARD JUG RESEALABLE Heinz Kraft Heinz	1 / 1.0 #10	**		
<b>Soup Broth or Base</b>					
500356	SOUP BASE BEEF PASTE NO MSG Chef's Own Custom Culinary Inc, Griffith Foods	1 / 1.0 LB	**		
500768	SOUP BASE CHICKEN PASTE NO MSG Chef's Own Custom Culinary Inc, Griffith Foods	12 / 1.0 LB	**		
<b>Soup, Canned</b>					
510038	SOUP CREAM OF CHICKENn/a 10/15 Heinz Kraft Heinz	12 / 49.5 OZ	**		
<b>Spices, Herbs &amp; Flavorings</b>					
473148	SALT IODIZED SLIM LINE BOX Diamond Crystal Cargill Inc	18 / 36.0 OZ	**		
472211	SPICE CHILI POWDER DARK McCormick McCormick	1 / 20.0 OZ	**		
472501	SPICE PARSLEY FLAKES McCormick McCormick	1 / 10.0 OZ	**		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - CHRISTMAS EVE

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
472561	SPICE PEPPER WHITE GROUND McCormick McCormick	1 / 18.0 OZ	**		
472611	SPICE POULTRY SEASONING McCormick McCormick	1 / 12.0 OZ	**		
<b>Vegetable, Canned</b>					
600090	BEAN KIDNEY DARK RED SunSource Merit Lakeside Foods	6 / 1.0 #10	**		
600040	BEAN MEXICAN PINTO CHILI STYLE SunSource Merit Lakeside Foods	6 / 1.0 #10	**		
550630	TOMATO DICED IN JUICE Bell Orto Kraft Heinz	6 / 1.0 #10	**		
<b>Vegetable, Fresh</b>					
360445	CELERY SLEEVED 6 COUNT PRODUCE Wholesale Produce Supply LLC	6 / 1.0 PIECE	**		
360668	LETTUCE HEAD 6 COUNT CELLO PRODUCE Wholesale Produce Supply LLC	6 / 1.0 EACH	3/4		
361045	ONIONS JUMBO YELLOW Capital Brand UNIPRO Onion	1 / 10.0 LB	1/2		
362010	TOMATO 2 LAYER 5X5 Capital Brand UNIPRO Fruit and Veg	1 / 50.0 EACH	**		
<b>Vegetable, Frozen</b>					
962260	CARROTS SLICED CC MED IQF Flav-R-Pac OREGON POTATO COMPANY	12 / 2.0 LB	**		

\*\* indicates that less than 1/4 case of this product is needed.



**CHRISTMAS DAY**

**SPARKLING WINE  
PISTACHIO SALAD  
RELISH PLATE  
HAND CARVED PIT  
HAM  
CHEESY POTATOES  
GLAZED CARROTS  
DINNER ROLL  
MINT CHOCOLATE  
CHIP ICE CREAM  
CHOICE OF BEVERAGE**

# SPARKLING WINE (VIRTUAL INGREDIENTS)

Portion: 6 fl oz

Category: Beverage Recipe #: 5296

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
90245161 - SPARKLING WINE	360 fl oz	432 fl oz	504 fl oz	576 fl oz
377618 - FRESH STAWBERRIES OR RASPBERRIES (OPTIONAL)	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING , AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. 1. Portion into serving glasses. May garnish with a fresh raspberry or strawberry. <b>CCP:</b> HOLD FOR SERVICE AT 41°F OR LOWER.				

## ALLERGENS:

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# PISTACHIO SALAD

Portion: #8 scp

Category: Salad Recipe #: 11789

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
713230 - PUDDING MIX, PISTACHIO, INSTANT	1 lb + 6 1/2 oz	1 lb + 11 oz	1 lb + 15 1/2 oz	2 lb + 4 oz
753220 - PINEAPPLE, CRUSHED, NATURAL JUICE	7 lb + 8 oz	9 lb	10 lb + 8 oz	12 lb
988160 - WHIPPED TOPPING, PREPARED	3 qt + 3 cup	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
464548 - MARSHMALLOWS, MINIATURE	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
462078 - PECANS, CHOPPED (OPTIONAL)	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.  
**CCP:** CHILL INGREDIENTS TO A PRODUCT TEMPERATURE OF 41°F OR LOWER BEFORE ASSEMBLY.  
 1. Mix all ingredients together and chill at least 4 hours-overnight is best.  
**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**ALLERGENS:**

Milk, Tree Nuts,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# RELISH PLATE

Portion: 1 serv

Category: Salad Recipe #: 9856

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
360668 - LETTUCE,ICEBERG HEADS	3 3/4 each	4 1/2 each	5 1/4 each	6 each
362012 - TOMATOES, FRESH EACH	12 1/2 each	15 each	17 1/2 each	20 each
361261 - PEPPERS,GREEN FRESH	10 each	12 each	14 each	16 each
360481 - CUCUMBERS, FRESH	7 1/2 each	9 each	10 1/2 each	12 each
611521 - BLACK OLIVES, #10 CAN	2/3 each	3/4 each	1 each	1 each

**METHOD:**

**CCP:** WASH HANDS USING THE PROPER PROCEDURE.  
**CCP:** WASH ALL RAW FRUITS AND VEGETABLES THOROUGHLY.  
**CCP:** USE ONLY DRY, CLEANED, AND SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

1. Wash all fresh vegetables.
2. Separate individual leaves from the heads of lettuce and place one leaf on each individual plate.
3. Slice tomatoes, green peppers into rings, and cucumbers into spears.
4. Arrange 3 tomato slices, 1 green pepper ring, 1 cucumber spear, and 2 olives on each lettuce leaf.

**CCP:** HOLD AT 41°F OR BELOW.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# HAND CARVED PIT HAM

Portion: 3 oz

Category: Pork Recipe #: 5289

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
915110 - SMOKED PIT HAM	15 lb	18 lb	21 lb	24 lb
6821 - WATER	2 qt	2 qt + 1 2/3 cup	2 qt + 3 1/4 cup	3 qt + 3/4 cup

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Slice ham into 4 oz slices.
2. Layer slices in 2" deep steamtable pan.
3. Pour water or broth over ham slices, cover with foil.
4. Bake at:

**CONVENTIONAL OVEN:** 350°F until thoroughly heated (approximately 15-18 minutes/pound).

**CONVECTION OVEN:** 325°F until thoroughly heated (approximately 15-18 minutes/pound).

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 145°F FOR 4 MINUTES.

5. Remove from oven and place on steamtable. Check if there is enough liquid on ham. Add more as needed.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## ALLERGENS:

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# CHEESY POTATOES

Portion: #8 scp

Category: Starch/Potatoes Recipe #: 5293

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
900540 - SOUR CREAM	3 qt + 3 cup	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
511720 - LS CREAM OF CHICKEN SOUP	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
621008 - MARGARINE, MELTED	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup
361045 - CHOPPED ONIONS	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup
361548 - DICED POTATOES (REFRIG OR FRESH)	7 lb + 8 oz	9 lb	10 lb + 8 oz	12 lb
900861 - SHREDDED CHEDDAR CHEESE	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES PRIOR TO AND AFTER USE.  
**CCP:** USE ONLY DRY, CLEANED, AND SANITIZED EQUIPMENT AND UTENSILS.

1. In a bowl, combine all ingredients. Stir until well blended.
2. Pour into greased baking pan(s).

**Bake:**  
350° F. for 45-60 minutes.  
**CCP:** HOLD AT 135° F FOR THE ENTIRE SERVICE PERIOD.  
**If using fresh potatoes, par boil 10-15 minutes to soften.**

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# GLAZED CARROTS (FZN)

Portion: 4 oz s

Category: Vegetable Recipe #: 9051

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
962260 - CARROTS, FZN	12 lb	14 lb + 6 1/2 oz	16 lb + 13 oz	19 lb + 3 1/4 oz
621008 - MARGARINE	1 1/4 cup	1 1/2 cup	1 2/3 cup	2 cup
474420 - BROWN SUGAR	1 1/4 cup	1 1/2 cup	1 2/3 cup	2 cup
472248 - CINNAMON	1 1/4 tbsp	1 1/2 tbsp	1 2/3 tbsp	2 tbsp
472501 - PARSLEY	3 2/3 tbsp	1/4 cup + 1 tsp	1/4 cup + 1 tbsp	1/4 cup + 1 3/4 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.

1. Cook carrots:

CONVENTIONAL OVEN: 400 F for 15-20 minutes.

CONVECTIONAL OVEN: 375 F for 13-18 minutes. Turn frequently.

STOVE TOP: Boil until al dente - not soft but firm to the bite.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

2. Melt margarine.

3. Add brown sugar and cinnamon to melted margarine.

4. Pour melted margarine mixture over carrots.

5. Sprinkle with parsley.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

Milk, Soy,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# MINT CHOCOLATE CHIP ICE CREAM

Portion: #8 scp

Category: Dessert Recipe #: 7628

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
Pan Size:				
990200 - ICE CREAM, MINT CHOCOLATE CHIP	1 3/4 gal + 2 cup + 1 tbsp + 3/4 tsp	2 1/4 gal	2 1/2 gal + 2 cup	3 gal
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. 1. DIP ICE CREAM USING A #8 SCOOP TO SERVE 1/2 CUP PORTIONS. <b>CCP:</b> KEEP FROZEN AT 0°F OR BELOW UNTIL SERVICE.				

## ALLERGENS:

Milk, Soy,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

## Grocery List - CHRISTMAS DAY

Cases needed based on census of 72

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Bakery, Dry</b>					
474420	SUGAR BROWN IMPERIAL Indiana Sugar	12 / 2.0 LB	**		
<b>Beverages</b>					
90245161	Juice Grape Sparkle White Welchs Welchs Food Inc	12 / 25.4 OZ	1 1/2		
<b>Breads &amp; Pastries, Prepared</b>					
993800	ROLL DINNER YEAST PAR BAKED Sister Schubert's T Marzetti Soodservice	120 / 1.5 OZ	3/4		
<b>Dairy</b>					
900861	CHEESE CHEDDAR SHREDDED GBC IPAP Cheese	1 / 5.0 LB	1/2		
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
900540	SOUR CREAM Kemps Kemps LLC	2 / 5.0 LB	1		
988160	TOPPING PRE-WHIPPED Rich's Rich Products Corporation	12 / 16.0 OZ	**		
<b>Desserts</b>					
990200	ICE CREAM MINT(GREEN)CHOC CHIP Blue Bunny Ice Cream Blue Bunny	1 / 3.0 GAL	3/4		
713230	PUDDING INST PISTACHIO Chefs Companion Diamond Crystal Brands	12 / 28.0 OZ	**		
<b>Fats &amp; Oils</b>					
621008	MARGARINE PALM TFF NPHO Nugget Ventura Foods	30 / 1.0 LB	**		
<b>Fruit, Canned</b>					
753220	PINEAPPLE CRUSH NATURAL JUICE World Horizons Rema Foods Inc	6 / 1.0 #10	**		
<b>Fruit, Fresh</b>					
377618	STRAWBERRIES FRESH 8X1 LB CLAM PRODUCE Wholesale Produce Supply LLC	8 / 1.0 LB	1/2		
<b>Miscellaneous Dry</b>					
464548	MARSHMALLOWS MINI WHITE Jet-Puffed Kraft Heinz	12 / 1.0 LB	1/2		
611521	OLIVE RIPE PITTED	1 / 1.0 #10	1		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - CHRISTMAS DAY

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
	Lindsay Bell-Carter Foods, Inc				
<b>Nuts &amp; Seeds</b>					
462078	NUT PECAN PIECES LARGE FANCY Fisher JOHN B SANFILIPPO/FISHER NUT	1 / 32.0 OZ			3/4
<b>Pork</b>					
915110	HAM PIT SMOKED BLACK OAK Hillshire Farm Tyson	2 / 16.0 LB			3/4
<b>Soup, Canned</b>					
511720	SOUP CREAM OF CHICKEN RED SODI Heinz Kraft Heinz	12 / 49.25 OZ			**
<b>Spices, Herbs &amp; Flavorings</b>					
472248	SPICE CINNAMON GROUND McCormick McCormick	1 / 18.0 OZ			**
472501	SPICE PARSLEY FLAKES McCormick McCormick	1 / 10.0 OZ			**
<b>Vegetable, Fresh</b>					
360481	CUCUMBERS 24 COUNT Capital Brand Capital City Fruit	1 / 24.0 COUNT			1/2
360668	LETTUCE HEAD 6 COUNT CELLO PRODUCE Wholesale Produce Supply LLC	6 / 1.0 EACH			1
361045	ONIONS JUMBO YELLOW Capital Brand UNIPRO Onion	1 / 10.0 LB			**
361261	PEPPER GREEN BELL MEDIUM Capital Brand Capital City Fruit	1 / 3.0 LB			1 1/4
361548	POTATO DICED SOUTHERN FRESH Simply Potatoes Michael Foods, Inc.	2 / 10.0 LB			1/2
362012	TOMATO 1 LAYER 5X5 (10 LB.) Capital Brand Capital City Fruit	1 / 25.0 EACH			3/4
<b>Vegetable, Frozen</b>					
962260	CARROTS SLICED CC MED IQF Flav-R-Pac OREGON POTATO COMPANY	12 / 2.0 LB			3/4

\*\* indicates that less than 1/4 case of this product is needed.

A festive New Year's Eve menu graphic. The background is a soft-focus scene with two champagne flutes filled with bubbly golden wine, a gold spiral streamer, a gold pocket watch, and two gold Christmas ornaments (one matte, one glittery) on a white snowy surface. The text is presented in a clean, bold, black font, centered within a white rectangular area that has a dashed gold border. The overall aesthetic is elegant and celebratory.

# **NEW YEAR'S EVE**

**SPARKLING WINE  
ONION RINGS  
PRIME RIB SANDWICH  
W/ CREAMY  
HORSERADISH SAUCE  
STEAK FRIES  
TOSSED GREENS W/ DRSG  
ASSORTED PIES  
CHOICE OF BEVERAGE**

# SPARKLING WINE (VIRTUAL INGREDIENTS)

Portion: 6 fl oz

Category: Beverage Recipe #: 5296

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
90245161 - SPARKLING WINE	360 fl oz	432 fl oz	504 fl oz	576 fl oz
377618 - FRESH STAWBERRIES OR RASPBERRIES (OPTIONAL)	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING , AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. 1. Portion into serving glasses. May garnish with a fresh raspberry or strawberry. <b>CCP:</b> HOLD FOR SERVICE AT 41°F OR LOWER.				

## ALLERGENS:

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# ONION RINGS (BAKE OR FRY)

Portion: 6 each

Category: Vegetable Recipe #: 10397

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
961268 - ONION RINGS, BATTERED	11 lb + 8 3/4 oz	13 lb + 13 1/2 oz	16 lb + 2 1/2 oz	18 lb + 7 1/4 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**Bake:**

- Place onion rings in a single layer on sheet pan.  
Convection Oven: 450 F for about 2 - 2 1/2 minutes per side.  
Conventional Oven: 475 F for about 5 1/2 minutes per side.

**Deep Fry:**

350F for 2-2 1/2 minutes - drain well.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# PRIME RIB SANDWICH

Portion: 1 each

Category: Beef/Veal Recipe #: 17226

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
908530 - PRIME RIB, FULLY COOKED	12 lb + 8 oz	15 lb	17 lb + 8 oz	20 lb
989140 - BUN OR ROLL	60 each	72 each	84 each	96 each
909011 - HORSERADISH	2 1/2 cup	3 cup	3 1/2 cup	1 qt
900540 - SOUR CREAM	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt

**METHOD:**

**CCP:** KEEP SLIDER BUNS IN FREEZER UNTIL 2 HOURS BEFORE PREPARATION. REMOVE AND THAW.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

**Prime Rib Preparation:**

1. Pre-heat conventional or convection oven to 325°F.
2. Place pre-cooked prime rib on rack in roasting pan and fill pan with approximately 1/2" water or au jus; cover with foil.  
**CCP:** HEAT TO A FINAL TEMPERATURE OF 145°F.
3. Thinly slice prime rib into slices that will be easy to yield 3 oz portions for sandwiches.  
**CCP:** HOLD AT 135°F OR GREATER FOR ENTIRE SERVICE PERIOD.

**Horseradish Cream Sauce Preparation:**

1. Combine horseradish, sour cream with a whisk in a bowl.  
**CCP:** HOLD AT 41°F OR BELOW.

**Assembly:**

1. Add 1 oz. horseradish cream to inside of bun. Spread.
2. Place approximately 3 oz of meat on each bun. Serve warm.

**ALLERGENS:**

Milk,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# STEAK FRIES (CONV)

Portion: 6 each

Category: Starch/Potatoes Recipe #: 10132

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
962068 - STEAK FRIES, FZN	12 lb	14 lb + 6 1/2 oz	16 lb + 13 oz	19 lb + 3 1/4 oz

<b>METHOD:</b>
<p><b>CCP:</b> PLACE FOODS IN THE PROPER STORAGE AREA QUICKLY TO AVOID BACTERIAL GROWTH. 0°F OR BELOW - FREEZER TEMPERATURES.</p> <p><b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.</p> <p><b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.</p> <p><b><u>Baking Directions:</u></b>            Convection Oven = 400 F for 5-6 minutes            Conventional Oven = 450 F 8-10 minutes</p> <p><b>CCP:</b> HOLD AT 135 F OR ABOVE.</p> <p><b><u>Best if batch cooked as quality may deteriorate on extended holding.</u></b></p>

**NOTES:**

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# TOSSED GREENS W/ DRSG

Portion: 8 oz s

Category: Salad Recipe #: 1024

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
380288 - LETTUCE SALAD, CHOPPED IN BAG, PREWASHED BAG	12 lb	14 lb + 6 1/2 oz	16 lb + 13 oz	19 lb + 3 1/4 oz
361171 - FRESH SPINACH	1 lb + 3 1/4 oz	1 lb + 7 oz	1 lb + 11 oz	1 lb + 14 3/4 oz
630171 - SALAD DRESSING OF CHOICE	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine lettuce and spinach (or greens of choice). Portion 1 cup lettuce into serving bowl/plate.

2. Top with 1 TBS salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

**NOTES:**

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# PIE \_\_\_\_\_

Portion: 1 slice

Category: Dessert Recipe #: 7505

Ingredients	64 Servings	72 Servings	88 Servings	96 Servings
<b>Pan Size:</b>	8-10in Pie	9-10in Pie	11-10in Pie	12-10in Pie
980730 - FRUIT OR CREAM PIE, ANY FLAVOR	8 each	9 each	11 each	12 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.

**FRUIT PIES:**  
**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO BAKE.  
 1. Bake fruit pie(s) from frozen state according to package directions.  
 2. Cool.  
 3. Cut each pie into 8 slices.

**CREAM PIES:**  
**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.  
 1. Thaw pies under refrigeration at 41°F or lower.  
 2. Slice into 8 slices per pie - **(Slicing will be easier if pies are still slightly frozen)**.  
**CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

**MERINGUE PIES:**  
**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.  
 1. Thaw whole pie in refrigerator for about 12 hours, or at room temperature for about 4 hours.  
 2. Slice using a warm knife, wipe clean after each cut.  
 3. Serve immediately or refrigerate.  
 4. Keep unused portions covered in refrigerator.  
**CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

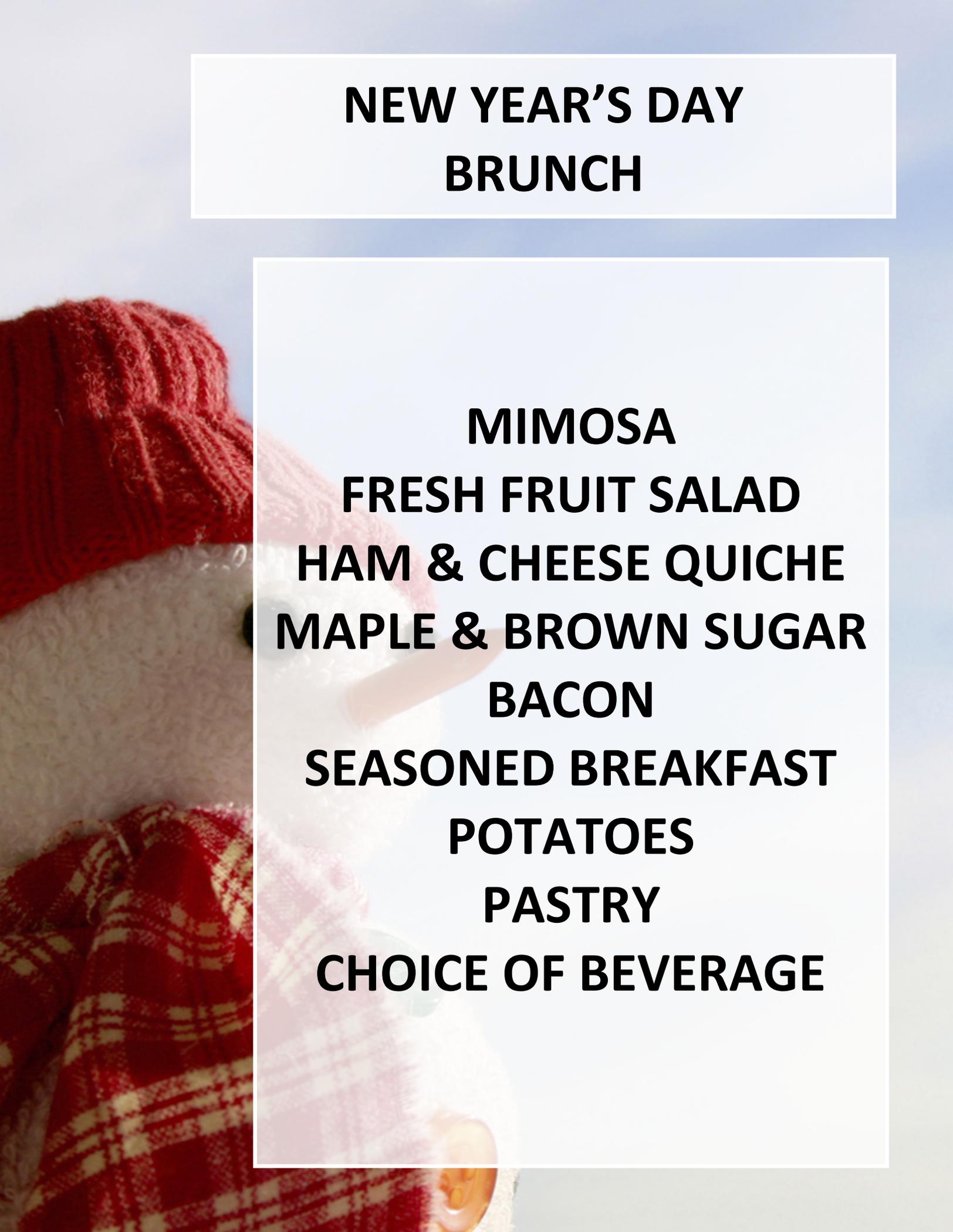
**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Beef</b>					
908530	BEEF PRIME RIB SLICED Curlys Smithfield	10 / 2.0 LB	3/4		
<b>Beverages</b>					
90245161	Juice Grape Sparkle White Welchs Welchs Food Inc	12 / 25.4 OZ	1 1/2		
<b>Breads &amp; Pastries, Prepared</b>					
989140	BUN HOTDOG WHITE SLICED Prairie Pantry Baker Boy	12 / 12.0 COUNT	3/4		
<b>Dairy</b>					
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
900540	SOUR CREAM Kemps Kemps LLC	2 / 5.0 LB	1/2		
<b>Desserts</b>					
980730	PIE T&S CHOCOLATE CREAM Chef Pierre SARA LEE FROZEN BAKERY, LLC	6 / 10.0 INCH	1 1/2		
<b>Fats &amp; Oils</b>					
630171	DRESSING RANCH BUTTERMILK Classic Gourmet Select Ventura Foods	1 / 1.0 GAL	1/2		
<b>Fruit, Fresh</b>					
377618	STRAWBERRIES FRESH 8X1 LB CLAM PRODUCE Wholesale Produce Supply LLC	8 / 1.0 LB	1/2		
<b>Sauces &amp; Dips</b>					
909011	HORSERADISH NUGGET IPAP Cheese	1 / 1.0 QT	3/4		
<b>Vegetable, Fresh</b>					
380288	LETTUCE CHOPPED LCR MIXED GARN QUALITYCUT	4 / 5.0 LB	3/4		
361171	SPINACH CELLO BAG WASHED TAYLOR FAR UNIPRO Lettuce	1 / 2.5 LB	3/4		
<b>Vegetable, Frozen</b>					
962068	FRENCH FRY STEAK Rapid Russet Lamb Weston Inc	6 / 5.0 LB	1/2		
961268	ONION RINGS BATTER DIPT FR/OV Moore's McCain Foods Inc	6 / 2.5 LB	1		

\*\* indicates that less than 1/4 case of this product is needed.



**NEW YEAR'S DAY  
BRUNCH**

**MIMOSA  
FRESH FRUIT SALAD  
HAM & CHEESE QUICHE  
MAPLE & BROWN SUGAR  
BACON  
SEASONED BREAKFAST  
POTATOES  
PASTRY  
CHOICE OF BEVERAGE**

# MIMOSA

Portion: 6 fl oz

Category: Beverage Recipe #: 5290

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
734418 - ORANGE JUICE, RTU	360 fl oz	432 fl oz	504 fl oz	576 fl oz
2233 - CHAMPAGNE (BUY LOCAL)	60 fl oz	72 fl oz	84 fl oz	96 fl oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED OR DENTED ASEPTIC PACKS.

1. Pour orange juice and champagne into serving glass.

MAY CHILL INGREDIENTS TO A PRODUCT TEMPERATURE OF 41°F OR LOWER BEFORE SERVE IF PREFERRED CHILLED.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# FRESH FRUIT SALAD

Portion: 4 oz s

Category: Fruit Recipe #: 14131

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
377430 - PINEAPPLE, FRESH, CHUNKS	1 1/2 gal + 3 1/3 cup	2 gal + 1 cup	2 1/4 gal + 2 1/3 cup	2 1/2 gal + 4 cup
377618 - STRAWBERRIES, FRESH, SLICED	4 lb + 4 3/4 oz	5 lb + 2 1/4 oz	6 lb	6 lb + 14 oz
375400 - GRAPES RED SEEDLESS	4 lb + 4 3/4 oz	5 lb + 2 1/4 oz	6 lb	6 lb + 14 oz
377800 - CANTALOUPE, FRESH, CUBED	5 1/8 each	6 1/8 each	7 1/4 each	8 1/4 each
377890 - HONEYDEW MELON, FRESH, CUBED	5 lb + 2 1/4 oz	6 lb + 2 3/4 oz	7 lb + 3 1/4 oz	8 lb + 3 3/4 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH FRUITS IN CLEAN AND SANITIZED SINK.

**CCP:** IF USING CANNED FRUIT, DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Wash all fruit.
2. Melons: Remove rind, remove seeds, and dice into uniform bite-size pieces.
3. Grapes: Remove from stem. Slice in half.
4. Strawberries: Remove hull and slice.
5. Pineapple: Remove rind, dice into bite-size pieces. OR use canned.
6. Combine all fruits mixing gently.

**CCP:** IF PREFER TO SERVE COLD, HOLD FOR SERVICE AT 41°F OR LOWER.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# HAM & CHEESE QUICHE

Portion: 1 slice

Category: Egg Recipe #: 8293

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>	10-10in Pie	12-10in Pie	14-10in Pie	16-10in Pie
981350 - UNBAKED PIE SHELLS	10 each	12 each	14 each	16 each
915190 - DICED HAM	6 lb + 10 3/4 oz	8 lb	9 lb + 5 1/4 oz	10 lb + 10 3/4 oz
903768 - SWISS CHEESE, SHREDDED	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
347330 - MILK	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
975098 - LIQUID WHOLE EGGS, PASTEURIZED	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt
473148 - SALT	2 1/2 tsp	1 tbsp	1 tbsp + 1/2 tsp	1 tbsp + 1 tsp
472561 - PEPPER, WHITE	1 3/4 tsp	2 tsp	2 1/4 tsp	2 3/4 tsp
472381 - MUSTARD, GROUND	1 tbsp + 1/4 tsp	1 tbsp + 1 tsp	1 tbsp + 1 3/4 tsp	1 tbsp + 2 1/4 tsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE ONLY DRY, CLEANED, AND SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Divide diced ham and shredded cheese evenly among each pie shell.

2. Combine remaining ingredients and pour over the ham and cheese in each pie shell, dividing equally between shells.

3. Bake at 375°F for 35-45 minutes or until a knife when inserted in the center comes out clean.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM: 165°F FOR 15 SECONDS.

**CCP:** HOLD AT 135°F OR ABOVE FOR THE ENTIRE SERVICE PERIOD.

4. Let stand five minutes before cutting for service.

5. Cut each quiche into 6 slices.

**ALLERGENS:**

Eggs, Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# MAPLE & BROWN SUGAR BACON

Portion: 2 slice

Category: Pork Recipe #: 5292

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
915600 - BACON, RAW, 18-22 COUNT	120 slice	144 slice	168 slice	192 slice
474420 - BROWN SUGAR	1 1/4 cup	1 1/2 cup	1 3/4 cup	2 cup
770471 - MAPLE SYRUP	1/2 cup + 2 tbsp	3/4 cup	3/4 cup + 2 tbsp	1 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Arrange bacon slices on sheet pans.
2. In a saucepan, heat brown sugar and maple syrup until warm.
3. Brush warmed sugar mixture over bacon slices.
4. Bake, without turning, until crisp. Pour off accumulating fat.  
 CONVENTIONAL OVEN: 375 F approximately 6-10 minutes.  
 CONVECTION OVEN: 325 F for approximately 4-6 minutes.

4. Drain on wire rack or place in 2" deep perforated pans for serving.  
**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# SEASONED BREAKFAST POTATOES

Portion: 4 oz s

Category: Starch/Potatoes Recipe #: 4521

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
361548 - SOUTHERN DICED POTATOES (OR FRESH)	12 lb	14 lb + 6 1/2 oz	16 lb + 13 oz	19 lb + 3 1/4 oz
621008 - MARGARINE OR BUTTER	9 1/2 oz	11 1/2 oz	13 1/2 oz	15 1/4 oz
361045 - CHOPPED ONIONS (OPTIONAL)	2/3 cup	3/4 cup	3/4 cup	1 cup
473001 - OLD BAY SEASONING, OR SEASONING OF CHOICE	1 3/4 tbsp	2 1/8 tbsp	2 1/2 tbsp	3 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Melt margarine (or butter). Saute onions until translucent (if desired).

2. Place potatoes, margarine (or butter) and onions in a single layer on baking pan(s). Turn potatoes so that all sides are coated with margarine.

3. Sprinkle with old bay seasoning.

4. Bake in 350°F oven until brown and tender, approximately 30 minutes Turn as necessary for even browning.

**CCP:** COOK TO AN INTERNAL TEMPERATURE OF 135°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

OPTIONAL: May fry on grill instead of oven.

**NOTES:**

Potatoes may be parboiled 10-15 minutes before placing in baking pan, to shorten baking time.

**ALLERGENS:**

Milk, Soy,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# BREAKFAST PASTRY

Portion: 1 each

Category: Bread Recipe #: 3824

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
968620 - MUFFIN BATTER, TUBE SET, 3# EACH	3/4 each	1 each	1 1/8 each	1 1/3 each
968700 - GLAZED DONUT	20 each	24 each	28 each	32 each
968758 - OR FILLED DONUT	20 each	24 each	28 each	32 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** THAW BATTER IN COOLER AT 41 F OR LOWER FOR 3 HOURS.  
**\*\*\*THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE. MAY SERVE ANY PASTRY OF CHOICE\***

**Muffin:**  
 1. Cut corner off one end of the plastic tube.  
 2. Pipe batter into greased or paper lined muffin tins. Fill each tin appx 3/4 full of batter (equivalent to #20 scoop).

**Bake:**  
 Convection oven at 325 F for 20-25 minutes.  
 \*\*You may combine batter in each tin to make a swirled muffin.

**Donut:**  
 1. Thaw and serve

**ALLERGENS:**

Eggs, Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

Cases needed based on census of 72

## Grocery List - NEW YEAR'S DAY BRUNCH

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Bakery, Dry</b>					
474420	SUGAR BROWN IMPERIAL Indiana Sugar	12 / 2.0 LB	**		
<b>Beverages</b>					
734418	JUICE RTU ORANGE 100% ASEPTIC Lyons Magnus	12 / 46.0 OZ	1		
<b>Breads &amp; Pastries, Prepared</b>					
968758	DONUT CHOCOLATE/BAVARIAN CRM Baker Boy Baker Boy	60 / 2.75 OZ	1/2		
968700	DONUT GLAZED BLUEBERRY CAKE THE DONUT HOLE Baker Boy	30 / 2.75 OZ	1		
968620	MUFFIN BAT VARIETY BB/CC/CINN Pillsbury General Mills	6 / 3.0 LB	**		
981350	PIE SHELLS UNBAKED Chef Pierre SARA LEE FROZEN BAKERY, LLC	20 / 10.0 INCH	1/2		
<b>Dairy</b>					
900868	CHEESE CHEDDAR SHREDDED REG GBC IPAP Cheese	4 / 5.0 LB	**		
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
347210	MILK 2% LOWFAT KEMPS DEAN FOODS COMPANY	4 / 1.0 GAL	1/4		
<b>Eggs</b>					
975098	EGGS LIQUID WHOLE W/CITRIC ACI Sunny Fresh Cargill Inc	12 / 2.0 LB	**		
<b>Fats &amp; Oils</b>					
621008	MARGARINE PALM TFF NPHO Nugget Ventura Foods	30 / 1.0 LB	**		
<b>Fruit, Fresh</b>					
377800	CANTALOUPE 9/12CT PRODUCE Wholesale Produce Supply LLC	1 / 15.0 EACH	1/2		
375400	GRAPES RED SEEDLESS PRODUCE Wholesale Produce Supply LLC	1 / 19.0 LB	1/2		
377890	HONEYDEW 6/8CT PRODUCE Wholesale Produce Supply LLC	8 / 1.0 EACH	**		
377430	PINEAPPLE GOLDEN 6/7 CT	1 / 1.0 CASE	3/4		

\*\* indicates that less than 1/4 case of this product is needed.

**Grocery List - NEW YEAR'S DAY  
BRUNCH**

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
	PRODUCE Wholesale Produce Supply LLC				
377618	STRAWBERRIES FRESH 8X1 LB CLAM PRODUCE Wholesale Produce Supply LLC	8 / 1.0 LB			3/4
<b>Pork</b>					
915600	BACON 18-22CT SINGLE SLICE SLV Farmland Smithfield	1 / 15.0 LB			1/2
915190	HAM DICED 1/4" CUBED Farmland Smithfield	2 / 5.0 LB			1/2
<b>Sauces &amp; Dips</b>					
770471	SYRUP PANCAKE & WAFFLE ROYAL UniPro	1 / 1.0 GAL			**
<b>Spices, Herbs &amp; Flavorings</b>					
473148	SALT IODIZED SLIM LINE BOX Diamond Crystal Cargill Inc	18 / 36.0 OZ			**
473001	SPICE OLD BAY SEASONING Old Bay McCormick	1 / 24.0 OZ			**
472561	SPICE PEPPER WHITE GROUND McCormick McCormick	1 / 18.0 OZ			**
<b>Vegetable, Fresh</b>					
361045	ONIONS JUMBO YELLOW Capital Brand UNIPRO Onion	1 / 10.0 LB			**
361548	POTATO DICED SOUTHERN FRESH Simply Potatoes Michael Foods, Inc.	2 / 10.0 LB			3/4

\*\* indicates that less than 1/4 case of this product is needed.

# **NEW YEAR'S DAY**

**HOLIDAY PUNCH**

**FRESH VEGETABLES & DIP**

**ASSORTED APPETIZERS:**

**ROOT BEER BBQ MEATBALLS**

**APPLEWOOD BONELESS WINGS**

**POTATO SKINS**

**PICKLE PINWHEEL**

**PIZZA PARTY**

**WALKING TACOS**

**ICE CREAM NOVELTY**

**CHOICE OF BEVERAGE**

# HOLIDAY PUNCH

Portion: 6 oz l

Category: Beverage Recipe #: 3378

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
777040 - 7-UP OR LEMON-LIME SODA	128 fl oz	153 fl oz + 1 tbsp + 1/2 tsp	179 fl oz + 1 1/4 tsp	204 fl oz + 1 tbsp + 2 tsp
734418 - ORANGE JUICE	92 fl oz	110 fl oz + 2 1/2 tsp	128 fl oz + 1 tbsp + 2 tsp	147 fl oz + 1 1/4 tsp
734448 - PINEAPPLE JUICE	92 fl oz	110 fl oz + 2 1/2 tsp	128 fl oz + 1 tbsp + 2 tsp	147 fl oz + 1 1/4 tsp
990500 - ORANGE SHERBET	2 qt	2 qt + 1 2/3 cup	2 qt + 3 1/4 cup	3 qt + 3/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** CHILL SODA & JUICES TO A PRODUCT TEMPERATURE OF 41°F OR LOWER BEFORE ASSEMBLY.

**CCP:** KEEP SHERBET FROZEN AT 0°F UNTIL READY TO ASSEMBLE PUNCH.

1. Combine orange juice and pineapple juice in a punch bowl.
2. Add 7-Up or lemon-lime soda and stir.
3. Scoop orange sherbet using a #16 dipper and put into punch bowl just before serving.

**CCP:** HOLD AT 41°F OR LESS.

**ALLERGENS:**

Milk,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# FRESH VEGETABLES & RANCH DIP

Portion: 1 serv

Category: Salad Recipe #: 1592

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
360445 - CELERY STALK, FRESH, CUT IN STICKS	120 each	144 each	168 each	192 each
360280 - CARROTS, FRESH, CUT IN STICKS OR BABY CARROTS	60 each	72 each	84 each	96 each
360066 - BROCCOLI BUDS, FRESH	3 qt + 3 cup	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
360365 - CAULIFLOWER BUDS, FRENH	3 qt + 3 cup	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
630171 - RANCH DRESSING	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS

**CCP:** READY TO EAT FOOD - WEAR GLOVES.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Line salad plate with lettuce leaves.

2. Arrange:

2 celery sticks

2 carrot sticks

1/4 cup broccoli florets

1/4 cup cauliflower florets

Ranch dressing on the side.

**CCP:** HOLD AT 41°F OR LESS.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# ROOT BEER BBQ MEATBALLS

Portion: 6 each

Category: Beef/Veal Recipe #: 4790

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
979170 - FC MEATBALLS, .5 OZ EACH	11 lb + 4 oz	13 lb + 8 oz	15 lb + 12 oz	18 lb
776920 - ROOT BEER	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
560511 - BBQ SAUCE	1 qt + 1 cup	1 qt + 2 cup	1 qt + 3 cup	2 qt
472501 - PARSLEY FLAKES	1/4 cup + 1 tbsp	1/4 cup + 2 tbsp	1/4 cup + 3 tbsp	1/2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place meatballs in single layer on baking pan(s).
2. Bake at 350°F for 15-20 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

3. While meatballs are baking, prepare sauce. In a sauce pan, combine the rootbeer and BBQ sauce. Bring to a boil over medium heat. Reduce heat, simmer uncovered for about 30 minutes. The sauce will reduce to about half the original volume.
4. Combine meatballs and sauce.
5. Garnish with parsley.

**CCP:** HOLD AT 135°F OR ABOVE DURING ENTIRE SERVICE PERIOD.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# APPLEWOOD SMOKED CHICKEN WINGS

Portion: 3 each

Category: Poultry Recipe #: 19186

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
957360 - CHICKEN WINGS, BNLSK APPLEWOOD SMOKED	180 each	216 each	252 each	288 each

<b>METHOD:</b>
<p><b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.</p> <p><b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.</p> <p><b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.</p> <p><b>CCP:</b> KEEP FROZEN AT 0 F OR BELOW UNTIL READY TO BAKE.</p> <p>1. Place chicken on baking pan(s) in a single layer.</p> <p><b>Bake:</b> Convection Oven: 350 F for 10 minutes. Conventional Oven: 425 F for 20 minutes. Deep Fry: 350 F for 3-4 minutes.</p> <p><b>CCP:</b> HEAT TO 165°F. HOLD AT OR ABOVE 135°F WHILE SERVING.</p> <p><b>CCP:</b> HOLD FOR SERVICE AT 135 F OR ABOVE.</p>

## NOTES:

## ALLERGENS:

Gluten, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# POTATO SKINS

Portion: 2 each

Category: Starch/Potatoes Recipe #: 4167

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
997580 - POTATO SKIN, FZN	120 each	144 each	168 each	192 each
900861 - SHREDDED CHEDDAR CHEESE	3 cup	3 2/3 cup	1 qt + 1/4 cup	1 qt + 3/4 cup
938628 - FC BACON PIECES	1 1/2 cup	1 3/4 cup	2 cup + 1 tbsp + 2 tsp	2 1/3 cup
361013 - GREEN ONIONS, CHOPPED	1 1/2 cup	1 3/4 cup	2 cup + 1 tbsp + 2 tsp	2 1/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Bake potato skins: Place in single layer on baking pan(s)

**Convection Oven:** 400 F for 10 - 12 minutes.

**Conventional Oven:** 400 F for 15 - 20 minutes.

2. Sprinkle with shredded cheese and FC bacon pieces.

3. Return to oven and bake until cheese is melted.

4. Garnish with chopped green onions or chives.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

Milk,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# PICKLE PINWHEEL

Portion: 1 each

Category: Sandwich Recipe #: 3570

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
903711 - CREAM CHEESE, SOFTENED	2 lb + 8 oz	3 lb	3 lb + 8 oz	4 lb
900540 - SOUR CREAM	1 qt + 1 cup	1 qt + 2 cup	1 qt + 3 cup	2 qt
472431 - ONION POWDER	1 tbsp + 2 tsp	2 tbsp	2 tbsp + 1 tsp	2 tbsp + 2 tsp
927290 - FC CORNED BEEF, FINELY CHOPPED	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
610611 - DILL PICKLES, DRAINED, FINELY CHOPPED	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup
951700 - TORTILLA	60 each	72 each	84 each	96 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Combine cream cheese, sour cream and onion powder. Beat until smooth.

2. Chop corned beef and pickles. Stir into cream cheese mixture.

3. Lay out tortillas. Spread #16 scoop of pickle mixture onto each tortilla.

4. Roll tortillas tightly. Slice tortilla into 6 pieces.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**ALLERGENS:**

Gluten, Milk, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# PIZZA PARTY

Portion: 1 slice

Category: Entree Recipe #: 2843

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
945090 - PIZZA CRUST, 12X16 PARBAKED	7 1/2 each	9 each	10 1/2 each	12 each
930920 - GROUND BEEF	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
915720 - GROUND PORK SAUSAGE	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
938628 - FC BACON PIECES	1 lb + 4 oz	1 lb + 8 oz	1 lb + 12 oz	2 lb
550280 - SPAGHETTI OR PIZZA SAUCE	1 qt + 1 2/3 cup	1 qt + 2 3/4 cup	1 qt + 4 cup	2 qt + 1 cup
900991 - SHREDDED MOZZARELLA CHEESE	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP PIZZA DOUGH FROZEN UNTIL READY TO USE.

**\*\*\*THIS RECIPE IS CREATED FOR A NUTRITIONAL PROFILE. MAY OFFER ANY CHOICE OF PIZZA/TOPPINGS.\*\*\***

1. Brown ground beef and ground sausage in a skillet. Drain grease. Stir in bacon chips.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 155°F FOR 15 SECONDS.

**Pizza Assembly per 12" Pizza Crust:**

2. Spread 3/4 cup of sauce over crust.

3. Top with 8 ounce of meat mixture.

4. Top with 8 ounce of shredded cheese.

**Baking:**

**Convection oven:** Bake at 325 F for 14-17 minutes.

**Conventional oven:** Bake at 425 F for 18-22 minutes.

5. Cut each 12x16 crust 4x2 for 8 slices.

**CCP:** HOLD HOT FOODS FOR SERVICE AT 135°F OR HIGHER.

**ALLERGENS:**

Eggs, Gluten, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# WALKING TACO

Portion: 1 serv

Category: Entree Recipe #: 15058

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
930920 - GROUND BEEF	7 lb + 8 oz	9 lb	10 lb + 8 oz	12 lb
361045 - CHOPPED ONIONS	1 1/2 cup	1 3/4 cup	2 cup + 1 tbsp + 2 tsp	2 1/3 cup
502010 - TACO SEASONING	6 oz	7 1/4 oz	8 1/2 oz	9 1/2 oz
6821 - WATER	1 qt + 1/2 cup	1 qt + 1 1/3 cup	1 qt + 2 1/3 cup	1 qt + 3 1/4 cup
380288 - LETTUCE SALAD, CHOPPED IN BAG	3 3/4 gal	4 1/2 gal	5 1/4 gal	6 gal
362012 - FRESH TOMATOES, DICED	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt
900861 - SHREDDED CHEDDAR CHEESE	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
609170 - FRITOS, TORTILLA CHIPS OR DORITOS (MAY USE IND BAGS)	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
561161 - SALSA	1 qt + 2 3/4 cup	2 qt + 1 tbsp + 3 tsp	2 qt + 1 1/2 cup	2 qt + 2 3/4 cup
900540 - SOUR CREAM	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** USE SEPARATE AND SANITIZED CUTTING BOARDS AND UTENSILS FOR RAW AND UNCOOKED ITEMS

**CCP:** WASH FRUITS AND VEGETABLES IN CLEAN AND SANITIZED SINK

1. Brown ground beef, drain off fat.
2. Add onions to meat. Cook until tender.
3. Add taco seasoning mix and water. Blend thoroughly.
4. Bring to a boil, stirring frequently. Reduce heat and simmer 20-30 minutes, stirring occasionally.
5. Chop lettuce and tomatoes.
6. Crush chips in bag. If using individual bags, cut bag open along the side. (If using bulk, portion 1 oz crushed chips on serving plate or bowl).
7. Top chips with 1 cup of lettuce, 2 oz spoodle of taco mixture, 1/2 oz. of cheese and 2 TBS diced tomatoes.
8. Garnish with 1 oz L of salsa and 1 TBS sour cream (if desired).

**ALLERGENS:**

Gluten, MSG, Milk, Sulphites, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# ICE CREAM NOVELTY

Portion: 1 each

Category: Dessert Recipe #: 18539

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
993440 - ICE CREAM BAR	20 each	24 each	28 each	32 each
993150 - ICE CREAM SANDWICH	20 each	24 each	28 each	32 each
995445 - ICE CREAM CONE, MINI	20 each	24 each	28 each	32 each
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. <b>CCP:</b> AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES. SERVE 1 EACH AS A PORTION. KEEP FROZEN UNTIL READY TO EAT. <b>CCP:</b> HOLD FOR SERVICE AT 0°F OR BELOW.				

## NOTES:

### ALLERGENS:

Eggs, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

## Grocery List - NEW YEAR'S DAY

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Beef</b>					
927290	BEEF CORNED BOTTOM RND SLICED Cloverdale Foods Cloverdale	6 / 2.0 LB	**		
930920	BEEF GROUND 80/20 FRESH Valley Meats LLC Valley Meats	4 / 5.0 LB	3/4		
979170	MEATBALL ITALIAN .5 OZ OR FC Bonici Tyson	2 / 5.0 LB	1 1/2		
<b>Beverages</b>					
734418	JUICE RTU ORANGE 100% ASEPTIC Lyons Magnus	12 / 46.0 OZ	**		
734448	JUICE RTU PINEAPPLE 100% ASEPT Lyons Magnus	12 / 46.0 OZ	**		
777040	SODA 7 UP 7 UP Dr Pepper Bottling Group	8 / 2.0 L	1/2		
776920	SODA ROOT BEER A&W Dr Pepper Bottling Group	8 / 2.0 L	**		
<b>Breads &amp; Pastries, Prepared</b>					
945090	CRUST PIZZA 12X16 PARBAKE Della Suprema Rich Products Corporation	16 / 17.0 OZ	3/4		
951700	TORTILLA FLOUR 8" SHELF n/a CATALLIA Catallia Mexican Foods LLC	12 / 12.0 COUNT	1/2		
<b>Dairy</b>					
900861	CHEESE CHEDDAR SHREDDED GBC IPAP Cheese	1 / 5.0 LB	3/4		
903711	CHEESE CREAM LOAF Pauly SCHREIBER CHEESE	1 / 3.0 LB	1		
900991	CHEESE MOZZARELLA SHREDDED Cortona Foremost Farms	1 / 5.0 LB	1		
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
900540	SOUR CREAM Kemps Kemps LLC	2 / 5.0 LB	1/2		
<b>Desserts</b>					
993440	NOVELTY BAR VANILLA Blue Ribbon Classics Blue Bunny	2 / 2.0 DOZEN	1/2		
995445	NOVELTY CONE VAN MINI SWIRL	48 / 2.25 OZ	1/2		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - NEW YEAR'S DAY

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
	Blue Bunny Ice Cream Blue Bunny				
993150	NOVELTY SANDWICH ICE CREAM Blue Ribbon Classics Blue Bunny	2 / 2.0 DOZEN	1/2		
990500	SHERBET ORANGE Blue Bunny Ice Cream Blue Bunny	1 / 3.0 GAL	**		
<b>Fats &amp; Oils</b>					
630171	DRESSING RANCH BUTTERMILK Classic Gourmet Select Ventura Foods	1 / 1.0 GAL	3/4		
<b>Miscellaneous Dry</b>					
609170	CHIPS DORITOS NACHO CHEESE Doritos Frito Lay Inc	104 / 1.0 OZ	3/4		
610611	PICKLE SLICED DILL CC 1/8" Kaiser Pickles	1 / 1.0 GAL	1/2		
<b>Pork</b>					
938628	PIZZA TOPPING BACON BITS FC Armour Smithfield	2 / 5.0 LB	**		
915720	SAUSAGE ROLL PORK Farmland Smithfield	2 / 6.0 LB	**		
<b>Poultry</b>					
976470	CHICKEN WING BNLS FC BREAST CH Perdue Perdue Farms	2 / 5.0 LB	1 3/4		
<b>Sauces &amp; Dips</b>					
561161	SALSA PICANTE MILD Pace Campbells Foodservice Co	1 / 1.0 GAL	3/4		
560511	SAUCE BBQ ORIG GF SWEET BABY Sweet Baby Ray's Kens Foods	1 / 1.0 GAL	1/2		
550280	SAUCE SPAGHETTI RED SODIUM Heinz Kraft Heinz	6 / 1.0 #10	**		
<b>Spices, Herbs &amp; Flavorings</b>					
472431	SPICE ONION POWDER McCormick McCormick	1 / 20.0 OZ	**		
472501	SPICE PARSLEY FLAKES McCormick McCormick	1 / 10.0 OZ	**		
502010	SPICE TACO SEASONING MIX GF Foothill Farms Kent Foods	6 / 9.0 OZ	**		

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - NEW YEAR'S DAY

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Vegetable, Fresh</b>					
360066	BROCCOLI BUDS 3 LB QUALITYCUT	1 / 3.0 LB	1 1/4		
360280	CARROTS MEDIUM TABLE SIZE 5 LB PRODUCE UNIPRO Carrots And Citrus	1 / 5.0 LB	2		
360365	CAULIFLOWER BUDS 2X3 LBS QUALITYCUT	2 / 3.0 LB	3/4		
360445	CELERY SLEEVED 6 COUNT PRODUCE Wholesale Produce Supply LLC	6 / 1.0 PIECE	1 1/2		
380288	LETTUCE CHOPPED LCR MIXED GARN QUALITYCUT	4 / 5.0 LB	1/2		
361013	ONIONS GREEN ICE LESS TAYLOR FAR UNIPRO Lettuce	1 / 2.0 LB	**		
361045	ONIONS JUMBO YELLOW Capital Brand UNIPRO Onion	1 / 10.0 LB	**		
362012	TOMATO 1 LAYER 5X5 (10 LB.) Capital Brand Capital City Fruit	1 / 25.0 EACH	1/2		
<b>Vegetable, Frozen</b>					
997580	MUNCHSKINS POTATO SKIN FRIED Munchskins Lamb Weston Inc	4 / 4.0 LB	3/4		

\*\* indicates that less than 1/4 case of this product is needed.

# **INAUGURATION DAY**

**LEMONADE  
POTATO CHIPS  
W/ FRENCH ONION DIP  
HOT DOG/BRATWURST BAR:  
HOT DOGS  
BRATWURSTS  
SHREDDED CHEESE/DICED ONION  
CHILI  
SAUERKRAUT  
KETCHUP/MUSTARD  
PICKLE RELISH  
ASSORTED SALADS  
APPLE PIE A LA MODE  
CHOICE OF BEVERAGE**

# LEMONADE

Portion: 8 fl oz

Category: Beverage Recipe #: 1389

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
724690 - DRINK MIX LEMONADE	2 lb + 1 3/4 oz	2 lb + 8 1/2 oz	2 lb + 15 1/4 oz	3 lb + 6 oz
6821 - WATER	3 3/4 gal	4 1/2 gal	5 1/4 gal	6 gal
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. 1. MIX ACCORDING TO PACKAGE DIRECTIONS. CHILL. PORTION INTO GLASSES OR BULK CONTAINERS.				

## ALLERGENS:

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# POTATO CHIPS

Portion: 1 oz

Category: Starch/Potatoes Recipe #: 10050

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
Pan Size:				
603940 - POTATO CHIPS, ANY FLAVOR	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb

**METHOD:**

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Wear gloves to portion potato chips for service.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# FRENCH ONION DIP

Portion: 2 tbsp

Category: Condiment Recipe #: 3085

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
900540 - SOUR CREAM	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt
500356 - BEEF BASE	2 tsp	2 1/4 tsp	2 1/2 tsp	1 tbsp
603348 - DEHYDRATED ONION	1/4 cup + 3 1/2 tbsp	1/2 cup + 1 tbsp	1/2 cup + 2 1/2 tbsp	3/4 cup
472431 - ONION POWDER	2 tbsp + 1 1/2 tsp	3 tbsp	3 tbsp + 1 1/2 tsp	1/4 cup
472341 - GARLIC POWDER	2 tsp	2 1/4 tsp	2 1/2 tsp	1 tbsp
472501 - PARSLEY	2 tbsp + 1 1/2 tsp	3 tbsp	3 tbsp + 1 1/2 tsp	1/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
 1. Combine all ingredients in a bowl. Mix well.  
 2. Cover and chill until service.  
**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**ALLERGENS:**

Milk,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# HOT DOG ON BUN (2 OZ)

Portion: 1 each

Category: Sandwich Recipe #: 9993

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
917090 - HOT DOG, 8X1	6 lb	7 lb + 3 1/4 oz	8 lb + 6 1/2 oz	9 lb + 9 1/2 oz
989140 - HOT DOG BUNS	60 each	72 each	84 each	96 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** IF FROZEN, THAW HOT DOGS UNDER REFRIGERATION AT 41°F OR LESS.

**Top of Range Cooking Method:**

1. Place hot dogs into boiling water.

**Grilling Cooking Method:**

2. Place hot dogs over gas grill or hot coals.

**CCP:** INTERNAL TEMPERATURE OF MEAT MUST REGISTER 155°F FOR 15 SECONDS AT COMPLETION OF COOKING TIME.

**CCP:** PLACE HOT DOGS IN 2" DEEP SERVICE PAN. COVER AND HOLD AT 135°F OR ABOVE.

3. Place hot dog on bun at time of service.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# BRATWURST ON BUN

Portion: 2 oz

Category: Sandwich Recipe #: 16167

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
916590 - BRATWURST	60 each	72 each	84 each	96 each
989140 - BUN HOTDOG WHITE SLICED	60 each	72 each	84 each	96 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place brat in single layer on baking pan(s).

CONVENTIONAL OVEN: 350°F for 15-20 minutes, turning links once.

CONVECTION OVEN: 300°F for 15-20 minutes, turning once.

2. May cook on grill.

**CCP:** HEAT TO INTERNAL TEMPERATURE 165°F OR ABOVE FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

MSG,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# SHREDDED CHEESE/DICED ONION

Portion: 1 serv

Category: Condiment Recipe #: 18529

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
361045 - ONION, FRESH, DICED	3 lb + 9 1/2 oz	4 lb + 5 oz	5 lb + 3/4 oz	5 lb + 12 1/4 oz
900861 - SHREDDED CHEDDAR CHEESE	1 lb + 13 oz	2 lb + 2 1/2 oz	2 lb + 8 1/4 oz	2 lb + 14 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH FRESH PRODUCE VIGOROUSLY UNDER COLD RUNNING WATER OR BY USING CHEMICALS THAT COMPLY WITH THE CURRENT FDA FOOD CODE.

**CCP:** REMOVE ANY DAMAGED OR BRUISED AREAS.

**CCP:** LABEL, DATE, AND REFRIGERATE FRESH-CUT ITEMS.

1. Dice onions.

1 Serve = 2 TBS shredded cheese and 2 TBS diced onion.

**CCP:** KEEP REFRIGERATED AT 41°F OR LESS UNTIL READY TO SERVE.

**ALLERGENS:**

Milk,

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# CHILI (CANNED CHILI BEANS)

Portion: 4 oz l

Category: Soup Recipe #: 5298

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
600040 - CHILI STYLE BEANS	1 3/4 gal + 2 cup	2 1/4 gal	2 1/2 gal + 2 cup	3 gal

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

STOVE TOP:

1. Empty chili beans into deep saucepan.

2. Place over medium heat. Stir occasionally for approximately 12-14 minutes until serving temperature of 165°F is obtained.

CONVENTIONAL OVEN:

1. Empty chili beans into half-size steam table pan and cover with aluminum foil.

2. Bake in preheated 400°F conventional oven for approximately 50-55 minutes until serving temperature of 165°F is obtained.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# SAUERKRAUT

Portion: 2 oz s

Category: Vegetable Recipe #: 17622

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
603200 - SAUERKRAUT, SHREDDDED, #10 CAN	1 1/4 each	1 1/2 each	1 2/3 each	2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Rinse sauerkraut, drain well.
2. Heating of vegetables should be scheduled so they are served soon after heating.
3. Place in 4" deep pans. Heat to a temperature of at least 160°F prior to serving.
4. Cover, hold for service.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**NOTES:**

**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# ASSORTED SALADS

Portion: #8 scp

Category: Salad Recipe #: 5288

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
905298 - POTATO SALAD, PREPARED	5 lb	6 lb	7 lb	8 lb
905280 - COLESLAW, PREPARED	5 lb	6 lb	7 lb	8 lb
905309 - MACARONI SALAD, PREPARED	5 lb	6 lb	7 lb	8 lb
<b>METHOD:</b>				
<b>CCP:</b> RECEIVE AND STORE UNDER REFRIGERATION AT 41°F OR LESS. <b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. 1. May use any prepared salad. <b>CCP:</b> HOLD FOR SERVICE AT 41°F OR LOWER.				

## ALLERGENS:

Eggs, Milk, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# APPLE PIE A LA MODE

Portion: 1 slice

Category: Dessert Recipe #: 3225

Ingredients	64 Servings	72 Servings	88 Servings	96 Servings
<b>Pan Size:</b>	8-10in Pie	9-10in Pie	11-10in Pie	12-10in Pie
980050 - APPLE PIE	8 each	9 each	11 each	12 each
990890 - VANILLA ICE CREAM	1 gal	1 gal + 2 cup	1 1/4 gal + 2 cup + 1 tbsp + 3/4 tsp	1 1/2 gal

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.

1. PREPARE PIES. SLICE INTO 8 PIECES PER PIE.
2. PLACE ON DESSERT PLATES.
3. AT SERVICE TIME PLACE #16 SCOOP ICE CREAM ON PIE.
4. SERVE IMMEDIATELY.

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

Cases needed based on census of 72 **Grocery List - INAUGURATION DAY**

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Beef</b>					
917090	HOTDOG BEEF 6/1 GOLD MEDAL Farmland Smithfield	1 / 10.0 LB			3/4
<b>Beverages</b>					
724690	DRINK MIX LEMONADE Thirst Ease Diamond Crystal Brands	12 / 18.0 OZ			**
<b>Breads &amp; Pastries, Prepared</b>					
989140	BUN HOTDOG WHITE SLICED Prairie Pantry Baker Boy	12 / 12.0 COUNT			1 1/4
<b>Dairy</b>					
900861	CHEESE CHEDDAR SHREDDED GBC IPAP Cheese	1 / 5.0 LB			1/2
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL			1 1/4
900540	SOUR CREAM Kemps Kemps LLC	2 / 5.0 LB			1/2
<b>Desserts</b>					
990890	ICE CREAM VANILLA QUICK BLEND Blue Bunny Ice Cream Blue Bunny	1 / 3.0 GAL			1/2
980050	PIE UB APPLE Chef Pierre SARA LEE FROZEN BAKERY, LLC	6 / 10.0 INCH			1 1/2
<b>Miscellaneous Dry</b>					
603940	CHIPS LAYS REGULAR Lay's Frito Lay Inc	6 / 16.0 OZ			3/4
610641	RELISH SWEET Kaiser Pickles	1 / 1.0 GAL			1/2
<b>Other</b>					
905309	SALAD MACARONI DELI FRESH Mrs. Gerry's Mrs. Gerry's Kitchen, Inc	1 / 11.0 LB			3/4
905298	SALAD POTATO DELI FRESH Mrs. Gerry's Mrs. Gerry's Kitchen, Inc	2 / 12.0 LB			**
<b>Pork</b>					
916590	BRATWURST 4X1 RAW JOHNSONVILLE Johnsonville Sausage Johnsonville Foodservice	1 / 10.0 LB			1 1/2
<b>Sauces &amp; Dips</b>					

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - INAUGURATION DAY

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
551260	KETCHUP JUG RESEALABLE Heinz Kraft Heinz	6 / 1.0 #10	**		
561900	MUSTARD YELLOW SQUEEZE BOTTLE French's Frenchs Foodservice	12 / 12.0 OZ	**		
<b>Soup Broth or Base</b>					
500356	SOUP BASE BEEF PASTE NO MSG Chef's Own Custom Culinary Inc, Griffith Foods	1 / 1.0 LB	**		
<b>Spices, Herbs &amp; Flavorings</b>					
472341	SPICE GARLIC POWDER McCormick McCormick	1 / 21.0 OZ	**		
603348	SPICE ONION CHOPPED DEHYDRATED Highland Market Premier C.F. Sauer Foods	3 / 3.0 LB	**		
472431	SPICE ONION POWDER McCormick McCormick	1 / 20.0 OZ	**		
472501	SPICE PARSLEY FLAKES McCormick McCormick	1 / 10.0 OZ	**		
<b>Vegetable, Canned</b>					
600040	BEAN MEXICAN PINTO CHILI STYLE SunSource Merit Lakeside Foods	6 / 1.0 #10	1/2		
603200	SAUERKRAUT SHREDDED SunSource Merit Seneca Foods Corporation	6 / 1.0 #10	**		
<b>Vegetable, Fresh</b>					
361045	ONIONS JUMBO YELLOW Capital Brand UNIPRO Onion	1 / 10.0 LB	1/2		
905280	SALAD COLESLAW DELI FRESH Mrs. Gerry's Mrs. Gerry's Kitchen, Inc	2 / 11.0 LB	1/2		

\*\* indicates that less than 1/4 case of this product is needed.

# **VALENTINE'S DAY**

**SPARKLING WINE  
CHOCOLATE COVERED  
STRAWBERRIES  
SURF & TURF  
BAKED POTATO  
W/ SOUR CREAM & CHIVES  
SWEETHEART SALAD  
BREADSTICK  
RED VELVET CUPCAKE W/  
CREAM CHEESE FROSTING  
CHOICE OF BEVERAGE**

# SPARKLING WINE (VIRTUAL INGREDIENTS)

Portion: 6 fl oz

Category: Beverage Recipe #: 5296

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
90245161 - SPARKLING WINE	360 fl oz	432 fl oz	504 fl oz	576 fl oz
377618 - FRESH STAWBERRIES OR RASPBERRIES (OPTIONAL)	1 lb + 14 oz	2 lb + 4 oz	2 lb + 10 oz	3 lb
<b>METHOD:</b>				
<b>CCP:</b> WASH HANDS BEFORE HANDLING , AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS. <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED. 1. Portion into serving glasses. May garnish with a fresh raspberry or strawberry. <b>CCP:</b> HOLD FOR SERVICE AT 41°F OR LOWER.				

## ALLERGENS:

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# CHOCOLATE COVERED STRAWBERRIES

Portion: 2 each

Category: Fruit Dessert Recipe #: 5295

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
377618 - STRAWBERRIES, FRESH	7 lb + 8 oz	9 lb	10 lb + 8 oz	12 lb
465170 - CHOCOLATE CHIPS	5 lb + 10 oz	6 lb + 12 oz	7 lb + 14 oz	9 lb

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH FRUITS IN CLEAN AND SANITIZED SINK.

1. Wash strawberries. Gently pat dry.. Allow strawberries to completely dry in order for chocolate to stick.
2. Melt chocolate in a double boiler or microwave. Stir often to prevent lumps.
3. Line a pan with parchment paper.
4. Dip each strawberry in chocolate, turning or swirling to coat in chocolate. Lift strawberry and gently shake to remove excess chocolate. Place dipped strawberries on baking sheet to allow chocolate to set.

**ALLERGENS:**

Milk, Soy,

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# SURF & TURF

Portion: 1 serv

Category: Entree Recipe #: 5287

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
908530 - PRIME RIB	15 lb	18 lb	21 lb	24 lb
6821 - WATER	3 qt + 3 cup	1 gal + 2 cup	1 1/4 gal + 1 cup	1 1/2 gal
923480 - BREADED SHRIMP	180 each	216 each	252 each	288 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**PRIME RIB:**

1. Pre-heat conventional or convection oven to 325°F.
2. Place pre-cooked prime rib on rack in roasting pan and fill pan with approximately 1/2" water or au jus; cover with foil.

**CCP:** HEAT TO A FINAL TEMPERATURE OF 145°F.

3. Slice into 4 oz portions.

**CCP:** HOLD AT 135°F OR GREATER FOR ENTIRE SERVICE PERIOD.

**SHRIMP:**

1. Place shrimp in a single layer and bake as follows:  
 Conventional Oven: 450°F for 10 minutes.  
 Convection Oven: 450°F for 5-7 minutes.  
 Turn half way through the baking process.

**CCP:** HEAT TO INTERNAL TEMPERATURE OF 145°F.  
**CCP:** HOLD AT 135°F OR GREATER FOR ENTIRE SERVICE PERIOD.

**1 SERV SURF & TURF = 4 OZ SLICED PRIME RIB & 3 SHRIMP**

**ALLERGENS:**

Crustacean, Eggs, Gluten, Milk, ShellFish, Soy, Wheat.

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# BAKED POTATO

Portion: 1 each

Category: Starch/Potatoes Recipe #: 9290

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
361830 - FRESH BAKING POTATO	60 each	72 each	84 each	96 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK

1. Scrub potatoes and remove blemishes.

2. Wrap potatoes in foil.

3. Place on baking sheets.

Bake:

CONVENTIONAL OVEN: 400°F for 1 hour or until tender.

CONVECTION OVEN: 375°F for 50 minutes or until tender.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OF 135°F FOR 15 SECONDS,

4. Place cooked potatoes in a 4" deep pan for holding.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**ALLERGENS:**

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# SOUR CREAM & CHIVES

Portion: 1 serv

Category: Condiment Recipe #: 350

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
900540 - SOUR CREAM	1 qt + 3 1/2 cup	2 qt + 1 cup	2 qt + 2 1/2 cup	3 qt
361080 - CHIVES, CHOPPED	1 1/4 cup	1 1/2 cup	1 3/4 cup	2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. 1 SERV = 2 TBS sour cream and 1 tsp chopped chives.

**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**ALLERGENS:**

Milk,

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# SWEETHEART SALAD

Portion: 4 oz s

Category: Salad Recipe #: 5297

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
361170 - SPINACH, FRESH, TORN	3 lb + 12 oz	4 lb + 8 oz	5 lb + 4 oz	6 lb
377618 - STRAWBERRIES, FRESH, WASHED, SLICED	2 qt + 2 cup	3 qt	3 qt + 2 cup	1 gal
905848 - FETA CHEESE CRUMBLES	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup
361112 - RED ONION, SLICED	2 1/2 each	3 each	3 1/2 each	4 each
630780 - RASPBERRY VINAIGRETTE (OR DRESSING OF CHOIC)	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 1/4 cup	1 qt + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH FRUIT & VEGETABLES IN CLEAN AND SANITIZED SINK

1. Clean spinach. Tear into bite size pieces. Place on salad plate or bowl.
2. Arrange sliced strawberries, feta cheese crumbles and onions on spinach.
3. Drizzle with raspberry vinaigrette (or dressing of choice) at time of service - or serve dressing on the side.

**CCP:** HOLD FOR SERVICE AT 41 F OR LOWER.

**ALLERGENS:**

Milk, Soy,

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# BREADSTICK

Portion: 1 each

Category: Bread Recipe #: 8396

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
343456 - BREADSTICK	60 each	72 each	84 each	96 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS .

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP BREADSTICKS STORED AT 0°F UNTIL READY TO WARM IN OVEN.

1. Remove breadsticks from bag. Place flat on baking sheet(s).

BAKE: CONVENTIONAL OVEN: 375°F for 4 minutes.

**CCP:** ONCE BAKED THIS IS A READY TO EAT FOOD - WEAR GLOVES AND/OR USE TONGS.

**ALLERGENS:**

Gluten, Milk, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# RED VELVET CUPCAKE W/ CREAM CHEESE FROSTING

Portion: 1 each

Category: Dessert Recipe #: 5294

Ingredients	60 Servings	72 Servings	84 Servings	96 Servings
<b>Pan Size:</b>				
400030 - CHOCOLATE CAKE MIX	4 lb + 2 3/4 oz	5 lb	5 lb + 13 1/4 oz	6 lb + 10 3/4 oz
6821 - WATER	1 qt + 1 3/4 cup	1 qt + 3 cup	2 qt + 1/4 cup	2 qt + 1 1/3 cup
475061 - RED FOOD COLORING	3 1/3 tbsp	1/4 cup	1/4 cup + 2 tsp	1/4 cup + 1 1/3 tbsp
2233 - ****FROSTING****				
903711 - CREAM CHEESE	2 lb + 8 oz	3 lb	3 lb + 8 oz	4 lb
621008 - MARGARINE OR BUTTER	2 1/2 cup	3 cup	3 1/2 cup	1 qt
475021 - VANILLA	1 tbsp + 1/4 tsp	1 tbsp + 1 tsp	1 tbsp + 1 3/4 tsp	1 tbsp + 2 1/4 tsp
474280 - SUGAR, POWDERED	1 qt + 1 cup	1 qt + 2 cup	1 qt + 3 cup	2 qt
377618 - FRESH STRAWBERRIES	6 3/4 oz	8 oz	9 1/4 oz	10 3/4 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

- Combine chocolate cake mix, water and red food coloring using flat paddle attachment on mixer. Mix until smooth.
- Deposit #12 scoop of batter into greased or paper-lined muffin pans.

**Bake:**  
 Convection Oven: 300°F for 22-26 minutes.  
 Standard Oven: 350°F for 26-30 minutes.

- Let cupcakes cool before frosting.

**Frosting:**

- Mix cream cheese, margarine/butter and vanilla until smooth. Add the powdered sugar slowly. Mix on high until fluffy.
- Frost cooled cupcakes.
- Slice strawberries lengthwise. Garnish each cupcake with a strawberry slice.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**ALLERGENS:**

Eggs, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

## Grocery List - VALENTINE'S DAY

Cases needed based on census of 72

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
<b>Bakery, Dry</b>					
474280	SUGAR POWDERED 10X IMPERIAL Indiana Sugar	12 / 2.0 LB	**		
<b>Baking Mixes</b>					
400030	CAKE MIX CHOCOLATE CHOCOLATE Gold Medal General Mills	6 / 5.0 LB	**		
<b>Beef</b>					
908530	BEEF PRIME RIB SLICED Curlys Smithfield	10 / 2.0 LB	1		
<b>Beverages</b>					
90245161	Juice Grape Sparkle White Welchs Welchs Food Inc	12 / 25.4 OZ	1 1/2		
<b>Breads &amp; Pastries, Prepared</b>					
343456	BREADSTICK 6" MINI New York T Marzetti Foodservice	1 / 175.0 COUNT	1/2		
<b>Candy</b>					
465170	CHOCOLATE CHIPS SEMISWEET Ambrosia	12 / 12.0 OZ	3/4		
<b>Dairy</b>					
903711	CHEESE CREAM LOAF Pauly SCHREIBER CHEESE	1 / 3.0 LB	1		
905848	CHEESE FETA CRUMBLES NASONVILLE IPAP Cheese	4 / 2.5 LB	**		
347330	MILK 1% Kemps DEAN FOODS COMPANY	4 / 1.0 GAL	1 1/4		
900540	SOUR CREAM Kemps Kemps LLC	2 / 5.0 LB	1/2		
<b>Fats &amp; Oils</b>					
630780	DRESSING RASP CREAMY VINAIGRET Classic Gourmet Reserve Ventura Foods	2 / 1.0 GAL	**		
621008	MARGARINE PALM TFF NPHO Nugget Ventura Foods	30 / 1.0 LB	**		
<b>Fish</b>					
923480	SHRIMP BTF 31/40 OVEN READY Tampa Maid Tampa Maid Foods	4 / 2.0 LB	1		
<b>Fruit, Fresh</b>					

\*\* indicates that less than 1/4 case of this product is needed.

## Grocery List - VALENTINE'S DAY

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
377618	STRAWBERRIES FRESH 8X1 LB CLAM PRODUCE Wholesale Produce Supply LLC	8 / 1.0 LB	2 1/4		
<b>Miscellaneous Dry</b>					
475061	FOOD COLOR RED Spice Classics McCormick	1 / 1.0 QT	**		
<b>Spices, Herbs &amp; Flavorings</b>					
361080	HERB CHIVES 1 LB. QUALITYCUT	1 / 1.0 LB	**		
475021	VANILLA IMITATION CHEFS COMP Diamond Crystal Brands	1 / 1.0 QT	**		
<b>Vegetable, Fresh</b>					
361112	ONIONS RED JUMBO PRODUCE Wholesale Produce Supply LLC	5 / 1.0 LB	1/2		
361830	POTATO 110 CT RUSSET IDAHO IDAHO UNIPRO Potatoes	1 / 50.0 LB	3/4		
361170	SPINACH CLEANED & CLIP WASHED TAYLOR FAR UNIPRO Lettuce	4 / 2.5 LB	1/2		

\*\* indicates that less than 1/4 case of this product is needed.