KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1

Cereal Choice of 0060028

Week 1 Day 1 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 2

Cereal Hot Choice Pureed

0000024155

Week 1 Day 1 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 3

Juice of Choice
0000020564

Week 1 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 4

Milk 2%

0037138

Week 1 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 5

Sausage Links

0040246

Week 1 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Link	GFS-483162	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place sausage links on sheet pans and bake in Convection Oven per package instructions until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 2 links.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 6

Sausage Links Grnd
0118737

Week 1 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #8 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	37.88 2 each	75.76 2 each	113.64 2 each	151.52 2 each	227.28 2 each
Poultry Gravy	37.88 2z ladle	75.76 2z ladle	113.64 2z ladle	151.52 2z ladle	227.28 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #12 scoop* of ground sausage links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 7

Sausage Links Pureed Thick

0119043

Week 1 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2-#20 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	43.1 2 each	86.2 2 each	129.3 2 each	172.4 2 each	258.6 2 each
Water Hot	2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Chicken Base GFS-439606	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place prepared sausage links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat at 350º F until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

6. Serve 2- #30 scoops of pureed sausage links.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 8

Syrup Maple
0189772

Week 1 Day 1 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 9

Waffle Pureed Thick
0123884

Week 1 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2-#10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Waffle Homestyle 4" Fz	GFS-103452	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each
2% White Milk	GFS-504602	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener	GFS-527661	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup

WASH HANDS.

1. Slowly add food thickener to milk while stirring briskly. Stir until dissolved.
2. Pour ½ the slurry mixture into steam table pan or sheet pan sprayed with vegetable oil cooking spray.
3. Prick both sides of prepared waffles with a fork. Place in a single layer on top of slurry mixture. Pour remaining slurry over top.
4. Allow at least 30 minutes for food to saturate with slurry.
5. Place saturated waffles and excess slurry into food processor.
6. Process until smooth in texture.
7. Pour into steam table pan coated with cooking spray.
8. Cover tightly and heat in conventional oven at 350°F until temperature reaches 140°F
9. Keep warm for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

10. Serve 2-#10 scoops of pureed waffle. Flatten into round waffle shape. Top with warm maple syrup, if desired.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 10

Waffles Buttered

0123883

Week 1 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Homestyle Waffle	GFS-894790	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Keep waffles frozen until ready to use.

2. Toaster: on low or medium setting, heat waffles into toaster until hot and crispy. Conventional oven/toaster oven: pre-heat oven to 400°F. Place frozen waffles on a sheet pan in a single layer. Bake uncovered f 8 to 10 minutes or until crispy. Convection oven: preheat oven to 350°F using a low fan speed. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered for 4 to 5 minutes or until crispy. Not suitab for microwave ovens.

3. Optional: Spread margarine/butter onto waffles before service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 11

Bread Pureed

0000020428

Week 1 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 12

Broccoli Ckd
0000020101

Week 1 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 13

Broccoli Pureed Thick
0082544

Week 1 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steam table pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 14

Chicken Cordon Bleu

0000020146

Week 1 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
4z Frozen Chicken Cordon Bleu	GFS-181773	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Pan Coating Spray	GFS-112828	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat	4 Spray to coat

WASH HANDS.

1. Place frozen chicken cordon bleu patties on a sheet pan sprayed with cooking spray.
2. Bake in Conventional Oven at 350°F for 35-40 minutes or in a Convection Oven at 350°F for 25-35 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

3. Serve 1 each.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 15

Chicken Cordon Bleu Grnd

0000021228

Week 1 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Cordon Bleu	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #6 scoop* of ground chicken cordon bleu with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 16

Chicken Cordon Bleu Pureed Thick

0000020439

Week 1 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #6 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Cordon Bleu		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Chicken Base	GFS-439606	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Measure amount of COOKED chicken cordon bleu to be pureed and place in food processor.
2. Process until smooth in texture.
3. Add hot broth (base and water) and process until smooth in consistency.
4. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and heat in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressureless Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in oven and steamer conditions. Do not overbake.

7. Portion one #8 scoop per serving.
8. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 17

Choice of Roll
0201053

Week 1 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 18

Choice of Roll

0201053

Week 1 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 19

Gelatin Reds

0000019157

Week 1 Day 1 - Lunch

Menu Planning Group: Desserts Gelatin

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Assorted Mix Red Gelatin	GFS-500135	0.79 1 Each	1.57 1 Each	2.35 1 Each	3.13 1 Each	4.69 1 Each
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Water Cold		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Whipped Topping in Pastry Bag Whipped	GFS-330442	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Mix hot water with dry gelatin, stirring briskly with wire whip.
2. Pour into 20 x 12 x 2" full pan and refrigerate until congealed.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Cut into cubes and serve a #8 scoop.
4. Top with prepared whipped topping and serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 20

Gravy Poultry
0000019761

Week 1 Day 1 - Lunch

Menu Planning Group: Sauces and Gravies

Portion Size: 2z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Margarine	GFS-733061	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Flour	GFS-227528	2/3 Cup 1 Tablespoon	1 1/2 Cup	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup

WASH HANDS.

1. In a stock pot bring water to a boil and add chicken base.
2. Combine flour and margarine and blend.
3. Add stock gradually, stirring constantly with wire whip.
4. Cook until thickened and smooth.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a 2 oz ladle.

**Modified Diet Note: For RS Poultry Gravy use reduced sodium chicken base.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 21

Potatoes Mashed
0000020022

Week 1 Day 1 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot	2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 22

Raspberry Whip
0000021171

Week 1 Day 1 - Lunch

Menu Planning Group: Desserts

Portion Size: 3 x 2 1/2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Assorted Mix Red Gelatin	GFS-500135	11 1/2 Ounce	1 Pound 7 1/2 Ounce	2 Pound 3 Ounce	2 Pound 15 Ounce	4 Pound 6 Ounce
Water Boiling		1 3/4 Cup 3 Tablespoon	1 Quart	1 1/4 Quart 3/4 Cup	1 3/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup
Whipped Topping in Pastry Bag	GFS-330442	6 3/4 Ounce	13 1/2 Ounce	1 Pound 4 Ounce	1 Pound 10 1/2 Ounce	2 Pound 8 Ounce
Fruit Cocktail	GFS-610232	0.11 #10 Can	0.21 #10 Can	0.32 #10 Can	0.42 #10 Can	0.63 #10 Can
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Graham Cracker Crumbs	GFS-109568	1 Pound 7 1/2 Ounce	2 Pound 15 Ounce	4 Pound 6 Ounce	5 Pound 12 Ounce	8 Pound 12 Ounce
Whipped Topping in Pastry Bag	GFS-330442	1 1/3 Cup 1 2/3 Tablespoon	3 Cup	1 Quart 1/2 Cup	1 1/4 Quart 3/4 Cup	2 1/4 Quart

WASH HANDS.

1. Dissolve gelatin in boiling water. Stir until dissolved about 2 minutes.
2. Chill until slightly congealed - egg white consistency.

CCP: REFERIGERATE AT 41°F OR BELOW.

3. Whip the Whipped Dessert Topping in chilled bowl to soft peaks. On low speed add gelatin. Mix well.
4. Fold in fruit cocktail.
5. Spray the bottom and sides of 18x26x2" baking pan and sprinkle the graham cracker or cookie crumbs evenly over the bottom of pan.
6. Spread the fruit whip over the crumbs.
7. Chill to set, then cut 6 x 10.
8. Garnish each serving with 1 Tbsp Whipped Topping.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

9. Serve.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 23

Raspberry Whip Pureed Thick
0000021252

Week 1 Day 1 - Lunch

Menu Planning Group: Desserts

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Raspberry Whip	25 3 x 2 1/2" pc	50 3 x 2 1/2" pc	75 3 x 2 1/2" pc	100 3 x 2 1/2" pc	150 3 x 2 1/2" pc
Food Thickener GFS-527661	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon

WASH HANDS.

1. Prepare Raspberry Whip recipe as directed.
2. Remove portions to be pureed from the regular recipe and place in food processor.
3. Process until smooth in texture.
4. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Cover and chill before serving.

CCP: PRODUCT MUST BE COOLED TO A MINIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

6. Portion one #16 scoop per serving.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of thickener can be adjusted to achieve desired consistency

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 24

Banana Pureed Thick

0000020242

Week 1 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 25

Bratwurst Patty on Bun
0230829

Week 1 Day 1 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Bratwurst Patty	GFS-812270	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. To grill: Preheat grill to medium low. Place patties on grill, cover and cook for 12-15 minutes, flipping often.
2. To skillet cook: preheat skilled to medium heat, place patties in a skillet, cover and cook for 5 minutes. Flip patties over, uncover and cook 5-7 minutes longer.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Transfer to full pans to hold for service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 bratwurst patty on a bun.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 26

Bread Pureed

0000020428

Week 1 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 27

Cabbage Cooked
0000020102

Week 1 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Cabbage Cored & Shredded	GFS-596957	38.74 1 Cup Shrd	77.47 1 Cup Shrd	116.2 1 Cup Shrd	154.93 1 Cup Shrd	232.39 1 Cup Shrd

WASH HANDS.

1. Remove outer leaves and center core. Wash cabbage. Cut into wedges or shred.
2. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
3. Cook vegetables in steamer for 14-16 minutes (5-6 psi) or 7-14 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Notes:

Minced & Moist: all food pieces must be tender and <4 mm.

Soft & Bite Sized: all food pieces must be tender and 1.5 cm x 1.5 cm. No fried vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 28

Cole Slaw Creamy Speed Scratch

0257407

Week 1 Day 1 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Shredded Cole Slaw in Separate Bags	GFS-198226	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 8 Ounce
Cole Slaw Dressing	GFS-106992	1 1/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/4 Gallon 3 Cup	2 1/4 Gallon

WASH HANDS.

1. Place cole slaw mix into a large bowl. Measure out dressing and pour over veggies. Mix lightly.
2. Cover and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 diets, serve allowed cooked, soft vegetable.

For Finger Foods diet, serve cabbage wedge (or other raw cut vegetable) with choice of dressing on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 29

Cole Slaw Creamy Speed Scratch Pureed Thk 0257410

Week 1 Day 1 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cole Slaw Creamy	25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Cole Slaw (Creamy or RF Cole Slaw) recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 30

Fish Fried Grnd
0107590

Week 1 Day 1 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scp, 2z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fried Fish	25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 2z of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 31

Fish Fried Pureed Thick

0107568

Week 1 Day 1 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fried Fish		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Water		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Prepare Fried Fish recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until food temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 32

Fries French Baked

0000020013

Week 1 Day 1 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 2z Soft Fries	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1/2" Crinkle-Cut Fries	GFS-119644	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce

WASH HANDS.

1. Place french fries in a single layer on sheet pans lined with parchment paper.
2. Bake in Conventional Oven at 425°F for 16-19 minutes or in Convection Oven at 400°F for 6-10 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a 2 oz portion per serving (or menued portion).

**Modified diet notes:

For NDD Levels 3 & 2, do not overbake fries; Fries should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 33

Fries French Pureed

0000020352

Week 1 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked French Fries	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
2% White Milk GFS-504602	1 1/2 Quart 3/4 Cup	3 1/4 Quart 1/2 Cup	1 1/4 Gallon	1 1/2 Gallon 3 Cup	2 1/2 Gallon

WASH HANDS.

1. Prepare French Fries recipe as directed.
2. Measure amount of COOKED French Fries to be pureed and place in food processor.
3. Add milk and process until smooth in consistency.
4. Pour into steam table coated with vegetable oil cooking spray.
5. Reheat to serving temperature. Hold on steam table for service.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

6. Serve #8 scoop.
7. Discard unused portions.

NOTE: Measurements of milk can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 34

Grapes Red
0000019904

Week 1 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Grapes	GFS-280895	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Wash grapes under cool running water, drain well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Portion into serving dishes using 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 35

Milk 2%

0037138

Week 1 Day 1 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 36

Sauce Tartar Dill NRV
0210312

Week 1 Day 1 - Dinner

Menu Planning Group: Condiments Other

Portion Size: 1 Tbsp.	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dill Weed	GFS-513938	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
East Coast Seasoning	GFS-195751	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon

WASH HANDS

1. Combine all ingredients. Chill at least 30 minutes before serving.

CCP: REFRIGERATE AT 41°F OR BELOW.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 37

Tater Tots

0000020010

Week 1 Day 1 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Tater Tots	GFS-141510	3 Pound 11 Ounce	7 Pound 8 Ounce	11 Pound	14 Pound 12 Ounce	22 Pound 4 Ounce

WASH HANDS.

1. Place tater tots in a single layer on sheet pans lined with parchment paper.
2. Bake in Conventional Oven at 450°F for 15 minutes or in Convection Oven at 400°F for 10 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 8 tater tots or approximately 1/2 cup per serving (or menued portion size).

**Modified Diet Notes:

For NDD Level 3 & 2 Diets, do not over cook tater tots. They should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 38

Bacon

0000019773

Week 1 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 39

Bread Pureed
0000020428

Week 1 Day 2 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 40

Cereal Choice of 0060028

Week 1 Day 2 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 41

Cereal Hot Choice Pureed

0000024155

Week 1 Day 2 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 42

Egg Scrambled
0000019720

Week 1 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 43

Egg Scrambled Pureed Thick

0000020136

Week 1 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 44

Juice of Choice
0000020564

Week 1 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 45

Milk 2%

0037138

Week 1 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 46

Turkey Links Grnd
0000020775

Week 1 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #12 scp, 2flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	25 2 each	50 2 each	75 2 each	100 2 each	150 2 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #12 scoop* of turkey links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 47

Turkey Links Pureed Thick

0000020152

Week 1 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2- #30 scps	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	50 1 each	100 1 each	150 1 each	200 1 each	300 1 each
Chicken Base GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked turkey links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with vegetable cooking spray.
5. Cover tightly and reheat quickly to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion two #30 scoops per serving.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 48

Beef Tenderloin Tips w/Wild Rice

0000023988

Week 1 Day 2 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 3z mt, .5c rice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Diced Beef	GFS-669091	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Flour	GFS-227528	2 1/4 Quart	1 Gallon 2 Cup	1 1/2 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon
Fresh Mushrooms Sliced	GFS-198684	3 3/4 Quart	1 3/4 Gallon 2 Cup	2 3/4 Gallon	3 3/4 Gallon	5 3/4 Gallon
Onion Dcd 1/4"	GFS-198307	1 Quart 1/2 Cup	2 1/4 Quart	3 1/4 Quart 1/2 Cup	1 Gallon 2 Cup	1 1/2 Gallon 3 Cup
Canned No Added MSG Beef Broth	GFS-504599	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Long Grain & Wild Rice		25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop

WASH HANDS.WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a large skillet (tilt skillet) brown tenderolin tips in flour.
2. Add sliced mushrooms, diced onions and broth and simmer until done.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Cook rice per sub recipe directions, keep warm.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMU OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 3z tenderloin tips over 1/2 cup rice.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 49

Bread Pureed
0000020428

Week 1 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 50

Carrots Dilled
0052392

Week 1 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Pound 9 Ounce	7 Pound 4 Ounce	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 8 Ounce
Margarine	GFS-733061	1 1/2 Ounce	3 Ounce	4 1/2 Ounce	6 Ounce	9 Ounce
Dill Weed	GFS-513938	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.
3. Melt margarine and pour over carrots and sprinkle with dill.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 51

Carrots Dilled Pureed Thick

0000025926

Week 1 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dilled Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place Dilled Carrots in food processor and process until smooth in texture.
2. Add margarine and food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Pour into steam table pan coated with cooking spray.
4. Cover tightly and heat at 350º F until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

5. Serve one #12 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 52

Choice of Roll
0201053

Week 1 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 53

Choice of Roll
0201053

Week 1 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 54

Crisp Cherry

0000019930

Week 1 Day 2 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: Soft 3x2" pc

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil:

		1 20x12x 2 Full Pan 40 Serving	2 20x12x 2 Full Pan 80 Serving	2 20x12x 2 Full Pan 80 Serving	3 20x12x 2 Full Pan 120 Serving	4 20x12x 2 Full Pan 160 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Flour	GFS-227528	1 1/3 Cup	2 3/4 Cup	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup
Quick Oats, Dry	GFS-240869	2 Cup	1 Quart 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup
Brown Sugar	GFS-860311	2 Cup	1 Quart	1 Quart	1 1/2 Quart 1/4 Cup	2 Quart
Margarine	GFS-733061	1 1/3 Cup	2 3/4 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/4 Cup
Cherry Pie Filling	GFS-124249	1 #10 Can	2 #10 Can	2 #10 Can	3 #10 Can	4 #10 Can

WASH HANDS.

For Topping:

1. Combine flour, oats, and brown sugar in mixing bowl. Mix with flat paddle until just combined.
2. Cut margarine into cubes and add to oat mixture slowly while mixing crisp topping. Continue adding margarine until all is added and mixing only until margarine is mixed in. Mixture should appear crumbly.
3. Spray 12 x 20 x 2" cake pan with cooking spray and add 2 cans of cherry pie filling.
4. Top with crisp topping.
5. Bake at 325°F in Convection Oven for approximately 35 minutes or until golden brown.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

6. Cut and serve.

For 80 servings, use 2 pans (pan size 12 x 20 x 2), cut 4 x 10

For 24 servings, use 2 pans (pan size 8 x 8), cut 4 x 3

For 40 servings, use 1 pan (pan size 12 x 20 x 2), cut 4 x 10

For 12 servings, use 1 pan (pan size 8 x 8), cut 4 x 3

**Modified Diet Notes:

For RC Cherry Crisp see recipe.

For Dysphagia Mechanically Altered: Omit Top Crust.

For NDD Level 3, do not over bake crisp. It should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 55

Crisp Cherry

0000019930

Week 1 Day 2 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: 3x2"pc NoTopCrust

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil:

		1 20x12x 2 Full Pan 40 Serving	2 20x12x 2 Full Pan 80 Serving	2 20x12x 2 Full Pan 80 Serving	3 20x12x 2 Full Pan 120 Serving	4 20x12x 2 Full Pan 160 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Flour	GFS-227528	1 1/3 Cup	2 3/4 Cup	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup
Quick Oats, Dry	GFS-240869	2 Cup	1 Quart 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup
Brown Sugar	GFS-860311	2 Cup	1 Quart	1 Quart	1 1/2 Quart 1/4 Cup	2 Quart
Margarine	GFS-733061	1 1/3 Cup	2 3/4 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/4 Cup
Cherry Pie Filling	GFS-124249	1 #10 Can	2 #10 Can	2 #10 Can	3 #10 Can	4 #10 Can

WASH HANDS.

For Topping:

1. Combine flour, oats, and brown sugar in mixing bowl. Mix with flat paddle until just combined.
2. Cut margarine into cubes and add to oat mixture slowly while mixing crisp topping. Continue adding margarine until all is added and mixing only until margarine is mixed in. Mixture should appear crumbly.
3. Spray 12 x 20 x 2" cake pan with cooking spray and add 2 cans of cherry pie filling.
4. Top with crisp topping.
5. Bake at 325°F in Convection Oven for approximately 35 minutes or until golden brown.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

6. Cut and serve.

For 80 servings, use 2 pans (pan size 12 x 20 x 2), cut 4 x 10

For 24 servings, use 2 pans (pan size 8 x 8), cut 4 x 3

For 40 servings, use 1 pan (pan size 12 x 20 x 2), cut 4 x 10

For 12 servings, use 1 pan (pan size 8 x 8), cut 4 x 3

**Modified Diet Notes:

For RC Cherry Crisp see recipe.

For Dysphagia Mechanically Altered: Omit Top Crust.

For NDD Level 3, do not over bake crisp. It should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 56

Crisp Cherry

0000019930

Week 1 Day 2 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: 3 x 2" pc

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: Spatula

		1 20x12x 2 Full Pan 40 Serving	2 20x12x 2 Full Pan 80 Serving	2 20x12x 2 Full Pan 80 Serving	3 20x12x 2 Full Pan 120 Serving	4 20x12x 2 Full Pan 160 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Flour	GFS-227528	1 1/3 Cup	2 3/4 Cup	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup
Quick Oats, Dry	GFS-240869	2 Cup	1 Quart 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup
Brown Sugar	GFS-860311	2 Cup	1 Quart	1 Quart	1 1/2 Quart 1/4 Cup	2 Quart
Margarine	GFS-733061	1 1/3 Cup	2 3/4 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/4 Cup
Cherry Pie Filling	GFS-124249	1 #10 Can	2 #10 Can	2 #10 Can	3 #10 Can	4 #10 Can

WASH HANDS.

For Topping:

1. Combine flour, oats, and brown sugar in mixing bowl. Mix with flat paddle until just combined.
2. Cut margarine into cubes and add to oat mixture slowly while mixing crisp topping. Continue adding margarine until all is added and mixing only until margarine is mixed in. Mixture should appear crumbly.
3. Spray 12 x 20 x 2" cake pan with cooking spray and add 2 cans of cherry pie filling.
4. Top with crisp topping.
5. Bake at 325°F in Convection Oven for approximately 35 minutes or until golden brown.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

6. Cut and serve.

For 80 servings, use 2 pans (pan size 12 x 20 x 2), cut 4 x 10

For 24 servings, use 2 pans (pan size 8 x 8), cut 4 x 3

For 40 servings, use 1 pan (pan size 12 x 20 x 2), cut 4 x 10

For 12 servings, use 1 pan (pan size 8 x 8), cut 4 x 3

**Modified Diet Notes:

For RC Cherry Crisp see recipe.

For Dysphagia Mechanically Altered: Omit Top Crust.

For NDD Level 3, do not over bake crisp. It should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 57

Crisp Cherry Pureed Thick

0000020474

Week 1 Day 2 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cherry Crisp	25 3 x 2" pc	50 3 x 2" pc	75 3 x 2" pc	100 3 x 2" pc	150 3 x 2" pc
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Cherry Crisp (or RC Cherry Crisp) recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add a food thickener to crisp bars while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve scant #12 scoop*. Garnish: Whipped cream.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

* Scant scoop volumes range from 0 - .5 fl oz less than full scoop measure.

**Volume will change slightly due to the type of fruit used. Portions should be measured.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 58

Pork Tenderloin Honey Mustard Grnd
0146756

Week 1 Day 2 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hny Mstrd Pork Tndrln	25 3z slice	50 3z slice	75 3z slice	100 3z slice	150 3z slice
Pork Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #8 scoop* of pork tenderloin with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 59

Pork Tenderloin Honey Mustard Pureed Thk

0150506

Week 1 Day 2 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hny Mstrd Pork Tndrln		25 3z slice	50 3z slice	75 3z slice	100 3z slice	150 3z slice
Low-Sodium Chicken Base	GFS-580589	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup

WASH HANDS

1. Prepare Pork Tenderloin recipe as directed. Remove portions of pork chops required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add first amount of food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with food release.
6. Cover tightly and heat in a conventional oven at 350°F until food temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F WITHIN 2 HOURS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F

7. Serve #8 scoop or menued portion

NOTE: Measurements of liquid and food thickener many be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 60

Rice Pilaf

0000020015

Week 1 Day 2 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Peppers Seeded, Diced Fine	GFS-592315	0.2 Cup, Chpd	0.4 Cup, Chpd	0.6 Cup, Chpd	0.8 Cup, Chpd	1.2 Cup, Chpd
Mushroom Stems & Pcs	GFS-119024	0.5 1 Cup	1 1 Cup	1.5 1 Cup	2 1 Cup	3 1 Cup
Margarine	GFS-733061	1/3 Cup 2/3 Tablespoon	3/4 Cup	1 Cup 2 Tablespoon	1 1/2 Cup	2 1/4 Cup
Parboiled Long Grain Rice	GFS-238610	3 1/2 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart	3 1/2 Quart 1/2 Cup	1 1/4 Gallon 2 Cup
Onion Dcd 1/4"	GFS-198307	2/3 Cup 2/3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	2 1/4 Cup	2 3/4 Cup	1 Quart 1/4 Cup
Water Hot		1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon	1/2 Cup	3/4 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Dice green peppers and mushrooms.
2. Melt margarine and place in baking pans.
3. Mix rice, onions, green peppers, and mushrooms. Place in baking pan(s).
4. Prepare base by bringing water to a boil and adding base.
5. Pour prepared base over rice.
6. Cover pan(s) tightly and bake at 350°F for 30 to 45 minutes.
7. Remove from oven and let stand covered for 5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

8. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 61

Rice Pilaf Pureed
0000020259

Week 1 Day 2 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rice Pilaf	3 1/2 Quart 1/2 Cup	1 3/4 Gallon 1 Cup	2 3/4 Gallon	3 3/4 Gallon	5 1/2 Gallon
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare Rice Pilaf recipe as directed. Remove portions to be pureed from the regular prepared recipe and place in food processor. Process until fine in consistency.
2. Add HOT broth gradually to rice while processing. All liquid may not be required.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

4. Serve a #8 scoop.
5. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid may vary slightly, depending on texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 62

Applesauce Cinnamon
0000019874

Week 1 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Cinnamon	GFS-127321	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Granulated Sugar	GFS-108642	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 3/4 Cup
Applesauce	GFS-610283	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

1. In a small bowl combine cinnamon and sugar.
2. Add cinnamon/sugar into applesauce. Mix well.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 63

Cucumbers Marinated

0000020059

Week 1 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z sltd spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cucumber Peeled & Seeded	GFS-418439	14.25 1 Cup, Slcd	28.5 1 Cup, Slcd	42.75 1 Cup, Slcd	57 1 Cup, Slcd	85.5 1 Cup, Slcd
100% Lemon Juice	GFS-311227	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
White Vinegar	GFS-629640	2 2/3 Tablespoon	1/3 Cup	1/2 Cup	2/3 Cup	1 Cup
Vegetable Oil	GFS-292702	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Water Hot		2 2/3 Tablespoon	1/3 Cup	1/2 Cup	2/3 Cup	1 Cup
Onion Dcd 1/4"	GFS-198307	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 3 Tablespoon
Parsley Flakes	GFS-513989	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon
Tarragon Leaf	GFS-513946	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and slice cucumbers into 1/4" slices.
2. Combine remaining ingredients. Mix well.
3. Pour marinade over cucumbers. Mix thoroughly.
4. Cover and refrigerate for 2 to 3 hours.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL TEMPERATURE OF 41°F OR LESS, WITHIN 4 HOURS.

5. Drain off most of the marinade before serving.
6. Serve with 1/2 cup slotted spoodle.

CCP: FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

**Modified Diet Notes:

For Mechanical Soft Diet, cucumbers need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

For NDD Level 3 & 2 Diets, serve an allowed, cooked, soft vegetable.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 64

Cucumbers Marinated Pureed Thick

0000020276

Week 1 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Marinated Cucumbers	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Marinated Cucumbers recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to vegetables while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Discard unused portions.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

7. Serve a #16 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 65

Milk 2%

0037138

Week 1 Day 2 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 66

Sandwich Beef Roast and Provolone Pureed

0071813

Week 1 Day 2 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 2- #8 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sliced Provolone Cheese	GFS-726532	1 Pound 3 Ounce	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	7 Pound
Cooked Roast Beef	GFS-417186	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Beef Base	GFS-110611	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Pureed Bread		50.02 2/3" slice	100.03 2/3" slice	150.04 2/3" slice	200.05 2/3" slice	300.07 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 67

Sandwich Roast Beef & Provolone

0069831

Week 1 Day 2 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 2zmt,1slchs,2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cooked Roast Beef	GFS-417186	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Sliced Provolone Cheese	GFS-726532	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
Rye Swirl Bread	GFS-219690	50 1 slice	100 1 slice	150 1 slice	200 1 slice	300 1 slice

WASH HANDS.

1. Slice roast beef into thin slices.
2. Assemble sandwiches with 2 ounces of roast beef and 1 slice of cheese between 2 slices of bread or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMIM INTERNAL TEMPERATURE OF 41ºF.

3. Cut diagonally and serve.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 68

Sandwich Roast Beef & Provolone Grnd

0070413

Week 1 Day 2 - Dinner

Menu Planning Group: Sandwiches

Portion Size: #12mt,1slcs,2bd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rst Beef & Provln Swch		25 2zmt,1slchs,2brd	50 2zmt,1slchs,2brd	75 2zmt,1slchs,2brd	100 2zmt,1slchs,2brd	150 2zmt,1slchs,2brd
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #12 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread. Add cheese slice.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 69

Soup Veg Beef Old Fashioned Grnd

0000020836

Week 1 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Old Fsh Veg Beef Soup	25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked meat product and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a 6z ladle*.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 70

Soup Veg Beef Old Fashioned PurThick

0000020229

Week 1 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 6z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Old Fsh Veg Beef Soup	25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Saltine Crackers	5 1/4 Ounce	10 1/2 Ounce	1 Pound	1 Pound 5 Ounce	1 Pound 15 1/2 Ounce
Food Thickener GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Prepare regular Old Fashion Vegetable (or RS Old Fashion Vegetable) Soup as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Drain liquid from soup ingredients and reserve.
4. Add soup ingredients and crackers to food processor; process to fine consistency.
5. Scrape down sides of processor and reprocess.
6. Add a Thickener and reserved liquid; process until smooth.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve 6 fl oz ladle.
8. Discard unused portions.

CCP: HOT FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

*To achieve pudding consistency, add 1 tsp/serving additonal thickener.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 71

Soup Vegetable Beef Old Fashioned

0000019794

Week 1 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 6z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Diced Beef	GFS-669091	11 1/2 Ounce	1 Pound 6 1/2 Ounce	2 Pound 2 Ounce	2 Pound 13 Ounce	4 Pound 4 Ounce
Vegetable Oil	GFS-292702	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Water Hot		2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	4 Gallon
Low-Sodium Beef Base	GFS-130885	3 1/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup
Celery	GFS-170895	0.98 1 Cup Chpd	1.95 1 Cup Chpd	2.93 1 Cup Chpd	3.9 1 Cup Chpd	5.85 1 Cup Chpd
Canned Diced Potatoes	GFS-118583	2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Salt Free Diced Tomatoes Cnd	GFS-827614	1 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup	1 3/4 Gallon 2 Cup	2 3/4 Gallon
Crinkle Cut Slcd Carrots	GFS-285680	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Onion Dcd 1/4"	GFS-198307	1 1/3 Cup	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup
Regular Grind Black Pepper	GFS-225037	1 1/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Parsley Flakes	GFS-513989	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Garlic Powder	GFS-513857	5/8 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon
Ground Oregano	GFS-513725	3/8 Teaspoon	5/8 Teaspoon	1 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. In a steam-jacketed kettle, or tilt skillet, brown beef in oil.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155F, HELD FOR 15 SECONDS.

2. In a stock pot, bring water to a boil and add beef base.
3. Dice celery.
4. Drain potatoes and tomatoes and combine all remaining ingredients in beef stock. Cover and simmer until vegetables are tender, begin checking after 20 minutes. Simmer for 45-55 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135ºF.

5. Serve using a 6 oz ladle.

**Modified Diet Note:

For RS Old Fashion Veg Soup use reduced sodium beef base.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 71

Soup Vegetable Beef Old Fashioned

0000019794

Week 1 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 72

Zucchini & Summer Squash

0000021103

Week 1 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Sliced Zucchini	GFS-533734	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce
Frozen Sliced Yellow Summer Squash	GFS-510408	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 8-12 minutes (5-6 psi) or 5-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 73

Bread Pureed
0000020428

Week 1 Day 3 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 74

Cereal Choice of 0060028

Week 1 Day 3 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 75

Cereal Hot Choice Pureed

0000024155

Week 1 Day 3 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 76

Croissant
0071492

Week 1 Day 3 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1.5z Sliced Croissant	GFS-175760	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

DO NOT THAW UNTIL READY TO USE.

1. Place 12 croissants on each bakers sheet pan lined with paper. Let thaw for 1 hour at room temperature.
2. Proof in oven at 90°F until croissants are triple size.
3. Bake at 350°F for 8-9 minutes or until golden brown.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 77

Croissant
0071492

Week 1 Day 3 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 each, bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1.5z Sliced Croissant	GFS-175760	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.
DO NOT THAW UNTIL READY TO USE.
1. Place 12 croissants on each bakers sheet pan lined with paper. Let thaw for 1 hour at room temperature.
2. Proof in oven at 90°F until croissants are triple size.
3. Bake at 350°F for 8-9 minutes or until golden brown.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 78

Egg & Sausage Strata

0000019757

Week 1 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 3 x 3-1/3" pc

Oven Temp:

Internal Temp:

Serving Pan: 20x12x4" Full Pan

Serving Utensil: Spatula

		2 20x12x4 Full Pan 48 Serving	3 20x12x4 Full Pan 72 Serving	4 20x12x4 Full Pan 96 Serving	5 20x12x4 Full Pan 120 Serving	7 20x12x4 Full Pan 168 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat	4 Spray to coat
Tube Sausage Crumbled	GFS-456411	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	5 Pound 12 Ounce	8 Pound 4 Ounce
Sliced White Bread	GFS-710640	15 1 Slice	22.5 1 Slice	30 1 Slice	37.5 1 Slice	52.5 1 Slice
Shredded Mild Cheddar Cheese	GFS-191043	2 Quart	3 Quart	1 Gallon	1 1/4 Gallon	1 3/4 Gallon
Pasteurized Liquid Egg	GFS-874302	1 Quart	1 1/2 Quart	2 Quart	2 1/2 Quart	3 1/2 Quart
2% White Milk	GFS-504602	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup	2 3/4 Quart	3 1/2 Quart	1 Gallon 3 Cup
Ground Mustard	GFS-224928	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	1 7/8 Teaspoon	2 5/8 Teaspoon

WASH HANDS.

1. In a tilt skillet cook sausage and break into small bite-size pieces, drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove crust from bread and cut into cubes. Evenly cover the bottom of 2 full counter pans sprayed with cooking spray with the bread cubes.
3. Divide in half & spread cooked sausage and cheese over bread crumbs.
4. Mix eggs, milk and seasonings together, divide in half and pour over mixture in pans.
5. Bake uncovered at 325°F for 1 hour or until set. If browning too fast, cover with foil.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Cut each pan 4 x 6 and serve 1 piece.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 79

Egg & Sausage Strata Pureed Thick

0000025489

Week 1 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg & Sausage Strata		25 3 x 3-1/3" pc	50 3 x 3-1/3" pc	75 3 x 3-1/3" pc	100 3 x 3-1/3" pc	150 3 x 3-1/3" pc
2% White Milk	GFS-504602	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Measure portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine hot milk and Thickener and gradually add to egg while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat to 165° F for 15 seconds

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM TEMPERATURE OF 165ºF, HELD FOR A MINIMUM OF 135ºF.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL COOKING TEMPERATURE OF 135ºF.

Serve #16 Scoop

NOTE: If using a blender to puree, additional liquid and Thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 80

Juice of Choice
0000020564

Week 1 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 81

Milk 2%

0037138

Week 1 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 82

Bread Pureed

0000020428

Week 1 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 83

Cake Chocolate Cherry
0264336

Week 1 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 2 x 2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chocolate Cake Mix	GFS-161650	0.22 5 Lb Box	0.43 5 Lb Box	0.65 5 Lb Box	0.86 5 Lb Box	1.29 5 Lb Box
Water Hot		1/2 Cup 1 2/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup 1 Tablespoon	2 1/4 Cup	3 1/2 Cup
Water Hot		1/2 Cup 1 2/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup 1 Tablespoon	2 1/4 Cup	3 1/2 Cup
Maraschino Cherry Halves	GFS-107476	2 1/4 Ounce	4 1/4 Ounce	6 1/2 Ounce	8 1/2 Ounce	13 Ounce
Semisweet Chocolate Chips	GFS-874523	2 3/4 Ounce	5 1/4 Ounce	7 3/4 Ounce	10 1/2 Ounce	15 1/2 Ounce

WASH HANDS.

1. Prepare mix with water per directions on the box.
2. Combine cherries and chocolate chips into the prepared batter.
3. Pour batter into full cake pan.
4. Bake in a convection oven at 300ºF for 23-28 minutes.
5. Let cool then cut 9 X 13 for 117 2x2" pieces.

Source: Krusteaz

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 84

Cake Chocolate Cherry Pureed Thick

0265355

Week 1 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choc Cherry Cake		25 2 x 2" pc	50 2 x 2" pc	75 2 x 2" pc	100 2 x 2" pc	150 2 x 2" pc
2% White Milk	GFS-504602	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place cake pieces into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. Portion #12 scoop per serving. If desired, use a spatula to flatten and shape it to resemble a square.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

* Cake and/or icing should NOT contain nuts, seeds, dates, coconut, raisins, or other particulates that will not puree to a smooth consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 85

Chicken Thigh Lemon Pepper
0253050

Week 1 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 4z thigh

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 2/3 Cup	2 1/2 Cup
Low-Sodium Chicken Base	GFS-580589	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
100% Lemon Juice	GFS-311227	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 2/3 Cup	2 1/2 Cup
Chopped Garlic in Water	GFS-321565	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/2 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 Tablespoon
Ground Oregano	GFS-513725	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	3 Tablespoon 1/2 Teaspoon
Ground Basil	GFS-513636	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	3 Tablespoon 1/2 Teaspoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Boneless Skinless Chicken Thigh	GFS-268401	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Unsalted Butter Print	GFS-299405	6 1/2 Ounce	13 Ounce	1 Pound 3 1/2 Ounce	1 Pound 10 Ounce	2 Pound 6 1/2 Ounce
Red Bell Peppers Julienned	GFS-597082	9 3/4 Ounce	1 Pound 3 1/2 Ounce	1 Pound 13 Ounce	2 Pound 6 1/2 Ounce	3 Pound 10 Ounce
Fresh Green Peppers Julienned	GFS-592315	9 3/4 Ounce	1 Pound 3 1/2 Ounce	1 Pound 13 Ounce	2 Pound 6 1/2 Ounce	3 Pound 10 Ounce
Onion Dcd 1/4" Julienned	GFS-198307	1.71 1 Cup, diced	3.42 1 Cup, diced	5.13 1 Cup, diced	6.84 1 Cup, diced	10.26 1 Cup, diced
Fresh Mushrooms	GFS-198684	6 1/2 Ounce	13 Ounce	1 Pound 3 1/2 Ounce	1 Pound 10 Ounce	2 Pound 6 1/2 Ounce
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon 1 Cup
Low-Sodium Chicken Base	GFS-580589	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup	1 1/3 Cup	1 3/4 Cup 3 Tablespoon
Half & Half Creamer	GFS-403752	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup
Corn Starch	GFS-318012	1/4 Cup 1/3 Tablespoon	1/2 Cup 2/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 2/3 Cup

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. In a 2 Qt. bowl, combine oil, chicken base, lemon juice, garlic, oregano, basil and black pepper. Mix well with a wire whip.
2. Add chicken to marinade. Toss gently until chicken is evenly coated. Cover and refrigerate for 30 minutes.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 85

Chicken Thigh Lemon Pepper

0253050

Week 1 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

3. In a saute pan, over medium high heat, melt butter. Add red peppers, green peppers, and onions. Saute for 3 minutes.

4. Add mushrooms; saute for 3 minutes.

5. Add water and second chicken base, mixing well. Heat to boiling over medium high heat, stirring occasionally.

6. In a small bowl, blend cream and corn starch into a smooth slurry, uring a wire whip. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling over medium high heat, stirring frequent Reduce heat and gently boil for 2 minutes, stirring occasionally.

7. Heat a large saute pan. Drain marinated chicken of excess marinade. Saute chicken until evenly browned. Add sauteed chicken to vegetable mixture, mixing well. Return to a gentle boil, stirring frequently. Reduce heat and gently boil for 5 minutes, stirring occasionally.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINUMUM OF 165º F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Serve: 4 oz chicken thigh.

Pairs nicely with rice.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 86

Chicken Thigh Lemon Pepper Grnd
0253051

Week 1 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lmn Ppr Chix Thigh	25 4z thigh	50 4z thigh	75 4z thigh	100 4z thigh	150 4z thigh
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #6 scoop* of ground lemon pepper chicken with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 87

Chicken Thigh Lemon Pepper Pureed Thick

0253053

Week 1 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #6 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lmn Ppr Chix Thigh		25 4z thigh	50 4z thigh	75 4z thigh	100 4z thigh	150 4z thigh
Low-Sodium Chicken Base	GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot		3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure portions required from the regular prepared recipe (Weigh meat only, do not include cooking juices or gravy).
2. Place chopped meat in food processor and process until fine in consistency.
3. Combine hot broth and strained sauce from cooking to obtain 3 cups or use hot chicken broth. Add in food thickener and stir. Gradually add to meat while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat to 165° F for 15 seconds

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

7. Portion one #6 scoop per serving.

Discard unused portions.

* Volume of liquid required may vary slightly depending on texture of meat.

NOTE: If using a blender to puree, additional liquid and food thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 88

Choice of Roll
0201053

Week 1 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 89

Choice of Roll
0201053

Week 1 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 90

Peas Green

0000020114

Week 1 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Green Peas	GFS-610802	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 6-7 minutes (5-6 psi) or 2-6 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 91

Peas Green Pureed Thick

0000020302

Week 1 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Peas	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine GFS-733061 Melted	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Remove portions to be pureed from the regular prepared vegetable.
2. Place in food processor and process until fine in consistency.
3. Gradually add melted margarine to peas while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending upon texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 92

Potato Baked
0000020133

Week 1 Day 3 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: No Skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	10 Pound 8 Ounce	21 Pound	31 Pound 4 Ounce	41 Pound 12 Ounce	62 Pound 12 Ounce

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER, DRAIN WELL.
1. Scrub potatoes thoroughly. Remove blemishes. Pierce in two places.
2. Place on baking sheets. Bake at 400°F for 1 to 1 1/2 hours or until soft.
CCP: FINAL INTERNAL COOKING TEMPERTURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECOONDS.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 93

Potato Baked
0000020133

Week 1 Day 3 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: 1 potato

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	10 Pound 8 Ounce	21 Pound	31 Pound 4 Ounce	41 Pound 12 Ounce	62 Pound 12 Ounce

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER, DRAIN WELL.
1. Scrub potatoes thoroughly. Remove blemishes. Pierce in two places.
2. Place on baking sheets. Bake at 400°F for 1 to 1 1/2 hours or until soft.
CCP: FINAL INTERNAL COOKING TEMPERTURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECOONDS.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 94

Potatoes Mashed

0000020022

Week 1 Day 3 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot		2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 95

Bread Pureed
0000020428

Week 1 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 96

Breadstick Buttered

0087370

Week 1 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 97

Breadstick Buttered

0087370

Week 1 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: 1 ea, soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 98

Cauliflower
0000020108

Week 1 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cauliflower	GFS-285600	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 99

Cauliflower Pureed Thick
0000021413

Week 1 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cauliflower		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 100

Milk 2%

0037138

Week 1 Day 3 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 101

Ravioli Cheese w/Sauce

0000019973

Week 1 Day 3 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: 4 ea, 2z sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs & 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Cooked Jumbo Cheese Ravioli	GFS-393956	8 Pound 4 Ounce	16 Pound 12 Ounce	25 Pound	33 Pound 8 Ounce	50 Pound
Meatless Spaghetti Sauce	GFS-247001	0.5 #10 Can	1 #10 Can	1.5 #10 Can	2 #10 Can	3 #10 Can

WASH HANDS

1. Place ravioli and spaghetti sauce in hotel pan sprayed with cooking spray.
2. Bake in 350°F oven for 20-25 minutes or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 4 ravioli with 2z ladle of sauce.

**Modified Diet Notes:

For RS Ravioli w/Sauce use No Salt Spaghetti Sauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 102

Ravioli Cheese w/Sauce Pureed Thick

0000024562

Week 1 Day 3 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: see recipe	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Jumbo Cheese Ravioli	GFS-393956	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
2% White Milk	GFS-504602	1 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup	1 3/4 Gallon 2 Cup	2 3/4 Gallon
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Meatless Spaghetti Sauce	GFS-247001	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Place prepared Cheese Ravioli in food processor.
2. Add milk and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350° F until temperature reaches 165° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven – bake at 300° F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ove and steamer conditions. Do not overbake.

6. To serve, portion 4 - #30 scoops pureed ravioli topped with a 2 oz. ladle of spaghetti sauce.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 103

Salad Melon Mixed

0000021163

Week 1 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon Peeled, Seeded, Cubed	GFS-326089	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Honeydew Peeled, Seeded, Cubed	GFS-197904	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Cantaloupe Peeled, Seeded, Cubed	GFS-412201	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel Watermelon, Honeydew, Cantaloupe and cut into medium cubes. Remove any remaining seeds.

2. Toss, cover, and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 Diets, serve finely chopped mixed melon salad, no seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 104

Salad Melon Mixed

0000021163

Week 1 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon Peeled, Seeded, Cubed	GFS-326089	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Honeydew Peeled, Seeded, Cubed	GFS-197904	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Cantaloupe Peeled, Seeded, Cubed	GFS-412201	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel Watermelon, Honeydew, Cantaloupe and cut into medium cubes. Remove any remaining seeds.

2. Toss, cover, and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 Diets, serve finely chopped mixed melon salad, no seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 105

Salad Melon Mixed Pureed Thick

0000021237

Week 1 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mixed Melon Salad	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Prepare Mixed Melon Salad recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add a food thickener and process until smooth.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41° F WITHIN 4 HOURS.

6. Serve #12 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41° F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 106

Cereal Choice of 0060028

Week 1 Day 4 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 107

Cereal Hot Choice Pureed

0000024155

Week 1 Day 4 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 108

Egg Scrambled

0000019720

Week 1 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 109

Egg Scrambled Pureed Thick

0000020136

Week 1 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 110

Ham Slice Breakfast

0000020919

Week 1 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 1z slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Cooked Ham in Natural Juices GFS-633752	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. Slice into 1 oz slices.
2. Place sliced ham into counter pans and cover with foil.
3. Bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER USE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 slice.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 111

Ham Slice Breakfast Grnd

0000025606

Week 1 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #16 scp, 1flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breakfast Ham Slice	25 1z slice	50 1z slice	75 1z slice	100 1z slice	150 1z slice
Poultry Gravy	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked ham and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #16 scoop* of ham with 1 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 112

Juice of Choice
0000020564

Week 1 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 113

Milk 2%

0037138

Week 1 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 114

Muffin Blueberry

0000019993

Week 1 Day 4 - Breakfast

Menu Planning Group: Breads

Portion Size: 1 ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Blueberry Muffin Mix	GFS-409631	2 Pound 6 1/2 Ounce	4 Pound 13 Ounce	7 Pound 4 Ounce	9 Pound 8 Ounce	14 Pound 8 Ounce

WASH HANDS.

1. Spray muffin pans with cooking spray.
2. Pour water into mixer bowl. Add muffin mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 30 seconds.
4. Scrape bowl and paddle.
5. Continue mixing on low speed for 1 minute.

Optional: add drained, rinsed blueberries to the batter, folding in carefully.

6. Using a #20 scoop, portion batter into muffin pans.
7. Bake in Convection Oven at 325°F for about 13-18 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

8. Serve 1 muffin (or menued portion).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 115

Muffin Blueberry

0000019993

Week 1 Day 4 - Breakfast

Menu Planning Group: Breads

Portion Size: 1 muffin

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Blueberry Muffin Mix	GFS-409631	2 Pound 6 1/2 Ounce	4 Pound 13 Ounce	7 Pound 4 Ounce	9 Pound 8 Ounce	14 Pound 8 Ounce

WASH HANDS.

1. Spray muffin pans with cooking spray.
2. Pour water into mixer bowl. Add muffin mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 30 seconds.
4. Scrape bowl and paddle.
5. Continue mixing on low speed for 1 minute.

Optional: add drained, rinsed blueberries to the batter, folding in carefully.

6. Using a #20 scoop, portion batter into muffin pans.
7. Bake in Convection Oven at 325°F for about 13-18 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

8. Serve 1 muffin (or menued portion).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 116

Muffin Blueberry Pureed Thick
0000020437

Week 1 Day 4 - Breakfast

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberry Muffin		25 1 muffin	50 1 muffin	75 1 muffin	100 1 muffin	150 1 muffin
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Blueberry Muffin recipe as directed.
2. Remove portions required from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 117

Pureed Ham Mold & Serve SimplyThick

0160663

Week 1 Day 4 - Breakfast

Menu Planning Group: Entrée - Pork

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Glazed Ham		6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Pork Base Concentrate		2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon
Water Hot		2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Thickener Gel 2 Ltr	GFS-273213	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Fine Cracker Meal	GFS-785760	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Pan Coating Spray	GFS-112828	5 Spray to coat	10 Spray to coat	15 Spray to coat	20 Spray to coat	30 Spray to coat

WASH HANDS.

1.) Cut ham into ¼ inch pieces and place into blender.
2.) Combine the pork base and hot water in a 1 pint shaker
3.) Add Simplythick to shaker, and shake until combined and thickened
4.) Pour thickened mixture into blender with the ham
5.) Turn on blender and puree until partially smooth
6.) Scrape down the side of the blender and blend again until and smooth consistency is reached
7.) Pour ham mixture into a bowl
8.) Add cracker meal to bowl and mix until smooth
9.) Using a sliced meat mold, lightly coat with vegetable oil
10.) Using rubber spatula place ham mixture into mold using the flat edge of spatula to smooth out the surface and completely fill in the mold
11.) Flip sliced meat mold onto plate and gently press down in the center to release the ham
12.) Reheat to an internal temperature of 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F.

13.) Serve as needed

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

Source: Chef Jason Crim

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 118

Beef & Vegetable Stir Fry

0136412

Week 1 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Fajita Strips	GFS-266683	3 Pound 4 Ounce	6 Pound 8 Ounce	9 Pound 12 Ounce	13 Pound	19 Pound 8 Ounce
Red Bell Peppers Sliced	GFS-597082	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart
Fresh Green Peppers Sliced	GFS-592315	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart
Vegetable Oil	GFS-292702	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Onion Dcd 1/4"	GFS-198307	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 2 Cup	2 1/4 Gallon	3 1/4 Gallon
Frozen Green Peas	GFS-610802	1 1/2 Quart 3/4 Cup	3 1/4 Quart 1/2 Cup	1 1/4 Gallon	1 1/2 Gallon 3 Cup	2 1/2 Gallon
No Salt Garlic Herb Seasoning	GFS-565164	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/2 Teaspoon	3 1/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 Tablespoon

WASH HANDS.

WASH ALL FRESH UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Add cooked beef strips, diced onions and vegetables to greased baking pan (s). Sprinkle with oil and salt free seasoning. Mix together gently.
2. Heat thoroughly until vegetables are tender and beef is warm.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve #6 scoop.

**Modified Diet Notes:

For Finger Food Diet, drain the meat/vegetables and serve on bread, in a tortilla or lettuce cup.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 119

Beef & Vegetable Stir Fry Grnd
0136415

Week 1 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef & Veg Stir Fry	25 #6 scoop	50 #6 scoop	75 #6 scoop	100 #6 scoop	150 #6 scoop
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Remove amount of cooked beef and grind to desired texture. Add gravy if desired. Combine ground beef with remaining ingredients. Additional gravy may be needed to moisten meat.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 120

Beef & Vegetable Stir Fry Pureed Thick

0141376

Week 1 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef & Veg Stir Fry		25 #6 scoop	50 #6 scoop	75 #6 scoop	100 #6 scoop	150 #6 scoop
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Low-Sodium Beef Base	GFS-130885	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS

1. Prepare beef & vegetable stir fry recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat at 350°F until temperature reaches 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

7. Serve #6 scoop or menued portion.
8. Discard all unused portions.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 121

Bread Pureed
0000020428

Week 1 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 122

Gelatin Reds

0000019157

Week 1 Day 4 - Lunch

Menu Planning Group: Desserts Gelatin

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Assorted Mix Red Gelatin	GFS-500135	0.79 1 Each	1.57 1 Each	2.35 1 Each	3.13 1 Each	4.69 1 Each
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Water Cold		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Whipped Topping in Pastry Bag Whipped	GFS-330442	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Mix hot water with dry gelatin, stirring briskly with wire whip.
2. Pour into 20 x 12 x 2" full pan and refrigerate until congealed.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Cut into cubes and serve a #8 scoop.
4. Top with prepared whipped topping and serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 123

Rice Pureed

0000020269

Week 1 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
White Rice	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup

WASH HANDS.

1. Prepare Rice recipe as directed. Remove portions to be pureed from the regular prepared recipe and place in food processor. Process until fine in consistency.
2. Add HOT broth gradually to rice while processing. All liquid may not be required.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

4. Serve a #8 scoop.
5. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending on texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 124

Rice White
0000020023

Week 1 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Parboiled Long Grain Rice	GFS-238610	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon

WASH HANDS.
In Steamer:
Place rice in a counter pan or sauce pan. Pour hot water over rice. Stir. Steam uncovered for 30 to 40 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Boiled:
Bring water to boil. Add rice. Stir. Cover tightly. Cook on low heat until rice is tender and all water is absorbed, about 15 minutes.
Remove from heat and let stand covered about 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Oven:
Place rice in a counter pan or greased casserole dish. Pour hot water over rice. Stir. Cover pan tighlty.
Bake at 350°F for 30 minutes to one hour. Remove from oven and let stand covered for 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 125

Strawberry Pretzel Squares

0000025739

Week 1 Day 4 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 3 x 2 1/2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water, HOT Boiling		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Assorted Mix Red Gelatin	GFS-500135	0.4 1 Each	0.79 1 Each	1.18 1 Each	1.57 1 Each	2.35 1 Each
Water, COLD Cold		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Pretzel Twist Mini	GFS-405180	8 1/4 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce	2 Pound 1 Ounce	3 Pound 2 Ounce
Granulated Sugar	GFS-108642	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 Cup
Margarine	GFS-733061	1 Cup	1 3/4 Cup 3 Tablespoon	3 Cup	1 Quart	1 1/4 Quart 3/4 Cup
Cream Cheese Softened	GFS-163562	2 1/4 Cup	1 Quart 1/2 Cup	1 1/2 Quart 3/4 Cup	2 1/4 Quart	3 1/4 Quart 1/2 Cup
2% White Milk	GFS-504602	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Granulated Sugar	GFS-108642	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Whipped Topping in Pastry Bag	GFS-330442	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Fresh Strawberries Sliced	GFS-212768	1.57 1 Cup Slcd	3.13 1 Cup Slcd	4.69 1 Cup Slcd	6.25 1 Cup Slcd	9.38 1 Cup Slcd

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Dissolve gelatin in boiling water. Stir in cold water. Refrigerate until thickened, about 1 hour.

CCP: REFRIGERATE AT 41°F OR BELOW.

2. Crush pretzels and mix crust ingredients (pretzels, sugar, melted margarine) together. Press firmly onto bottom of 10 x 12 x 2.5" hotel pan. Bake 10 minutes in a preheated 350°F conventional oven. Let cool.

3. Beat cream cheese, milk and 1/4 cup sugar until smooth. Fold in whipped topping. Spread onto cooled crust and refrigerate.

CCP: REFRIGERATE AT 41°F OR BELOW.

4. Hull and slice strawberries and stir into thickened gelatin. Spoon over cream cheese layer. Refrigerate until firm, about 4 hours.

5. Cut each pan 4 x 4.

6. Serve a 3 x 2 1/2" pc

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 125

Menu Planning Group: Desserts Cookie/Bars

Strawberry Pretzel Squares

0000025739

Week 1 Day 4 - Lunch

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 126

Strawberry Pretzel Squares Pureed

0000025773

Week 1 Day 4 - Lunch

Menu Planning Group: Desserts Gelatin

Portion Size: 3 x 2 1/2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Assorted Mix Red Gelatin	GFS-500135	1 Cup 3 Tablespoon	2 1/4 Cup	3 1/2 Cup	1 Quart 3/4 Cup	1 3/4 Quart
Water Hot		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Pretzel Twist Mini Crushed	GFS-405180	8 1/4 Ounce	1 Pound 1/2 Ounce	1 Pound 8 1/2 Ounce	2 Pound 1 Ounce	3 Pound 1 Ounce
Granulated Sugar	GFS-108642	1/2 Cup 1 1/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup	2 1/4 Cup	3 1/2 Cup
Margarine	GFS-733061	1 1/3 Cup 1 2/3 Tablespoon	3 Cup	1 Quart 1/2 Cup	1 1/4 Quart 3/4 Cup	2 1/4 Quart
2% White Milk	GFS-504602	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Cream Cheese Softened	GFS-163562	1 Pound 3 Ounce	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	7 Pound
Granulated Sugar	GFS-108642	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
2% White Milk	GFS-504602	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Whipped Topping in Pastry Bag	GFS-330442	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Fresh Strawberries	GFS-212768	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	1/2 Cup 1 1/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup	2 1/4 Cup	3 1/2 Cup

WASH HANDS.

1. Dissolve gelatin in boiling water. Stir in cold water. Refrigerate until thickened about 1 hour.

CCP: REFRIGERATE AT 41°F OR BELOW.

Pretzel Crust

2. Place finely crushed pretzels, sugar and melted margarine into a bowl and mix together. DO NOT BAKE.
3. Add milk and place in refrigerator 30-45 minutes until gelled through out.

CCP: REFRIGERATE AT 41°F OR BELOW.

4. Place mixture into ½ pan and flatten out to cover.
5. Beat cream cheese, milk and sugar until smooth. Fold in whipped topping. Spread onto gelled crust and refrigerate.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 126

Strawberry Pretzel Squares Pureed

0000025773

Week 1 Day 4 - Lunch

Menu Planning Group: Desserts Gelatin

6. Place strawberries into food processor and process until fine in consistency.
7. Add food thickener and reprocess.
8. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
9. Stir strawberries into thickened gelatin. Spoon over cream cheese layer. Refrigerate until firm, about 4 hours.
10. Cut each pan 4 x 4.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 127

Banana Pureed Thick

0000020242

Week 1 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 128

Beans Green

0000020099

Week 1 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 129

Beans Green Pureed Thick
0000020282

Week 1 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 130

Bread Pureed
0000020428

Week 1 Day 4 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 131

Choice of Roll
0201053

Week 1 Day 4 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 132

Choice of Roll
0201053

Week 1 Day 4 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 133

Ham Slice

0000019735

Week 1 Day 4 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: 3z slice	Oven Temp: 350°F Internal Temp:	Serving Pan: Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Cooked Ham in Natural Juices	GFS-633752	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce

WASH HANDS

1. Place sliced ham into counter pans and cover with foil.
2. Bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER USE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, see Ground Ham Slice recipe.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 134

Ham Slice Grnd
0000020735

Week 1 Day 4 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ham Slice	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked ham and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #8 scoop of ham with 2 flz of gravy.*

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 135

Ham Slice Pureed Thick

0000024534

Week 1 Day 4 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ham Slice	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Water Hot	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Chicken Base GFS-439606	2 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Food Thickener GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Place prepared Sliced Ham in food processor.
2. Add prepared broth (water and base) and process until smooth in texture
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300ºF for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

6. Portion one #10 scoop per serving.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 136

Milk 2%

0037138

Week 1 Day 4 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 137

Potatoes Onion Roasted

0146775

Week 1 Day 4 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Chopped	GFS-233285	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
French Onion Soup Mix	GFS-286435	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Vegetable Oil	GFS-292702	1 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.
1. Preheat oven to 400°F.
2. Chop potatoes.
3. Place potatoes in a pan.
4. Drizzle with oil.
5. Sprinkle soup mix on top of potatoes.
6. Bake for 40 minutes or until potatoes are golden brown.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve #8 scoop or menued portion.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
"For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed."
Source: Unilever

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 138

Potatoes Onion Roasted

0146775

Week 1 Day 4 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: #8 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Chopped	GFS-233285	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
French Onion Soup Mix	GFS-286435	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Vegetable Oil	GFS-292702	1 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.
1. Preheat oven to 400°F.
2. Chop potatoes.
3. Place potatoes in a pan.
4. Drizzle with oil.
5. Sprinkle soup mix on top of potatoes.
6. Bake for 40 minutes or until potatoes are golden brown.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve #8 scoop or menued portion.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
"For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed."
Source: Unilever

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 139

Potatoes Onion Roasted Pureed Thick

0148509

Week 1 Day 4 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skins

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Rstd Potatoes	25 #8 Scoop	50 #8 Scoop	75 #8 Scoop	100 #8 Scoop	150 #8 Scoop
Chicken Base GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water	1 1/4 Quart 1/2 Cup	2 3/4 Quart	1 Gallon	1 1/4 Gallon 2 Cup	2 Gallon

WASH HANDS.

1. Prepare Onion Roasted Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add thickener and continue to process.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Spread mixture evenly into steam table pan coated with cooking spray.
7. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

8. Serve a #8 scoop of Pureed Onion Roasted Potatoes.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 140

Cereal Choice of 0060028

Week 1 Day 5 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 141

Cereal Hot Choice Pureed

0000024155

Week 1 Day 5 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 142

Week 1 Day 5 - Breakfast

Juice of Choice

0000020564

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 143

Milk 2%

0037138

Week 1 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 144

Pancakes

0000019731

Week 1 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1-5" Pancake	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	1 Pound 10 1/2 Ounce	3 Pound 5 Ounce	4 Pound 15 Ounce	6 Pound 8 Ounce	9 Pound 12 Ounce
Water Cold		1 Quart	2 Quart	3 Quart 1/2 Cup	1 Gallon	1 1/2 Gallon 1 Cup
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat

WASH HANDS.

1. Preheat griddle to 375°F, lightly grease with cooking spray.
2. Add pancake mix (5 lb = 1 full box)and water to bowl.
3. Mix on low speed for 1 minute, using wire whip. Scrape down bowl. Continue mixing on medium speed for 2 minutes. DO NOT OVERMIX.
4. Using 2oz ladle or #16 scoop, portion onto griddle. Grill pancakes 1-1 1/2 minutes per side or until edges begin to dry. Turn only once.
5. Serve 1 pancake.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For NDD Levels 3 and 2, pancakes should be well-moistened with syrup and/or margarine.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 145

Pancakes

0000019731

Week 1 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1-5" Moist Pnck

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	11 1/2 Ounce	1 Pound 7 1/2 Ounce	2 Pound 3 Ounce	2 Pound 15 Ounce	4 Pound 6 Ounce
Water Cold		1 3/4 Cup 1 Tablespoon	3 3/4 Cup	1 1/4 Quart 1/2 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat

WASH HANDS.

1. Preheat griddle to 375°F, lightly grease with cooking spray.
2. Add pancake mix (5 lb = 1 full box)and water to bowl.
3. Mix on low speed for 1 minute, using wire whip. Scrape down bowl. Continue mixing on medium speed for 2 minutes. DO NOT OVERMIX.
4. Using 2oz ladle or #16 scoop, portion onto griddle. Grill pancakes 1-1 1/2 minutes per side or until edges begin to dry. Turn only once.
5. Serve 1 pancake.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For NDD Levels 3 and 2, pancakes should be well-moistened with syrup and/or margarine.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 146

Pancakes Pureed

0000020143

Week 1 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancakes	25 1-5" Pancake	50 1-5" Pancake	75 1-5" Pancake	100 1-5" Pancake	150 1-5" Pancake
2% White Milk GFS-504602	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare Pancake recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Gradually add liquid to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Serve #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 147

Sausage Patty
0000019736

Week 1 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 patty	Oven Temp: 350°F Internal Temp:	Serving Pan: Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Hog Sausage Patty 1.5z	GFS-568732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place patties on sheet pans and bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 patty.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 148

Sausage Patty Grnd
0000021135

Week 1 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #30 scp, 2flz gvy

Oven Temp: 350°F

Internal Temp:

Serving Pan:

Serving Utensil: #30 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty	25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage patty and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #30 scoop* of sausage with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 149

Sausage Patty Pureed Thick

0000021138

Week 1 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #40 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty		25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Ham Base Concentrate	GFS-686691	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.
1. Prepare regular recipe as directed.
2. Remove amount of PREPARED sausage patties to be pureed from regular recipe and place in food processor.
3. Add broth (base and water) and process until smooth in texture.
4. Add a Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165ºF.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.
7. Hold on steam table for service.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
8. Portion one #40 scoop per serving.
9. Discard unused portions.
NOTE: Measurements of liquid and Thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 150

Strawberries

0000021172

Week 1 Day 5 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries	GFS-212768	4 Pound 2 Ounce	8 Pound 4 Ounce	12 Pound 4 Ounce	16 Pound 8 Ounce	24 Pound 8 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Wash strawberries.
2. Hull and quarter strawberries.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Note: For Mechanical Soft & NDD Level 3, strawberries need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 151

Strawberries

0000021172

Week 1 Day 5 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries	GFS-212768	4 Pound 2 Ounce	8 Pound 4 Ounce	12 Pound 4 Ounce	16 Pound 8 Ounce	24 Pound 8 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Wash strawberries.
2. Hull and quarter strawberries.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Note: For Mechanical Soft & NDD Level 3, strawberries need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 152

Strawberries Pureed Thick

0000021390

Week 1 Day 5 - Breakfast

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Strawberries	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Apple Juice	2.5 4 flz	5 4 flz	7.5 4 flz	10 4 flz	15 4 flz

WASH HANDS.

1. Place strawberries in food processor and process until fine in consistency.
2. Gradually add food thickener and juice and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41F WITHIN 4 HOURS.

5. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41F.

* Use frozen thawed strawberries.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 153

Week 1 Day 5 - Breakfast

Syrup Maple
0189772

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 154

Applesauce Unsweetened
0000020862

Week 1 Day 5 - Lunch

Menu Planning Group: Desserts Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Applesauce	GFS-610283	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Serve unsweetened applesauce using a #8 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 155

Biscuit Pureed

0000020406

Week 1 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: #30 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
2% White Milk	GFS-504602	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Combine Bread Mix with cold milk.
2. Stir briskly with wire whip until completely blended.
3. Immediately after mixing, pour #30 scoop into muffin pan or bread mold.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 156

Biscuit Southern Style

0137157

Week 1 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 1/2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit Dough, 2.2oz	GFS-698520	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Place frozen dough (flour side down) on a paper-lined sheet pan with sides touching.
2. Bake in a convection oven at 325ºF for 20-22 minutes.
3. Split biscuits in half if serving 1/2 biscuit per portion.

Optional: Brush with butter after baking.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For NDD Level 3, do not over bake biscuits or let dry out. Biscuits should be moist, serve buttered or with honey.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 157

Biscuit Speed Scratch

0000019740

Week 1 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: moist w/hny

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Ounce	1 Ounce	1 Ounce	1 Ounce	1 Ounce
Water Cold		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Biscuit Mix A/P	GFS-815041	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Flour	GFS-227528	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon

WASH HANDS.

1. Spray baking sheet lightly with cooking spray.
2. Pour total amount of water into mixing bowl. Add total amount of biscuit mix (5 lb = full box).
3. Mix using a spoon or rubber spatula only until all mix is moistened. DO NOT OVERMIX OR BISCUITS WILL TURN OUT TOUGH.
4. Roll out ½" thick on lightly floured surface.
5. Cut with 2 ¾" biscuit cutter. Place close together, but not touching, on lightly greased baking sheet.
6. Bake at 400°F for 8-11 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve menued portion.

**Modified Diet Note:

NDD Levels 3, do not over bake biscuits or let dry out. Biscuits should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 158

Cake Lemon Poppyseed

0000025029

Week 1 Day 5 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 3x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 Cup	1 3/4 Cup 3 Tablespoon	3 Cup	1 Quart	1 1/4 Quart 3/4 Cup
Yellow Cake Mix	GFS-245755	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Water Hot		1 1/3 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/2 Cup	2 Quart
Lemon Extract	GFS-110752	2 3/8 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon
Whole Poppy Seed	GFS-225134	2 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon

WASH HANDS.

1. Place water #1 in mixer bowl. Add yellow cake mix.
2. Using a paddle, mix on medium speed 3 minutes.
3. Change to low speed and mix 1 minute while gradually adding balance of water. Scrape bowl and paddle.
4. Add lemon extract and poppy seeds.
5, Mix on low speed 2 additional minutes. Place batter into prepared 24x16x1" pan (for increased volume, use prepared cake frame).
6. For standard oven, bake at 350°F 25-30 minutes; for convection oven, bake at 300°F 25-30 minutes.
7. Let cake cool and cut 8 x 8.
8. Serve 1 3 x 2" piece.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 159

Cake Yellow Frosted

0000021433

Week 1 Day 5 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 2 x 2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat
Flour	GFS-227528	2 5/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Yellow Cake Mix	GFS-245755	2 3/4 Cup	1 1/4 Quart 3/4 Cup	2 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup
Water Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Water Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Margarine	GFS-733061	3 1/3 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup
Powdered Sugar	GFS-859740	6 3/4 Ounce	13 1/2 Ounce	1 Pound 4 1/2 Ounce	1 Pound 11 1/2 Ounce	2 Pound 9 Ounce
Baking Cocoa	GFS-269654	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Imitation Vanilla	GFS-110736	5/8 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon	2 5/8 Teaspoon	1 Tablespoon 3/4 Teaspoon
White Corn Syrup	GFS-434841	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Water Hot		1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 1/3 Tablespoon

WASH HANDS.

1. Spray 18x26x2" cake pan with cooking spray, dust with flour.
2. Measure or weigh mix and first water (5 lb mix = 1 full box).
3. Pour cold water into mixing bowl first, then add cake mix.
4. Blend on low using paddle until mix is moistened, then mix 2 minutes on medium speed.
5. Gradually add second water while mixing on low. Scrape bowl and paddle.
6. Mix 2 minutes on low.
7. Pour batter into pan and bake in a convection oven at 300F for 23-28 minutes. Cake is done when it springs back when lightly touched in center.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145F, HELD FOR A MINIMUM OF 15 SECONDS.

8. For frosting combine margarine, sugar, cocoa and vanilla in mixing bowl.
9. Combine syrup and water; heat to simmering. Do not boil. Add to sugar/margarine mixture.
10. Beat at low speed until frosting is smooth.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 159

Cake Yellow Frosted

0000021433

Week 1 Day 5 - Lunch

Menu Planning Group: Desserts Cake

11. Spread frosting on cool cake.
12. Cut 9 x 13 and serve.

**Modified Diet Notes:

For NDD Levels 3 and 2, cake should be baked until soft and moist (not dry).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 160

Cake Yellow Frosted Pureed Thick

0000026082

Week 1 Day 5 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frosted Yellow Cake		25 2 x 2" pc	50 2 x 2" pc	75 2 x 2" pc	100 2 x 2" pc	150 2 x 2" pc
2% White Milk	GFS-504602	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place cake pieces into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41° F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41° F WITHIN 4 HOURS.

5. Portion #12 scoop per serving. If desired, use a spatula to flatten and shape it to resemble a square.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

* Cake and/or icing should NOT contain nuts, seeds, dates, coconut, raisins, or other particulates that will not puree to a smooth consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 161

Chicken and Noodles

0000021052

Week 1 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 8z ladle

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: 8z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Noodles	GFS-654541	1 Pound 8 Ounce	3 Pound	4 Pound 8 Ounce	6 Pound	9 Pound
Water Hot		1 1/2 Gallon	3 Gallon	4 1/2 Gallon	6 Gallon	9 Gallon
Vegetable Oil	GFS-292702	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Onion Dcd 1/4"	GFS-198307	0.71 1 Cup, diced	1.41 1 Cup, diced	2.12 1 Cup, diced	2.82 1 Cup, diced	4.23 1 Cup, diced
Margarine	GFS-733061	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Flour	GFS-227528	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Salt	GFS-125557	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Chicken Base	GFS-439606	2 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon
Water Hot		1 3/4 Quart	3 1/2 Quart	1 1/4 Gallon 1 Cup	1 3/4 Gallon	2 3/4 Gallon
Ckd Pulled Chicken	GFS-290572	3 Pound 8 Ounce	7 Pound	10 Pound 8 Ounce	14 Pound	21 Pound

WASH HANDS.

1. In a steam-jacketed kettle bring water to a boil, add noodles and vegetable oil. Cook until tender. Drain.
2. Place onions in a tilt skillet with margarine and saute until tender.
3. Add flour and salt to onions. Stir until blended. Cook 5 minutes.
4. Prepare chicken stock and add gradually, stirring constantly with wire whip. Cook until thickened. Combine chicken, cooked noodles and sauce.
5. Scale into two 12x20x2-inch counter pans. Bake at 350F for 30 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER USE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

6. Serve using an 8 oz ladle.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets grind meat to desired texture.

**Modified Diet Note: For RS Chicken and Noodles use low sodium chicken base and OMIT the salt.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 162

Chicken and Noodles Grnd
0000021059

Week 1 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 8z ladle, 2 flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 8z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken and Noodles	25 8z ladle	50 8z ladle	75 8z ladle	100 8z ladle	150 8z ladle
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove cooked chicken (from Chicken and Noodles recipe) in a food processor. Grind to desired texture. Add chicken back to mixture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve using an 8z ladle* and serve with 2 flz of gravy.

*Note: Scoop/ladle sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 163

Chicken and Noodles Pureed Thick

0000025482

Week 1 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken and Noodles		25 8z ladle	50 8z ladle	75 8z ladle	100 8z ladle	150 8z ladle
Low-Sodium Chicken Base	GFS-580589	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon
Water Hot		1 1/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/4 Gallon 3 Cup	2 Gallon
Food Thickener	GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Measure portions required from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Combine hot broth and food thickener and gradually add while processing, until a smooth consistency. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds. Allow mixture to thicken 60 seconds: it will be thick enough to hold its own shape.
5. Heat to 165° F for 15 seconds

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM INTERNAL TEMPERATURE OF 165º F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

Serve: #8 Scoop

NOTE: If using a blender to puree, additional liquid and Thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 164

Raspberries
0198806

Week 1 Day 5 - Lunch

Menu Planning Group: Fruits

Portion Size: 1/2 Cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Individually Quick Frz Whole Raspberries GFS-244670 Thawed	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve 1/2 cup or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 165

Vegetable Blend California
0000020309

Week 1 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Blend Vegetables	GFS-283780	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 166

Vegetable Blend California Pureed Thick

0000020310

Week 1 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Veg Blend		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 167

Beans Baked Conv

0000020117

Week 1 Day 5 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Pork & Beans	GFS-118826	1.05 #10 Can G	2.09 #10 Can G	3.14 #10 Can G	4.18 #10 Can G	6.27 #10 Can G

WASH HANDS.

1. Heat beans.

CCP: FINAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve menued portion.

**Modified Diet Note: For NDD Diet Level 3 & 2, beans should be mashed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 168

Beans Baked Conv

0000020117

Week 1 Day 5 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: Mashed	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Pork & Beans	GFS-118826	1.05 #10 Can G	2.09 #10 Can G	3.14 #10 Can G	4.18 #10 Can G	6.27 #10 Can G

WASH HANDS.

1. Heat beans.

CCP: FINAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve menued portion.

**Modified Diet Note: For NDD Diet Level 3 & 2, beans should be mashed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 169

Beans Baked Pureed Thick

0000020314

Week 1 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine & prepared broth (water and base) to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 170

Corn on the Cob
0000021253

Week 1 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: 1/2 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Corn Cob	GFS-119385	14.84 1 Each	29.67 1 Each	44.5 1 Each	59.34 1 Each	89 1 Each

WASH HANDS.

1. Thaw corn on the cob and break cobs in half.
2. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
3. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 corn cob each.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 171

Corn Pureed Shaped

0000024439

Week 1 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed & Shaped Corn, 3.2oz	GFS-524732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Heat according to package instructions.
2. Serve 1 each.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 172

Hamburger

0000021473

Week 1 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Patty	GFS-482770	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Place frozen patties on sheet pans in a single layer.
2. Bake in Convection Oven at 450°F for 15-20 minutes or until done.

CCP:FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve menued portion.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 grind meat to desired texture

For Gluten Free Diet, use gluten free bread and/or bun.

For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 173

Hamburger Pureed Thick

0000020317

Week 1 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread	50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice
Beef Patty GFS-482770	5 Pound	10 Pound	15 Pound	20 Pound	30 Pound

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 174

Milk 2%

0037138

Week 1 Day 5 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 175

Oranges Mandarin
0000019870

Week 1 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges in Juice	GFS-612448	1.05 #10 Can	2.09 #10 Can	3.13 #10 Can	4.17 #10 Can	6.25 #10 Can

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 176

Oranges Mandarin Pureed Thick

0000020195

Week 1 Day 5 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Mandarin Oranges recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Add a food thickener to fruit while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve a #10 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 177

Sandwich Garnish

0000020067

Week 1 Day 5 - Dinner

Menu Planning Group: Garnishes

Portion Size: 1 garnish

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Leaf Lettuce Bunches Cleaned & Trimmed	GFS-284998	10 Ounce	1 Pound 4 Ounce	1 Pound 14 Ounce	2 Pound 8 Ounce	3 Pound 12 Ounce
Fresh Tomato Sliced	GFS-199036	1 Pound 4 Ounce	2 Pound 8 Ounce	3 Pound 13 Ounce	5 Pound	7 Pound 8 Ounce
Yellow Onions Peeled & Sliced	GFS-196901	1 Pound 8 1/2 Ounce	3 Pound 1 Ounce	4 Pound 10 Ounce	6 Pound 4 Ounce	9 Pound 4 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Separate lettuce leaves.
2. Slice each tomato into 7 slices. *For tomatoes, 2.53 lbs ~ 50 slices total.
3. Slice onions into rings and separate. *For onions, 1.54 pounds ~ 50 (1/8" thick) slices.
4. Assemble 1 lettuce leaf, 1 tomato slice (approx. 1/2" thick) and 1 onion ring (approx. 1/8" thick) per garnish.
5. Cover and refrigerate until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

**Modified Diet Note:

-Mechanical Soft & NDD Level 3 Dysphagia Advanced Diets, omit tomato, onion and leaf lettuce. Use shredded lettuce.

-Potassium Restricted diet, omit tomato.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 178

Biscuits and Sausage Gravy

0117470

Week 1 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 bsct, 1z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Gravy Sausage Pepper	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle
Southern Style Biscuit	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare sausage pepper gravy as directed.
2. Prepare biscuits per package instructions
3. Serve 1 biscuit with 1 floz gravy.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 179

Biscuits and Sausage Gravy Pureed Thick

0118266

Week 1 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #10 bsct, 1z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit		50 1/2 Each	100 1/2 Each	150 1/2 Each	200 1/2 Each	300 1/2 Each
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Gravy Sausage Pepper		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS

1. Prepare Southern Style Biscuit recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add milk to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in conventional oven at 350 degrees F until temperature reaches 165 degrees F.
7. Add pepper sausage gravy to processor and process until smooth.
8. Serve 1 #20 scoop Biscuit, and 1 fl. oz. ladle Sausage Pepper Gravy.

CC P: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

NOTE: If unable to puree bulk sausage to desired consistency consider using commercial gravy mix

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 180

Cereal Choice of 0060028

Week 1 Day 6 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 181

Cereal Hot Choice Pureed

0000024155

Week 1 Day 6 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 182

Egg Scrambled
0000019720

Week 1 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 183

Egg Scrambled Pureed Thick

0000020136

Week 1 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 184

Juice of Choice
0000020564

Week 1 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 185

Milk 2%

0037138

Week 1 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 186

Bread Pureed

0000020428

Week 1 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 187

Chicken Thighs Bourbon

0136448

Week 1 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 thigh, 3z sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Brown Gravy		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Boneless Skinless Chicken Thigh	GFS-268401	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Vegetable Oil	GFS-292702	1/4 Teaspoon	3/8 Teaspoon	5/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon
No Salt Garlic Herb Seasoning	GFS-565164	1/8 Teaspoon	1/4 Teaspoon	1/4 Teaspoon	3/8 Teaspoon	5/8 Teaspoon
Bourbon Sauce	GFS-114751	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Prepare brown gravy as directed in recipe.
2. Toss chicken with olive oil and seasoning.
3. Roast in the oven at 350ºF for 35 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

4. Add bourbon sauce to gravy.
5. Serve 1 chicken thigh with 3z ladle of sauce.

**Modified Diet Note:

Finger Foods diet: cut the chicken into bite-size pieces and serve sauce on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 188

Choice of Roll
0201053

Week 1 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 189

Choice of Roll
0201053

Week 1 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 190

Fish Bourbon Grnd
0224144

Week 1 Day 6 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fish Bourbon	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture. Continue with recipe.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 2 flz gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 191

Fish Bourbon Pureed Thick

0224148

Week 1 Day 6 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fish Bourbon		25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Low-Sodium Chicken Base	GFS-580589	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Prepare Bourbon Fish recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into steam table pans coated with food release.
7. Cover tightly and heat in a conventional oven at 350ºF until food temperature reaches 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

9. Portion one #6 scoop.
10. Discard all unused portions.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 192

Pie Pecan Mock

0126249

Week 1 Day 6 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: No coconut

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
9" Graham Pie Crust	GFS-263389	2.5 1 Crust - K	5 1 Crust - K	7.5 1 Crust - K	10 1 Crust - K	15 1 Crust - K
Pasteurized Liquid Egg	GFS-874302	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart
Brown Sugar	GFS-860311	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Granulated Sugar	GFS-108642	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Imitation Vanilla	GFS-110736	2 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Margarine Melted	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Quick Oats Cereal	GFS-240869	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Medium Shredded Coconut	GFS-265829	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS

1. In a medium bowl combine eggs, brown sugar, and white sugar. Beat well. Stir in vanilla extract and melted butter or margarine. Mix thoroughly. Fold in oats and coconut. Pour into pie shells.
2. Bake at 300°F (convection) or 350° F (conventional) for 30 minutes. Cool before serving. Top with whipped cream if desired.
3. Serve 1/10 slice.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

**Modified Diet Note: For Mechanical Soft and NDD Levels 3, 2 and 1 omit coconut in preparation of the pie.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 193

Pie Pecan Mock

0126249

Week 1 Day 6 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: 1/10th Slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
9" Graham Pie Crust	GFS-263389	2.5 1 Crust - K	5 1 Crust - K	7.5 1 Crust - K	10 1 Crust - K	15 1 Crust - K
Pasteurized Liquid Egg	GFS-874302	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart
Brown Sugar	GFS-860311	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Granulated Sugar	GFS-108642	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Imitation Vanilla	GFS-110736	2 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Margarine Melted	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Quick Oats Cereal	GFS-240869	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Medium Shredded Coconut	GFS-265829	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS

1. In a medium bowl combine eggs, brown sugar, and white sugar. Beat well. Stir in vanilla extract and melted butter or margarine. Mix thoroughly. Fold in oats and coconut. Pour into pie shells.
2. Bake at 300°F (convection) or 350° F (conventional) for 30 minutes. Cool before serving. Top with whipped cream if desired.
3. Serve 1/10 slice.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

**Modified Diet Note: For Mechanical Soft and NDD Levels 3, 2 and 1 omit coconut in preparation of the pie.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 194

Pie Pecan Mock Pureed Thick

0135108

Week 1 Day 6 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: #12 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mock Pecan Pie		3.125 9" Pie	6.25 9" Pie	9.375 9" Pie	12.5 9" Pie	18.75 9" Pie
2% White Milk	GFS-504602	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Food Thickener	GFS-527661	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup

WASH HANDS

1. Prepare Mock Pecan Pie recipe as directed. OMIT coconut. (recipe does not need to be frozen prior to processing). Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add milk and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan and chill to 41ºF or less.
6. Serve 1, #12 scoop.
7. Discard all unused portions.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 195

Potato Wedges

0058909

Week 1 Day 6 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: 3z, no skin

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each
Vegetable Oil	GFS-292702	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Salt	GFS-125557	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Garlic Powder	GFS-513857	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Cut each potato into 12 wedges; place in a large bowl. Add the remaining ingredients; toss to coat.

2. Arrange in a single layer on a baking pan coated with nonstick cooking spray. Bake at 425 degrees F for 20 minutes. Turn; bake 25-30 minutes longer or until crisp.

3oz = approximately 6 wedges depending on size of potato.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 196

Potato Wedges

0058909

Week 1 Day 6 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: 3z serving	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each
Vegetable Oil	GFS-292702	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Salt	GFS-125557	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Garlic Powder	GFS-513857	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.
1. Cut each potato into 12 wedges; place in a large bowl. Add the remaining ingredients; toss to coat.
2. Arrange in a single layer on a baking pan coated with nonstick cooking spray. Bake at 425 degrees F for 20 minutes. Turn; bake 25-30 minutes longer or until crisp.
3oz = approximately 6 wedges depending on size of potato.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
**Modified Diet Notes:
For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 197

Potatoes Mashed

0000020022

Week 1 Day 6 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot	2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 198

Vegetable Blend Key West 0043116

Week 1 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Vegetable Blend	GFS-164090	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 199

Vegetable Blend Key West Pureed
0043117

Week 1 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Veggie Blnd		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED vegetable blend to be pureed from regular prepared recipe and place in food processor.
2. Add margarine and prepared broth (base and water) and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table coated with liquid food release.
5. Cover tightly and bake in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressure less Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ovei and steamer conditions. Do not over bake.

6. Portion one #12 scoop per serving.
7. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 200

Apple Slices
0100187

Week 1 Day 6 - Dinner

Menu Planning Group: Fruits

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Granny Smith Apple Chopped	GFS-582271	12.5 1 Cup Slcd	25 1 Cup Slcd	37.5 1 Cup Slcd	50 1 Cup Slcd	75 1 Cup Slcd

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Slice apples into slices.
2. Serve 1/2 cup or menued portion.

***Modified Diet Notes:

Minced & Moist: serve applesauce.

Soft & Bite Sized: serve applesauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 201

Applesauce Unsweetened
0000020862

Week 1 Day 6 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Applesauce	GFS-610283	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Serve unsweetened applesauce using a #8 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 202

Bread Pureed
0000020428

Week 1 Day 6 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 203

Breadstick Buttered

0087370

Week 1 Day 6 - Dinner

Menu Planning Group: Breads

Portion Size: 1 ea, soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 204

Breadstick Buttered

0087370

Week 1 Day 6 - Dinner

Menu Planning Group: Breads

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 205

Broccoli Ckd

0000020101

Week 1 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 206

Casserole Pizza

0192339

Week 1 Day 6 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Penne Pasta		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Raw Mild Italian Bulk Sausage	GFS-185950	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Feather Shredded 2% Mozzarella Cheese	GFS-421812	1 3/4 Quart	3 1/2 Quart	1 1/4 Gallon 1 Cup	1 3/4 Gallon	2 3/4 Gallon
No Salt Added Spaghetti Sauce	GFS-605351	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Diced Tomato in Juice	GFS-246131	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart
Fresh Green Peppers	GFS-592315	1 Cup 3 Tablespoon	2 1/2 Cup	3 1/2 Cup	1 Quart 3/4 Cup	1 3/4 Quart 1/4 Cup
Onion Dcd 1/4"	GFS-198307	1/2 Cup 2/3 Tablespoon	1 Cup 2 Tablespoon	1 2/3 Cup	2 1/4 Cup	3 1/4 Cup
Fresh Mushrooms Sliced	GFS-198684	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Sliced Pepperoni, 14-16 Slc per Ounce	GFS-394037	4.69 4 slices	9.38 4 slices	14.07 4 slices	18.75 4 slices	28.13 4 slices
Sliced Ripe Black Olives	GFS-324531	1/3 Cup 1/2 Teaspoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup	2 Cup
Grated Parmesan Cheese	GFS-445401	2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart

WASH HANDS.

1. Cook pasta in water. Drain and reserve 1/2 cup of the cooking water.

2.While pasta cooks brown Italian sausage in a skillet. Cook fully and drain grease.

3. Drain pasta and pour into a large bowl.

4. Add half mozzarella, sauce, diced tomatoes, green peppers, onions, mushrooms, and cooked Italian sausage. Toss until fully combined.

5. Grease a dish and pour mixture into it.

6. Top with remaining cheese, pepperonis, black olives and Parmesan cheese.

7. Cover with foil and bake at 375ºF for 30 minutes. After 30 minutes, remove foil and continue to bake for an additional 10 minutes or until cheese is fully melted.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve #6 scoop or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 207

Casserole Pizza Pureed Thick
0192340

Week 1 Day 6 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #6 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pizza Casserole		25 #6 scoop	50 #6 scoop	75 #6 scoop	100 #6 scoop	150 #6 scoop
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Beef Base	GFS-110611	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare Pizza Casserole recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Mix hot water and base; gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat at 350º F until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve 1, #6 scoop of Pureed Pizza Casserole or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 208

Milk 2%

0037138

Week 1 Day 6 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 209

Pizza Pepperoni Conv
0000025790

Week 1 Day 6 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
WGrain Smrt Pepp Pizza	GFS-152111	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Convection Oven: Preheat oven to 350°F. Place pizza(s) on baking sheet. Cook frozen pizza 13-16 minutes or until edges are golden brown and center cheese melts.
2. Conventional Oven: Preheat oven to 400°F. Place pizza(s) on baking sheet. Cook frozen pizza 17-20 minutes or until edges are golden brown and center cheese melts.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN AN INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 pizza.

**Modified Diet Note: For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 210

Slaw Broccoli
0199673

Week 1 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Slaw Style Broccoli w/o Sauce	GFS-573426	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Cole Slaw Dressing	GFS-106992	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. In a large bowl combine broccoli slaw and dressing.
2. Mix lightly.
3. Cover and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Serve using a #8 scoop.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 diets, serve allowed cooked, soft vegetable.

For Finger Foods diet, serve broccoli florets cooked with choice of dressing on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 211

Slaw Broccoli Pureed Thick

0199676

Week 1 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Slaw	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Broccoli Slaw recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 212

Blueberries

0037654

Week 1 Day 7 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Individually Quick Frozen Blueberries	GFS-166720	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 213

Blueberries Pureed Thick

0000025923

Week 1 Day 7 - Breakfast

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberries	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
Food Thickener GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Apple Juice	0.625 4 flz	1.25 4 flz	1.875 4 flz	2.5 4 flz	3.75 4 flz

WASH HANDS.

1. Place blueberries in food processor and process until fine in consistency.
2. Gradually add food thickener and juice and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. Serve #12 scoop of Pureed Blueberries.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 214

Bread Pureed
0000020428

Week 1 Day 7 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 215

Cereal Choice of 0060028

Week 1 Day 7 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 216

Cereal Hot Choice Pureed

0000024155

Week 1 Day 7 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 217

Egg Scrambled Cheesy

0157523

Week 1 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 218

Egg Scrambled Cheesy Pureed Thick

0157527

Week 1 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 219

Juice of Choice

0000020564

Week 1 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 220

Milk 2%

0037138

Week 1 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 221

Yogurt Vanilla L/F
0189759

Week 1 Day 7 - Breakfast

Menu Planning Group: Yogurt

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lowfat Vanilla Yogurt	GFS-811500	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Serve 1/2 cup of yogurt or menued portion.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 222

Beef Tips Balsamic Marinated

0000026092

Week 1 Day 7 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 3z serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Diced Beef	GFS-669091	5 Pound	10 Pound	15 Pound	20 Pound	30 Pound
Balsamic Vinegar	GFS-769762	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart
Mustard	GFS-807682	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Water Hot		1 Quart	2 Quart	3 Quart	1 Gallon	1 1/2 Gallon
Corn Starch	GFS-318012	1 1/3 Tablespoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1 Tablespoon

WASH HANDS.

1. Brown diced beef in large braising pan add remaining ingredients, cover, and place in 300°F oven for 4-5 hours until for tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Remove and thicken with corn starch to gravy consistency.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 223

Beef Tips Balsamic Marinated Grnd

0000026099

Week 1 Day 7 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scp, 2flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Balsmc Mrntd Beef Tips	25 3z serving	50 3z serving	75 3z serving	100 3z serving	150 3z serving
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked product and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #8 scoop* of ground meat with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 224

Beef Tips Marinated Balsamic Pureed Thk

0000026124

Week 1 Day 7 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Balsmc Mrntd Beef Tips		25 3z serving	50 3z serving	75 3z serving	100 3z serving	150 3z serving
Beef Base	GFS-110611	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot		1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Place prepared Balsamic Beef Tips and water or broth into food processor and puree until smooth in texture.
2. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Spread the mixture evenly into steam table pan coated with cooking spray.
4. Cover tightly and heat at 350° F until temperature reaches 165° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

5. Hold on steam table for service at 135°F or higher. Portion one #8 scoop per serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F

NOTE: Measurements of liquid and food thickener may be adjusted in order to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 225

Biscuit Pureed

0000020406

Week 1 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: #30 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
2% White Milk	GFS-504602	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Combine Bread Mix with cold milk.
2. Stir briskly with wire whip until completely blended.
3. Immediately after mixing, pour #30 scoop into muffin pan or bread mold.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 226

Biscuit Speed Scratch

0000019740

Week 1 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: moist w/hny

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Ounce	1 Ounce	1 Ounce	1 Ounce	1 Ounce
Water Cold		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Biscuit Mix A/P	GFS-815041	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Flour	GFS-227528	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon

WASH HANDS.

1. Spray baking sheet lightly with cooking spray.
2. Pour total amount of water into mixing bowl. Add total amount of biscuit mix (5 lb = full box).
3. Mix using a spoon or rubber spatula only until all mix is moistened. DO NOT OVERMIX OR BISCUITS WILL TURN OUT TOUGH.
4. Roll out ½" thick on lightly floured surface.
5. Cut with 2 ¾" biscuit cutter. Place close together, but not touching, on lightly greased baking sheet.
6. Bake at 400°F for 8-11 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve menued portion.

**Modified Diet Note:

NDD Levels 3, do not over bake biscuits or let dry out. Biscuits should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 227

Biscuit Speed Scratch

0000019740

Week 1 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 1 biscuit

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Ounce	1 Ounce	1 Ounce	1 Ounce	1 Ounce
Water Cold		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Biscuit Mix A/P	GFS-815041	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Flour	GFS-227528	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon

WASH HANDS.

1. Spray baking sheet lightly with cooking spray.
2. Pour total amount of water into mixing bowl. Add total amount of biscuit mix (5 lb = full box).
3. Mix using a spoon or rubber spatula only until all mix is moistened. DO NOT OVERMIX OR BISCUITS WILL TURN OUT TOUGH.
4. Roll out ½" thick on lightly floured surface.
5. Cut with 2 ¾" biscuit cutter. Place close together, but not touching, on lightly greased baking sheet.
6. Bake at 400°F for 8-11 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve menued portion.

**Modified Diet Note:

NDD Levels 3, do not over bake biscuits or let dry out. Biscuits should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 228

Brownie Speed-Scratch Pureed Thick

0000025988

Week 1 Day 7 - Lunch

Menu Planning Group: Desserts

Portion Size: #10 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Speed-Scratch Brownie		25 2 x 2" square	50 2 x 2" square	75 2 x 2" square	100 2 x 2" square	150 2 x 2" square
2% White Milk	GFS-504602	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place prepared brownies into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41° F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. To serve, portion one #10 scoop into a dessert dish.

* Brownies may be soaked in milk to help achieve proper consistency when pureeing.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 229

Carrots Roasted
0183936

Week 1 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Jumbo Carrots	GFS-198501	3 Pound 15 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce	15 Pound 12 Ounce	23 Pound 8 Ounce
Vegetable Oil	GFS-292702	2 Tablespoon	1/4 Cup	1/3 Cup 1/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS. WASH ALL FRESH, UNPACAKGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Blanch carrots.
2. Toss blanched carrots in oil and seasoning.
3. Spread into single layer on baking pan.
4. Roast until lightly browned and tender.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve 4z spoodle or menued portion

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Source: Pathway to Living

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 230

Carrots Roasted Pureed Thick

0184723

Week 1 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roasted Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR <1 SECOND

6. Serve a #12 scoop. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 231

Cookie Brownie Crinkle

0250475

Week 1 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: Moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Brownie Mix	GFS-114280	1 Pound 15 Ounce	3 Pound 14 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce
Powdered Sugar	GFS-859740	1/3 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 3 Tablespoon	3 Cup

WASH HANDS.

1. Pour total amount of water into mixing bowl.
2. Add brownie mix.
3. Mix using paddle attachment on low speed for 30 seconds. Stop mixer. Scrape bowl and paddle.
4. Mix on low speed an additional 30 seconds. DO NOT OVERMIX.
5. Add powdered sugar to separate bowl; drop #40 scoop of dough in bowl and roll in powdered sugar to evenly coat.
6. Place in 4x6 pattern on greased or paper line full sheet pans; bake as directed below and allow to cool before serving.

Convection Oven* | 300°F | 9 - 11 minutes

Standard Oven | 350°F | 11 - 14 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 232

Cookie Brownie Crinkle

0250475

Week 1 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Brownie Mix	GFS-114280	1 Pound 15 Ounce	3 Pound 14 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce
Powdered Sugar	GFS-859740	1/3 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 3 Tablespoon	3 Cup

WASH HANDS.

1. Pour total amount of water into mixing bowl.
2. Add brownie mix.
3. Mix using paddle attachment on low speed for 30 seconds. Stop mixer. Scrape bowl and paddle.
4. Mix on low speed an additional 30 seconds. DO NOT OVERMIX.
5. Add powdered sugar to separate bowl; drop #40 scoop of dough in bowl and roll in powdered sugar to evenly coat.
6. Place in 4x6 pattern on greased or paper line full sheet pans; bake as directed below and allow to cool before serving.

Convection Oven* | 300°F | 9 - 11 minutes

Standard Oven | 350°F | 11 - 14 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 233

Gravy Brown

0000019758

Week 1 Day 7 - Lunch

Menu Planning Group: Sauces and Gravies

Portion Size: 2z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Beef Base	GFS-110611	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup
Flour	GFS-227528	2/3 Cup 1 Tablespoon	1 1/2 Cup	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup

WASH HANDS.

1. In a stock pot bring water to a boil and add beef base.
2. Combine flour and margarine in another stock pot to make a roux. Blend.
3. Add stock to roux gradually, stirring constantly with wire whip.
4. Cook until thickened and smooth.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve menued portion.

**Modified Diet Note: For RS Brown Gravy use reduced sodium beef base.

*YIELD: One-third pan yields about 92-2oz servings.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 234

Potatoes Mashed Garlic

0069182

Week 1 Day 7 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 1/2 Ounce	2 Pound 1 Ounce	3 Pound 2 Ounce	4 Pound 2 Ounce	6 Pound 4 Ounce
Water		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Garlic Salt	GFS-777129	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Garlic Powder	GFS-513857	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Parsley Flakes	GFS-513989	3/8 Teaspoon	5/8 Teaspoon	1 Teaspoon	1 3/8 Teaspoon	2 Teaspoon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.
2. Add remaining ingredients, mix well.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 235

Cantaloupe

0000019159

Week 1 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe GFS-412201 Peeled, Seeded, Cubed	5 Pound 4 Ounce	10 Pound 4 Ounce	15 Pound 8 Ounce	20 Pound 8 Ounce	31 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut rinsed melon into slices. Trim away peel; discard peel.
2. Cut melon into chunks.
3. Place in 1/2 cup serving dishes.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Chill.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 236

Cantaloupe

0000019159

Week 1 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe GFS-412201 Peeled, Seeded, Cubed	4 Pound 5 Ounce	8 Pound 8 Ounce	13 Pound	17 Pound 4 Ounce	25 Pound 12 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut rinsed melon into slices. Trim away peel; discard peel.
2. Cut melon into chunks.
3. Place in 1/2 cup serving dishes.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Chill.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 237

Cantaloupe Pureed Thick

0000021265

Week 1 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe Peeled, Seeded, Diced 1/4"	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Remove portions to be pureed from regular prepared cantaloupe. Add prepared cantaloupe to food processor and process until fine in consistency.
2. Add a food thickener and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

5. Serve #12 scoop.
6. Discard leftovers.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 238

Milk 2%

0037138

Week 1 Day 7 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 239

Sandwich Chicken Salad

0000019927

Week 1 Day 7 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: #10scp, 2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Celery Finely Chopped	GFS-170895	5.05 1 Cup Chpd	10.1 1 Cup Chpd	15.15 1 Cup Chpd	20.2 1 Cup Chpd	30.3 1 Cup Chpd
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each
Onion Dcd 1/4"	GFS-198307	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Cooked Diced Chicken	GFS-313262	4 Pound	8 Pound	12 Pound	16 Pound	24 Pound
Salt	GFS-125557	3/4 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon	1 Tablespoon	1 1/3 Tablespoon
Ground White Pepper	GFS-149462	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Mayonnaise	GFS-631411	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
100% Lemon Juice	GFS-311227	2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.
1. Finely chop celery.
2. Chop eggs.
3. Combine all ingredients. Mix lightly. Chill.
CCP: REFRIGERATE AT 41°F OR BELOW.
CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.
4. Assemble sandwiches with #10 scoop of chicken sandwich on 2 slices of bread (or menued portion).
**Modified Diet Notes:
For RS Chicken Salad Sandwich, use white bread.
For Gluten Free diet, use gluten free bread.
For Finger Food Diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 240

Sandwich Chicken Salad NRV

0000020772

Week 1 Day 7 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each
Cooked Diced Chicken	GFS-313262	4 Pound	8 Pound	12 Pound	16 Pound	24 Pound
Salt	GFS-125557	3/4 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon	1 Tablespoon	1 1/3 Tablespoon
Ground White Pepper	GFS-149462	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Mayonnaise	GFS-631411	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
100% Lemon Juice	GFS-311227	2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Chop eggs. Finely chop the diced chicken.
2. Combine all ingredients. Mix lightly. Chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop (4 oz) on 2 slices of bread.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 241

Sandwich Chicken Salad Pureed Thick

0000020303

Week 1 Day 7 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 2.5 x 3.25" pc

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: Spatula

		2 1 Each 40 Serving	3 1 Each 60 Serving	4 1 Each 80 Serving	5 1 Each 100 Serving	8 1 Each 160 Serving
Celery	GFS-170895	1/3 Cup 1 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup	1 2/3 Cup
Onion Dcd 1/4"	GFS-198307	1 2/3 Tablespoon	2 2/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 2 Tablespoon
Hard Cooked Peeled Eggs	GFS-711160	0.48 1 Each	0.72 1 Each	0.96 1 Each	1.2 1 Each	1.92 1 Each
Cooked Diced Chicken	GFS-313262	5 Ounce	7 3/4 Ounce	10 Ounce	13 Ounce	1 Pound 4 1/2 Ounce
Salt	GFS-125557	To Taste	1/8 Teaspoon	1/8 Teaspoon	1/8 Teaspoon	1/4 Teaspoon
Ground White Pepper	GFS-149462	To Taste	To Taste	1/8 Teaspoon	1/8 Teaspoon	1/8 Teaspoon
Light Mayonnaise	GFS-659932	2 2/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon
100% Lemon Juice	GFS-311227	1/8 Teaspoon	1/4 Teaspoon	3/8 Teaspoon	3/8 Teaspoon	5/8 Teaspoon
2% White Milk	GFS-504602	2 Tablespoon 1/2 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/3 Tablespoon	1/3 Cup	1/2 Cup 2/3 Tablespoon
Food Thickener	GFS-527661	1 3/4 Teaspoon	2 3/4 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 1/3 Tablespoon	2 1/3 Tablespoon
Pureed Bread		4 2/3" slice	6 2/3" slice	8 2/3" slice	10 2/3" slice	16 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 242

Sandwich Garnish

0000020067

Week 1 Day 7 - Dinner

Menu Planning Group: Garnishes

Portion Size: 1 garnish

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Leaf Lettuce Bunches Cleaned & Trimmed	GFS-284998	10 Ounce	1 Pound 4 Ounce	1 Pound 14 Ounce	2 Pound 8 Ounce	3 Pound 12 Ounce
Fresh Tomato Sliced	GFS-199036	1 Pound 4 Ounce	2 Pound 8 Ounce	3 Pound 13 Ounce	5 Pound	7 Pound 8 Ounce
Yellow Onions Peeled & Sliced	GFS-196901	1 Pound 8 1/2 Ounce	3 Pound 1 Ounce	4 Pound 10 Ounce	6 Pound 4 Ounce	9 Pound 4 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Separate lettuce leaves.
2. Slice each tomato into 7 slices. *For tomatoes, 2.53 lbs ~ 50 slices total.
3. Slice onions into rings and separate. *For onions, 1.54 pounds ~ 50 (1/8" thick) slices.
4. Assemble 1 lettuce leaf, 1 tomato slice (approx. 1/2" thick) and 1 onion ring (approx. 1/8" thick) per garnish.
5. Cover and refrigerate until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

**Modified Diet Note:

-Mechanical Soft & NDD Level 3 Dysphagia Advanced Diets, omit tomato, onion and leaf lettuce. Use shredded lettuce.

-Potassium Restricted diet, omit tomato.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 243

Soup Cream of Asparagus

0000019939

Week 1 Day 7 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 6z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Dcd 1/4"	GFS-198307	1/3 Cup 1 2/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup	1 3/4 Cup	2 3/4 Cup
Margarine	GFS-733061	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/2 Cup
Flour	GFS-227528	1 Cup 2 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 1/2 Cup	1 1/2 Quart 3/4 Cup
Chicken Base	GFS-439606	2 Tablespoon 3/4 Teaspoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon
Ground White Pepper	GFS-149462	1/8 Teaspoon	3/8 Teaspoon	1/2 Teaspoon	3/4 Teaspoon	1 Teaspoon
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Frozen Asparagus Tips	GFS-530395	2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
2% White Milk	GFS-504602	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Saute onions in melted margarine until tender.
2. Add flour, chicken base, and pepper to onions. Stir until blended. Cook for 5 minutes.
3. Add water and stir until mixture thickens.
4. Chop asparagus and add.
5. Stir in milk and heat. DO NOT BOIL.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve using a 6 oz ladle.

**Modified Diet Note: For RS Cream of Asparagus Soup use reduced sodium chicken base.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 244

Soup Cream of Asparagus Pureed Thick

0000020238

Week 1 Day 7 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 6z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crm of Asparagus Soup	1 Gallon	2 Gallon	3 Gallon	4 Gallon	6 Gallon
Saltine Crackers	75 2 Each	150 2 Each	225 2 Each	300 2 Each	450 2 Each

WASH HANDS.

1. Prepare regular Cream of Asparagus Soup recipe as directed.
2. Measure amount of PREPARED soup to be pureed from regular prepared recipe and place in food processor.
3. Add food thickener and crackers and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with liquid food release.
5. Cover tightly and reheat quickly to 165 F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 F.

7. Portion one 6 oz. ladle per serving.
8. Discard unused portions.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 245

Bread Pureed
0000020428

Week 2 Day 1 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 246

Cereal Choice of 0060028

Week 2 Day 1 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 247

Cereal Hot Choice Pureed

0000024155

Week 2 Day 1 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 248

Ham Slice Breakfast

0000020919

Week 2 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 1z slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Cooked Ham in Natural Juices GFS-633752	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. Slice into 1 oz slices.
2. Place sliced ham into counter pans and cover with foil.
3. Bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER USE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 slice.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 249

Hashbrown Patty
0000020049

Week 2 Day 1 - Breakfast

Menu Planning Group: Starches and Potatoes

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hashbrown	GFS-242241	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Place 7 frozen hashbrowns on sheet pan and bake in a Convection Oven at 400F for 12 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve 1 hashbrown.

**Modified Diet Notes:

For Level 2 and 3, bake until soft and add butter to moisten before service. Serve as tolerated.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 250

Juice of Choice

0000020564

Week 2 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 251

Milk 2%

0037138

Week 2 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 252

Omelet Cheese
0000019742

Week 2 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 each

Oven Temp:

Internal Temp: 145

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	2 Tablespoon	2 Tablespoon	2 Tablespoon	2 Tablespoon	2 Tablespoon
Cheese Omelet	GFS-714284	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare from frozen.
2. Place omelets on sheets pans sprayed with cooking spray and cover with foil.
3. Bake in Convection Oven at 325°F for 50-60 minutes or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 omelet.

**Modified Diet Notes:

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 253

Quiche Brocc Ched Grnd

0265939

Week 2 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 2 #10 scps	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Cheddar Quiche	25 3x2.5 in pc	50 3x2.5 in pc	75 3x2.5 in pc	100 3x2.5 in pc	150 3x2.5 in pc

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked quiche product and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 2 #10 scoops or menued portion.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 254

Quiche Brocc Ched Pureed Thick

0265942

Week 2 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 2 #12 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Cheddar Quiche		25 3x2.5 in pc	50 3x2.5 in pc	75 3x2.5 in pc	100 3x2.5 in pc	150 3x2.5 in pc
2% White Milk	GFS-504602	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Broccoli Cheddar Quiche recipe as directed.
2. Remove number of servings needed from regular prepared recipe and place in food processor.
3. Add milk and process until smooth in texture.
4. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 F, HELD FOR MINIMUM OF 15 SECONDS.

7. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

8. Portion two #12 scoops per serving.
9. Discard unused portions.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 255

Blondie Chocolate Chip

0197689

Week 2 Day 1 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2x2" Moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Unsalted Butter Print	GFS-299405	4 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce
Brown Sugar	GFS-860311	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Imitation Vanilla	GFS-110736	1/2 Teaspoon	1 Teaspoon	1 5/8 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon
Yellow Cake Mix	GFS-245755	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Pasteurized Liquid Egg	GFS-874302	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup	1 1/3 Cup	1 3/4 Cup 3 Tablespoon
Water Hot		2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Semisweet Chocolate Chips	GFS-874523	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Add butter, brown sugar and vanilla extract to mixer bowl fitted with paddle attachment.
2. Mix on low speed for 1 minute; stop mixer and scrape bowl and paddle.
3. Add cake mix, eggs and water; mix until combined.
4. Fold in chocolate chips and spread batter evenly into greased or parchment-lined full sheet pan.
5. Bake as directed below and cool completely before slicing.

Convection Oven* 300°F 25-29 minutes

Standard Oven 350°F 28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

6. Slice into 2x2" squares and serve.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 256

Blondie Chocolate Chip
0197689

Week 2 Day 1 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Unsalted Butter Print	GFS-299405	4 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce
Brown Sugar	GFS-860311	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Imitation Vanilla	GFS-110736	1/2 Teaspoon	1 Teaspoon	1 5/8 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon
Yellow Cake Mix	GFS-245755	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Pasteurized Liquid Egg	GFS-874302	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup	1 1/3 Cup	1 3/4 Cup 3 Tablespoon
Water Hot		2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Semisweet Chocolate Chips	GFS-874523	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Add butter, brown sugar and vanilla extract to mixer bowl fitted with paddle attachment.
2. Mix on low speed for 1 minute; stop mixer and scrape bowl and paddle.
3. Add cake mix, eggs and water; mix until combined.
4. Fold in chocolate chips and spread batter evenly into greased or parchment-lined full sheet pan.
5. Bake as directed below and cool completely before slicing.

Convection Oven* 300°F 25-29 minutes

Standard Oven 350°F 28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

6. Slice into 2x2" squares and serve.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 257

Bread Pureed
0000020428

Week 2 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 258

Carrots Dilled
0052392

Week 2 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Pound 9 Ounce	7 Pound 4 Ounce	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 8 Ounce
Margarine	GFS-733061	1 1/2 Ounce	3 Ounce	4 1/2 Ounce	6 Ounce	9 Ounce
Dill Weed	GFS-513938	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.
3. Melt margarine and pour over carrots and sprinkle with dill.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 259

Carrots Dilled Pureed Thick

0000025926

Week 2 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dilled Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place Dilled Carrots in food processor and process until smooth in texture.
2. Add margarine and food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Pour into steam table pan coated with cooking spray.
4. Cover tightly and heat at 350º F until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

5. Serve one #12 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 260

Pork Roast

0000019984

Week 2 Day 1 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: 3z slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cooked Pork Ham Roast	GFS-417176	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce

WASH HANDS.

1. Place frozen roast and natural juice from bag in pan, cover and cook at 350°F for 2-3 hours or until product reaches 145°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER USE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2.Trim fat off of roast after cooking.

3. Serve 3 oz.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 261

Pork Roast Grnd
0000020577

Week 2 Day 1 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roast Pork	25 3z slice	50 3z slice	75 3z slice	100 3z slice	150 3z slice
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #8 scoop* of pork roast with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 262

Pork Roast Pureed Thick

0000020260

Week 2 Day 1 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roast Pork		4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Chicken Base	GFS-439606	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon
Water Hot		1 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup	1 3/4 Gallon 2 Cup	2 3/4 Gallon
Food Thickener	GFS-527661	1/2 Cup 2/3 Tablespoon	1 Cup 2 Tablespoon	1 2/3 Cup	2 1/4 Cup	3 1/4 Cup

WASH HANDS.

1. Prepare Roast Pork recipe as directed.
2. Measure amount of COOKED Roast Pork needed from regular prepared recipe and place in food processor.
3. Combine chicken base and water. Add to pureed pork and process until smooth in texture.
4. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into full size steam table coated with cooking spray.
6. Cover tightly and heat in conventional oven at 350° F until temperature reaches 165° F, approximately 45-55 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Convection Oven – bake at 300° F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ove and steamer conditions. Do not overbake.

7. Portion one #8 scoop per serving.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

8. Discard unused portions.

PAN SIZE AND COOKING INFORMATION:

10 Servings: ½ steam table pan, 2" deep. Cooking time of 35-45 minutes.
15 Servings: ½ steam table pan, 4" deep. Cooking time of 40-50 minutes.
20 Servings: Full steam table pan, 2" deep. Cooking time of 45-55 minutes.
25 Servings: Full steam table pan, 4" deep. Cooking time of 50-60 minutes.
30 Servings: Full + ½ steam table pans, 4" deep. Cooking time of 60-70 minutes.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 263

Potatoes Onion Roasted

0146775

Week 2 Day 1 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Chopped	GFS-233285	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
French Onion Soup Mix	GFS-286435	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Vegetable Oil	GFS-292702	1 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.
1. Preheat oven to 400°F.
2. Chop potatoes.
3. Place potatoes in a pan.
4. Drizzle with oil.
5. Sprinkle soup mix on top of potatoes.
6. Bake for 40 minutes or until potatoes are golden brown.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve #8 scoop or menued portion.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
"For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed."
Source: Unilever

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 264

Potatoes Onion Roasted

0146775

Week 2 Day 1 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Chopped	GFS-233285	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
French Onion Soup Mix	GFS-286435	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Vegetable Oil	GFS-292702	1 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.
1. Preheat oven to 400°F.
2. Chop potatoes.
3. Place potatoes in a pan.
4. Drizzle with oil.
5. Sprinkle soup mix on top of potatoes.
6. Bake for 40 minutes or until potatoes are golden brown.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve #8 scoop or menued portion.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
"For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed."
Source: Unilever

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 265

Potatoes Onion Roasted Pureed Thick

0148509

Week 2 Day 1 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skins

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Rstd Potatoes	25 #8 Scoop	50 #8 Scoop	75 #8 Scoop	100 #8 Scoop	150 #8 Scoop
Chicken Base GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water	1 1/4 Quart 1/2 Cup	2 3/4 Quart	1 Gallon	1 1/4 Gallon 2 Cup	2 Gallon

WASH HANDS.

1. Prepare Onion Roasted Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add thickener and continue to process.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Spread mixture evenly into steam table pan coated with cooking spray.
7. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

8. Serve a #8 scoop of Pureed Onion Roasted Potatoes.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 266

Pudding Chocolate
0000019889

Week 2 Day 1 - Lunch

Menu Planning Group: Desserts Pudding/Custards

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Instant Chocolate Pudding Mix	GFS-106593	0.9 24 Oz Pkg	1.79 24 Oz Pkg	2.68 24 Oz Pkg	3.58 24 Oz Pkg	5.36 24 Oz Pkg
2% White Milk	GFS-504602	2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	2 Gallon	2 3/4 Gallon	4 Gallon
Whipped Topping in Pastry Bag	GFS-330442	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Sprinkle contents of package into cold milk.
2. Whip on low speed for 1 minute.
3. Scrape bowl down and continue to whip on low until smooth.
4. Refrigerate until set.

CCP: REFRIGERATE AT 41°F OR BELOW.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

5. Serve using a #8 scoop and top with 1 Tbsp of whipped topping.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 267

Applesauce Cinnamon
0000019874

Week 2 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Cinnamon	GFS-127321	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Granulated Sugar	GFS-108642	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 3/4 Cup
Applesauce	GFS-610283	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

1. In a small bowl combine cinnamon and sugar.
2. Add cinnamon/sugar into applesauce. Mix well.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 268

Bread Pureed

0000020428

Week 2 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 269

Choice of Roll
0201053

Week 2 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 270

Choice of Roll

0201053

Week 2 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 271

Macaroni & Cheese
0000019750

Week 2 Day 1 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: 2 #8 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dry Elbow Macaroni	GFS-654550	1 Pound 13 Ounce	3 Pound 10 Ounce	5 Pound 8 Ounce	7 Pound 4 Ounce	11 Pound
Water Hot		1 3/4 Gallon 1 Cup	3 3/4 Gallon	5 1/2 Gallon	7 1/4 Gallon	11 Gallon
Margarine Melted	GFS-733061	6 1/4 Ounce	12 1/2 Ounce	1 Pound 3 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce
Flour	GFS-227528	4 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce
Fat Free Milk	GFS-557862	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Shredded Mild Cheddar Cheese	GFS-191043	3 Pound 8 Ounce	7 Pound	10 Pound 8 Ounce	14 Pound	21 Pound
Pan Coating Spray	GFS-112828	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat	4 Spray to coat

WASH HANDS.

1. Stir macaroni into boiling water. Cook 10 to 12 minutes or until tender, stirring occasionally; drain well.
2. Mix melted margarine with flour. Stir. Cook 5 to 10 minutes.
3. Add milk gradually, stirring constantly with wire whip. Cook until thickened.
4. Add cheese to sauce. Stir until cheese melts. Pour over cooked macaroni and mix carefully.
5. Scale into greased pans.
6. Bake at 350°F for 20 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Modified Diet Notes:

For RS Macaroni & Cheese, use low sodium cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 272

Macaroni & Cheese Pureed Thick

0000020293

Week 2 Day 1 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: 8z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 8z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Macaroni & Cheese		25 2 #8 scoops	50 2 #8 scoops	75 2 #8 scoops	100 2 #8 scoops	150 2 #8 scoops
2% White Milk	GFS-504602	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Macaroni & Cheese (or RS Macaroni & Cheese) recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine milk (warmed preferably) and a food thickener and gradually add to macaroni and cheese while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve 8 oz ladle. Optional garnish: 1 oz cheese sauce.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending on texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 273

Milk 2%

0037138

Week 2 Day 1 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 274

Tomatoes Stewed
0000020802

Week 2 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Sliced Stewed Tomatoes	GFS-282057	6 Pound 12 Ounce	13 Pound 8 Ounce	20 Pound 4 Ounce	27 Pound	40 Pound 12 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 5-10 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 275

Tomatoes Stewed Pureed Thick
0000020803

Week 2 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Stewed Tomatoes Drained, reserve juice	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Water Hot	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Base Veg Bulk GFS-694871	3/8 Teaspoon	5/8 Teaspoon	1 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS

1. Remove portions to be prepared from the regular prepared vegetable (drain and reserve cooking liquid).
2. Place in food processor, add water plus broth and process until fine in consistency
3. Add a thickener and reserved cooking liquid to tomatoes; process until smooth
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve using a #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

CCP: TEXTURE MODIFIED FOOD MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 276

Apples Cinnamon

0135727

Week 2 Day 2 - Breakfast

Menu Planning Group: Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sliced Apples	GFS-247952	2 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup	2 1/4 Gallon	2 3/4 Gallon	4 1/4 Gallon
Ground Cinnamon	GFS-127321	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS

1. Sprinkle cinnamon over apples. Mix well.
2. Serve #8 scoop or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 277

Apples Cinnamon Pureed Thick

0135730

Week 2 Day 2 - Breakfast

Menu Planning Group: Fruits

Portion Size: #10 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cinnamon Apples	25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Prepare Cinnamon Apples recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Add a food thickener to apples while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Serve a #10 scoop.
7. Discard unused portions.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41 F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 278

Bread Pureed

0000020428

Week 2 Day 2 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 279

Cereal Choice of 0060028

Week 2 Day 2 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 280

Cereal Hot Choice Pureed

0000024155

Week 2 Day 2 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 281

Egg Scrambled Cheesy

0157523

Week 2 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 282

Egg Scrambled Cheesy Pureed Thick

0157527

Week 2 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 283

Juice of Choice
0000020564

Week 2 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 284

Milk 2%

0037138

Week 2 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 285

Baby Carrots Frsh MTG
0037996

Week 2 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 1/2 cup

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cleaned Whole Baby Carrots	GFS-510637	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.
WASH ALL PRODUCE UNDER COOL RUNNING WATER.
1. Serve.
CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.
Child Nutrition: 1 cup serving provides= 1 cup red/orange vegetable,
Updated June 2019

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 286

Broccoli Ckd
0000020101

Week 2 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 287

Broccoli Pureed Thick
0082544

Week 2 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steam table pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 288

Cod Herb Crusted Grnd

0157434

Week 2 Day 2 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scp, 2z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Herb Crusted Cod	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare cod recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop* with 2z gravy.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 289

Cod Herb Crusted Pureed Thick

0159299

Week 2 Day 2 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Herb Crusted Cod		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Low-Sodium Chicken Base	GFS-580589	2 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 3 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup
Water Hot		1 3/4 Quart 3/4 Cup	3 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup	1 3/4 Gallon 3 Cup	3 Gallon
Food Thickener	GFS-527661	1/2 Cup 1 1/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup	2 1/4 Cup	3 1/2 Cup

DIRECTIONS:

WASH HANDS

1. Prepare Herb Crusted Cod recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with food release.
6. Cover tightly and heat to 165° F.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS

7. Portion a heaping #6 scoop pureed fish per serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 290

Cornbread

0000019741

Week 2 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 3x2.5" pc, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Cornbread Mix	GFS-413984	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce

WASH HANDS.
1. Spray 18 x 26 x 2" pan with cooking spray.
2. Pour water into mixer bowl (per directions on back of box). Add cornbread mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 1 minute.
4. Scrape bowl and paddle.
5. Mix on low speed for 2 minutes.
6. Spread batter evenly into pan.
7. Bake in Convection Oven at 350°F for about 12-18 minutes, or just until golden brown (or per directions on box if different).
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
8. Cut 6 x 10 and serve.
For 120 servings, use 2 pans (pan size 18 x 26 x 2), cut 6 x 10
For 60 servings, use 1 pan (pan size 18 x 26 x 2), cut 6 x 10
For 32 servings, use 2 pans (pan size 8 x 8), cut 4 x 4
For 16 servings, use 1 pan (pan size 8 x 8), cut 4 x 4
**Modified Diet Note: For RS Cornbread refer to the recipe.
-Minced & Moist diet: serve pureed or gelled.
-Soft & Bite-Sized Diet: serve pureed or gelled.
NOTE - Directions may vary based on brand of mix used. Some mixes suggest adding egg. Follow instructions as stated on the box.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 291

Cornbread Pureed Thick

0000020407

Week 2 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornbread		25 3 x 2.5" pc	50 3 x 2.5" pc	75 3 x 2.5" pc	100 3 x 2.5" pc	150 3 x 2.5" pc
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Cornbread (or RS Cornbread) recipe as directed.
2. Remove portions required for puree from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

Nutrition based on cornbread pureed with 2% milk.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 292

Noodles Egg

0000020018

Week 2 Day 2 - Lunch

Menu Planning Group: Starches

Portion Size: 4z Bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Extra Wide Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle, bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 1/2 cup slotted spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 293

Noodles Egg Pureed

0000020263

Week 2 Day 2 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Noodles		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base	GFS-439606	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Water Hot		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Prepare Egg Noodles recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT water or broth and margarine and gradually add to pasta while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 294

Pie Raspberry Parfait

0000025743

Week 2 Day 2 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: 1/8th slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Assorted Mix Red Gelatin	GFS-500135	1 Cup 3 Tablespoon	2 1/4 Cup	3 1/2 Cup	1 Quart 3/4 Cup	1 3/4 Quart
Water Hot		1 Quart	1 3/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup
Vanilla Ice Cream	GFS-519713	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
9" Graham Pie Crust	GFS-263389	3.13 1 Crust - K	6.25 1 Crust - K	9.38 1 Crust - K	12.5 1 Crust - K	18.75 1 Crust - K
Whipped Topping in Pastry Bag	GFS-330442	25 1 Tbsp	50 1 Tbsp	75 1 Tbsp	100 1 Tbsp	150 1 Tbsp
Water Hot		1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Disolve gelatin in boiling water.
2. Add ice cream, stirring until melted and smooth.
3. Pour into prepared pie shell and chill until firm, at least 1 1/2 hours.
4. Garnish with prepared whipped topping.

CCP: REFRIGERATE AT 41ºF.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

5. Serve 1 Slice (1/8 of Pie)

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 295

Pie Raspberry Parfait Pureed

0000025771

Week 2 Day 2 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: 1 slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Assorted Mix Red Gelatin	GFS-500135	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Water Hot		3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Vanilla Ice Cream	GFS-519713	1 1/4 Quart 1/2 Cup	2 3/4 Quart	1 Gallon 1 Cup	1 1/4 Gallon 2 Cup	2 Gallon
Graham Cracker Crumbs	GFS-109568	2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
2% White Milk	GFS-504602	1 1/4 Quart 1/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup

WASH HANDS.

Pie Crust

1. Place graham cracker crumbs into a bowl.
2. And milk and stir.
3. Place in refrigerator for 30-45 minutes until gelled through out. (Can be done night before).

CCP: REFRIGERATE AT 41°F OR BELOW.

4. Place ½ mixture into each pie plate and flatten out to cover dish.

Filling

1. Dissolve gelatin in boiling water.
2. Add ice cream, stirring until melted and smooth
3. Pour into the pie crust made above and chill until firm, at least 1 ½ hours.
4. Garnish with prepared whipped topping.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

5. Serve 1 slice.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 296

Sandwich Ham Salad

0000020073

Week 2 Day 2 - Lunch

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Cooked Ham in Natural Juices	GFS-633752	4 Pound	8 Pound	12 Pound	16 Pound	24 Pound
Hard Cooked Peeled Eggs	GFS-711160	4.5 1 Each	9 1 Each	13.5 1 Each	18 1 Each	27 1 Each
Onion Dcd 1/4"	GFS-198307	0.71 1 Cup, diced	1.41 1 Cup, diced	2.12 1 Cup, diced	2.82 1 Cup, diced	4.23 1 Cup, diced
Sweet Pickle Relish	GFS-517186	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Mayonnaise	GFS-631411	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Grind ham coarsely.
2. Finely chop eggs.
3. Combine all ingredients. Mix lightly. Chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

4. Serve using a #8 scoop (4 oz) on 2 slices of bread.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture and OMIT all raw vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 297

Tomato Slices

0000020119

Week 2 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 2 slices

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Tomato	GFS-199036	1 Pound 8 Ounce	3 Pound	4 Pound 8 Ounce	6 Pound	9 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut each tomato into 8 slices.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

2. Serve 4 slices (1/2 cup).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 298

Banana Pureed Thick

0000020242

Week 2 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 299

Chowder Corn Speed Scratch

0265369

Week 2 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6 flz ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Onion Dcd 1/4"	GFS-198307	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Fresh Baker Potato	GFS-233285	3.125 1/2 Cup Dcd	6.25 1/2 Cup Dcd	9.375 1/2 Cup Dcd	12.5 1/2 Cup Dcd	18.75 1/2 Cup Dcd
Red Bell Peppers	GFS-597082	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Frozen Cut Corn	GFS-851329	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Ground Thyme	GFS-513822	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Salt	GFS-125557	1 1/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Skim Milk	GFS-557862	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Low Fat, Less Salt Crm of Chicken Soup	GFS-695513	1.57 #5 Can	3.13 #5 Can	4.69 #5 Can	6.25 #5 Can	9.38 #5 Can

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER.

1. Heat oil in a large saucepot. Saute onions for 3 minutes on medium heat.
2. Add potatoes, red peppers, corn, thyme, salt and black pepper. Cook for 5 minutes.
3. Add milk, water and Campbells Healthy Request Cream of Chicken Soup. Simmer for 10 minutes on low to medium heat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

4. To serve, portion a 6 flz ladle or menued portion. Serve immediately.

Source: Campbells Foodservice

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 300

Cucumber Slices
0000020556

Week 2 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Cucumbers GFS-418439 Peeled & Sliced	2 Pound 14 Ounce	5 Pound 12 Ounce	8 Pound 12 Ounce	11 Pound 8 Ounce	17 Pound 4 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Peel cucumbers and slice.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Serve 1/2 cup or menued portion.

**Modified Diet Notes:

For Mechanical Soft Diet, serve finely chopped cucumbers.

For NDD Level 3 & 2 Diets, serve allowed, cooked, soft vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 301

Cucumber Slices Pureed Thick

0000024749

Week 2 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cucumber Peeled & Seeded	GFS-418439	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Place peeled, sliced and seeded cucumbers in food processor and process until smooth in consistency.
2. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Cover and chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Portion one #16 scoop per serving.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 302

Grapes Red
0000019904

Week 2 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Grapes	GFS-280895	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Wash grapes under cool running water, drain well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Portion into serving dishes using 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 303

Milk 2%

0037138

Week 2 Day 2 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 304

Sandwich Roast Beef Cold

0000019803

Week 2 Day 2 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 3z mt, 2 brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cooked Roast Beef	GFS-417186	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Slice roast beef into thin slices.
2. Assemble sandwiches with 3 ounces of roast beef between 2 slices of bread or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMIM INTERNAL TEMPERATURE OF 41F.

3. Cut diagonally and serve.

Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For Finger Food diet, sandwich should be cut into quarters.

For RS Cold Roast Beef Sandwich, use white bread.

For gluten free diet, use gluten free bread.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 305

Sandwich Roast Beef Cold Grnd

0000019804

Week 2 Day 2 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: #10 scp, 2 brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cold Roast Beef Sandwich		25 3z mt, 2 brd	50 3z mt, 2 brd	75 3z mt, 2 brd	100 3z mt, 2 brd	150 3z mt, 2 brd
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #10 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 306

Sandwich Roast Beef Cold Pureed Thick

0000020328

Week 2 Day 2 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice
Cooked Roast Beef	GFS-417186	5 Pound	10 Pound	15 Pound	20 Pound	30 Pound
Beef Base	GFS-110611	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Water for meat Hot		1 Cup 1 Tablespoon	2 Cup	3 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Food Thickener	GFS-527661	2 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 3 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 307

Soup Corn Chowder Speed Scratch Pur Thk

0268975

Week 2 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 6z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Spd Scr Corn Chowder	25 6 flz ladle	50 6 flz ladle	75 6 flz ladle	100 6 flz ladle	150 6 flz ladle
Saltine Crackers	75 2 Each	150 2 Each	225 2 Each	300 2 Each	450 2 Each

WASH HANDS.

1. Place soup and crackers in food processor.
2. Process until smooth in consistency.
3. Add reserved liquid and food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve one 6 fl oz ladle.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

**Modified Diet Note: For Finger Foods diet, puree soup without crackers and serve in a mug.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 308

Zucchini & Summer Squash

0000021103

Week 2 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Sliced Zucchini	GFS-533734	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce
Frozen Sliced Yellow Summer Squash	GFS-510408	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 8-12 minutes (5-6 psi) or 5-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 309

Bacon

0000019773

Week 2 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 310

Biscuit Southern Style

0137157

Week 2 Day 3 - Breakfast

Menu Planning Group: Breads

Portion Size: 1/2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit Dough, 2.2oz	GFS-698520	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Place frozen dough (flour side down) on a paper-lined sheet pan with sides touching.
2. Bake in a convection oven at 325ºF for 20-22 minutes.
3. Split biscuits in half if serving 1/2 biscuit per portion.

Optional: Brush with butter after baking.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For NDD Level 3, do not over bake biscuits or let dry out. Biscuits should be moist, serve buttered or with honey.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 311

Biscuits and Sausage Gravy

0117470

Week 2 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 bsct, 1z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Gravy Sausage Pepper	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle
Southern Style Biscuit	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare sausage pepper gravy as directed.
2. Prepare biscuits per package instructions
3. Serve 1 biscuit with 1 floz gravy.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 312

Bread Pureed
0000020428

Week 2 Day 3 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 313

Cereal Choice of 0060028

Week 2 Day 3 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 314

Cereal Hot Choice Pureed

0000024155

Week 2 Day 3 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 315

Juice of Choice
0000020564

Week 2 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 316

Milk 2%

0037138

Week 2 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 317

Muffin English Toasted

0000024185

Week 2 Day 3 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 Muffin, bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
English Muffins	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Toast muffin and serve.

**Modified Diet Note:

-Minced & Moist diet: serve pureed or gelled.

-Soft & Bite-Sized Diet: serve pureed or gelled.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 318

Turkey Links Grnd
0000020775

Week 2 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #12 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	25 2 each	50 2 each	75 2 each	100 2 each	150 2 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #12 scoop* of turkey links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 319

Turkey Links Pureed Thick

0000020152

Week 2 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2- #30 scps

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links		50 1 each	100 1 each	150 1 each	200 1 each	300 1 each
Chicken Base	GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot		1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked turkey links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with vegetable cooking spray.
5. Cover tightly and reheat quickly to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion two #30 scoops per serving.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 320

Cake Angel Confetti
0000019906

Week 2 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 1/12th slc moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		3 1 cake 36 Serving	5 1 cake 60 Serving	7 1 cake 84 Serving	9 1 cake 108 Serving	13 1 cake 156 Serving
Water Cold		3 Cup	1 1/4 Quart	1 3/4 Quart	2 1/4 Quart	3 1/4 Quart
Almond Extract	GFS-159727	2 1/4 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Angel Food Cake Mix	GFS-109002	2 Quart	3 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon	2 1/4 Gallon
Rainbow Sprinkles	GFS-421620	3 1/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/2 Cup 1/3 Tablespoon	2/3 Cup	3/4 Cup 3 Tablespoon
Water Hot		1/3 Cup 2/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 2 Tablespoon	1 2/3 Cup
White Corn Syrup	GFS-434841	3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon
Almond Extract	GFS-159727	3/4 Teaspoon	1 1/4 Teaspoon	1 3/4 Teaspoon	2 1/4 Teaspoon	1 Tablespoon 1/4 Teaspoon
Powdered Sugar	GFS-859740	3 Cup	1 1/4 Quart	1 3/4 Quart	2 1/4 Quart	3 1/4 Quart

WASH HANDS.

1. Place cold water, 3/4 tsp almond extract and cake mix in mixer bowl.
2. Mix according to package directions; gently fold in candy sprinkles.
3. Bake, cool and remove cake from pan according to package directions.
4. Place 1 Tbsp boiling water and the remaining glaze ingredients in small mixing bowl; mix until well combined. Add remaining boiling water, a tsp at a time, until glaze is of desired consistency.
5. Drizzle cake with glaze. Garnish with additional candy sprinkles, if desired.
6. Serve 1 slice.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

**Modified Diet Note: For NDD Levels 3 & 2, do not over bake cake or let dry out. Cake should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 321

Cake Angel Confetti
0000019906

Week 2 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 1/12th slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		3 1 cake 36 Serving	5 1 cake 60 Serving	7 1 cake 84 Serving	9 1 cake 108 Serving	13 1 cake 156 Serving
Water Cold		3 Cup	1 1/4 Quart	1 3/4 Quart	2 1/4 Quart	3 1/4 Quart
Almond Extract	GFS-159727	2 1/4 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Angel Food Cake Mix	GFS-109002	2 Quart	3 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon	2 1/4 Gallon
Rainbow Sprinkles	GFS-421620	3 1/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/2 Cup 1/3 Tablespoon	2/3 Cup	3/4 Cup 3 Tablespoon
Water Hot		1/3 Cup 2/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 2 Tablespoon	1 2/3 Cup
White Corn Syrup	GFS-434841	3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon
Almond Extract	GFS-159727	3/4 Teaspoon	1 1/4 Teaspoon	1 3/4 Teaspoon	2 1/4 Teaspoon	1 Tablespoon 1/4 Teaspoon
Powdered Sugar	GFS-859740	3 Cup	1 1/4 Quart	1 3/4 Quart	2 1/4 Quart	3 1/4 Quart

WASH HANDS.

1. Place cold water, 3/4 tsp almond extract and cake mix in mixer bowl.
2. Mix according to package directions; gently fold in candy sprinkles.
3. Bake, cool and remove cake from pan according to package directions.
4. Place 1 Tbsp boiling water and the remaining glaze ingredients in small mixing bowl; mix until well combined. Add remaining boiling water, a tsp at a time, until glaze is of desired consistency.
5. Drizzle cake with glaze. Garnish with additional candy sprinkles, if desired.
6. Serve 1 slice.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

**Modified Diet Note: For NDD Levels 3 & 2, do not over bake cake or let dry out. Cake should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 322

Cake Angel Confetti Pureed Thick

0000020898

Week 2 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #24 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #24 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Confetti Angel Cake		25 1/12th slice	50 1/12th slice	75 1/12th slice	100 1/12th slice	150 1/12th slice
2% White Milk	GFS-504602	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

ASH HANDS.

1. Prepare Confetti Angel Cake recipe as directed.
2. Remove the portions to be pureed and place in a large bowl. Add milk and soak cake slices for 10 -15 minutes.
3. Pour soaked cake pieces into a food processor and process until smooth in texture.
4. Add a thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Cover and chill until ready to serve.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41 F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41 F.

6. Portion one #24 scoop per serving.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 323

Cauliflower

0000020108

Week 2 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cauliflower	GFS-285600	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 324

Cauliflower Pureed Thick

0000021413

Week 2 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cauliflower		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 325

Chicken Parmesan

0000019827

Week 2 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 each 1z sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs & 1z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Chicken Patty 3.53z	GFS-509728	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Garlic Powder	GFS-513857	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Whole Italian Herb Seasoning	GFS-176420	1 Teaspoon	2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon
Canned Tomato Sauce	GFS-306347	3 Cup	1 1/2 Quart	2 1/4 Quart	3 Quart	1 Gallon 2 Cup
Shredded Mozzarella Cheese	GFS-421812	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS

1. Place cutlets in 12x20x2" counter pans sprayed with cooking spray.
2. Combine tomato sauce with Italian seasoning and garlic. Pour mixure over cutlets. Top with shredded mozzarella cheese.
3. Bake in convection oven at 400°F for 15-18 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 patty with 1z ladle of sauce.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 326

Chicken Parmesan Grnd
0000020719

Week 2 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Parmesan	25 1 each 1z sce	50 1 each 1z sce	75 1 each 1z sce	100 1 each 1z sce	150 1 each 1z sce
Tomato Sauce GFS-306347	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #6 scoop * of chicken parmesan with 2 flz of sauce.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 327

Chicken Parmesan Pureed Thick

0000025485

Week 2 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Patty 3.53z	GFS-509728	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Low-Sodium Chicken Base	GFS-580589	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Tomato Sauce	GFS-306347	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Whole Italian Herb Seasoning	GFS-176420	2 7/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon
Garlic Powder	GFS-513857	1 1/8 Teaspoon	2 1/4 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon
Feather Shredded 2% Mozzarella Cheese	GFS-421812	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Measure portions required from the regular prepared recipe. (Weigh meat only, do not include cooking juices or gravy.).
2. Place chopped meat in food processor and process until fine in consistency.
3. Combine hot broth and Thickener and gradually add to meat while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Shape into patty. Place on sprayed steamtable pan and top with hot tomato sauce and mozzarella cheese.
6. Bake in 350ºF oven for 15 minutes or until cheese is melted and internal temperature is 165° F for 15 seconds.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR 15 SECONDS.

CCP: FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

7. Serve #6 Scoop.

* Volume of liquid required may vary slightly depending on texture of meat.

**Scant scoop volumes range from 0 - .5 fl. oz. less than full scoop measure.

NOTE: If using a blender to puree, additional liquid and Thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 328

Noodles Spaghetti
0000020017

Week 2 Day 3 - Lunch

Menu Planning Group: Starches

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot	1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon
Dry Spaghetti Noodles GFS-654560	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 4z slotted spoodle (1/2 cup) or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 329

Noodles Spaghetti
0000020017

Week 2 Day 3 - Lunch

Menu Planning Group: Starches

Portion Size: 4z Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot	1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon
Dry Spaghetti Noodles GFS-654560	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 4z slotted spoodle (1/2 cup) or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 330

Noodles Spaghetti Pureed Thick

0000024434

Week 2 Day 3 - Lunch

Menu Planning Group: Starches

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Spaghetti Noodles		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
2% White Milk	GFS-504602	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Margarine	GFS-733061	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Spaghetti Noodles in food processor.
2. Add milk and butter or margarine and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

6. Serve one #12 scoop.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 331

Toast Garlic

0000019745

Week 2 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slc, Soft Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 332

Toast Garlic

0000019745

Week 2 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 333

Toast Garlic Pureed

0000020414

Week 2 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garlic Toast	25 1" slice	50 1" slice	75 1" slice	100 1" slice	150 1" slice
Chicken Base GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare garlic toast recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Cut garlic toast into 1 inch cubes.
4. Add to food processor and process until fine consistency.
5. Gradually add liquid to bread item while processing. All liquid may not be required.
6. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

7. Serve #16 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 334

Banana Pureed Thick

0000020242

Week 2 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 335

Beef Tater Tot Bake

0092105

Week 2 Day 3 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 6z, Soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Beef 80/20	GFS-158704	4 Pound 3 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce	16 Pound 12 Ounce	25 Pound
Onion Dcd 1/4"	GFS-198307	1.92 1 Cup, diced	3.84 1 Cup, diced	5.75 1 Cup, diced	7.67 1 Cup, diced	11.5 1 Cup, diced
Cream of Mushroom Soup	GFS-101346	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Garlic Powder	GFS-513857	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon
Tater Tots	GFS-141510	4 Pound 3 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce	16 Pound 12 Ounce	25 Pound
Shredded Mild Cheddar Cheese	GFS-191043	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Brown the ground beef. Add the onion, cream of mushroom soup and garlic powder.
2. Cook on low for 15 minutes, stirring occasionally.
3. Scale the beef mixture into 2" deep pans. Top with cheese.
4. Place tater tots in a single layer on top of the meat/cheese mixture.
5. Bake at 325ºF (convection) until tater tots are golden brown.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve a 6z ladle or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Note:

-Mechanical Soft and NDD Diets Level 3 & 2, do not overcook tater tots- should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 336

Beef Tater Tot Bake Pureed Thick

0096345

Week 2 Day 3 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Tater Tot Bake		25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Prepare Beef Tater Tot Bake as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #6 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency. Potatoes may be soft when first prepared, but will continue to thicken while hot held. Additional liquid may be required.

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KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 337

Corn Canned
0056990

Week 2 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: 1/2 Cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Corn	GFS-118966	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 338

Macaroni & Cheese - Side

0000024363

Week 2 Day 3 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dry Elbow Macaroni	GFS-654550	14 1/2 Ounce	1 Pound 13 Ounce	2 Pound 12 Ounce	3 Pound 10 Ounce	5 Pound 8 Ounce
Water Hot		3 1/2 Quart 1/2 Cup	1 3/4 Gallon 1 Cup	2 3/4 Gallon	3 3/4 Gallon	5 1/2 Gallon
Margarine	GFS-733061	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Flour	GFS-227528	2 Ounce	4 1/4 Ounce	6 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce
Fat Free Milk	GFS-557862	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Shredded Mild Cheddar Cheese	GFS-191043	1 Pound 12 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce	7 Pound	10 Pound 8 Ounce
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat

WASH HANDS.

1. Stir macaroni into boiling water. Cook 10 to 12 minutes or until tender, stirring occasionally; drain well.
2. Mix melted margarine with flour. Stir. Cook 5 to 10 minutes.
3. Add milk gradually, stirring constantly with wire whip. Cook until thickened.
4. Add cheese to sauce. Stir until cheese melts. Pour over cooked macaroni and mix carefully.
5. Scale into greased pans.
6. Bake at 350°F for 20 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145 F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Modified Diet Note: For RS Macaroni & Cheese, use low sodium cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 339

Milk 2%

0037138

Week 2 Day 3 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 340

Sandwich Chicken Pulled BBQ

0224344

Week 2 Day 3 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: #10scp mt, 2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ckd Pulled Chicken	GFS-290572	5 Pound 8 Ounce	11 Pound	16 Pound 8 Ounce	22 Pound	32 Pound 12 Ounce
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
BBQ Sauce	GFS-734136	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Remove chicken from package and place in a large baking pan sprayed with cooking spray.
2. Pull chicken into shreds. Add barbeque sauce and stir.
3. Cover with foil and bake in a Convection Oven at 350°F for 45 minutes or until done.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Place a #10 scoop of heated chicken and sauce on bun and serve.

***Modified Diet Notes:

Mechanical Soft and NDD Level 3 Diet: grind meat to desired texture.

Finger Food Diet: sandwich should be cut into quarters.

Gluten free Diet: use gluten free bread.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 341

Cereal Choice of 0060028

Week 2 Day 4 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 342

Cereal Hot Choice Pureed

0000024155

Week 2 Day 4 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 343

Week 2 Day 4 - Breakfast

Juice of Choice

0000020564

Menu Planning Group: Beverages Cold

Portion Size: 6 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 344

Milk 2%

0037138

Week 2 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 345

Sausage Patty
0000019736

Week 2 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 patty	Oven Temp: 350°F Internal Temp:	Serving Pan: Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Hog Sausage Patty 1.5z	GFS-568732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place patties on sheet pans and bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 patty.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 346

Sausage Patty Grnd
0000021135

Week 2 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #30 scp, 2flz gvy

Oven Temp: 350°F

Internal Temp:

Serving Pan:

Serving Utensil: #30 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty	25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage patty and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #30 scoop* of sausage with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 347

Sausage Patty Pureed Thick

0000021138

Week 2 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #40 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty		25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Ham Base Concentrate	GFS-686691	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.
1. Prepare regular recipe as directed.
2. Remove amount of PREPARED sausage patties to be pureed from regular recipe and place in food processor.
3. Add broth (base and water) and process until smooth in texture.
4. Add a Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165ºF.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.
7. Hold on steam table for service.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
8. Portion one #40 scoop per serving.
9. Discard unused portions.
NOTE: Measurements of liquid and Thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 348

Strawberries

0000021172

Week 2 Day 4 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries	GFS-212768	4 Pound 2 Ounce	8 Pound 4 Ounce	12 Pound 4 Ounce	16 Pound 8 Ounce	24 Pound 8 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Wash strawberries.
2. Hull and quarter strawberries.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Note: For Mechanical Soft & NDD Level 3, strawberries need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 349

Strawberries
0000021172

Week 2 Day 4 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries	GFS-212768	4 Pound 2 Ounce	8 Pound 4 Ounce	12 Pound 4 Ounce	16 Pound 8 Ounce	24 Pound 8 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Wash strawberries.
2. Hull and quarter strawberries.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Note: For Mechanical Soft & NDD Level 3, strawberries need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 350

Strawberries Pureed Thick

0000021390

Week 2 Day 4 - Breakfast

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Strawberries	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Apple Juice	2.5 4 flz	5 4 flz	7.5 4 flz	10 4 flz	15 4 flz

WASH HANDS.

1. Place strawberries in food processor and process until fine in consistency.
2. Gradually add food thickener and juice and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41F WITHIN 4 HOURS.

5. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41F.

* Use frozen thawed strawberries.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 351

Syrup Maple
0189772

Week 2 Day 4 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 352

Waffle Pureed Thick

0123884

Week 2 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2-#10 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Waffle Homestyle 4" Fz	GFS-103452	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each
2% White Milk	GFS-504602	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener	GFS-527661	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup

WASH HANDS.

1. Slowly add food thickener to milk while stirring briskly. Stir until dissolved.
2. Pour ½ the slurry mixture into steam table pan or sheet pan sprayed with vegetable oil cooking spray.
3. Prick both sides of prepared waffles with a fork. Place in a single layer on top of slurry mixture. Pour remaining slurry over top.
4. Allow at least 30 minutes for food to saturate with slurry.
5. Place saturated waffles and excess slurry into food processor.
6. Process until smooth in texture.
7. Pour into steam table pan coated with cooking spray.
8. Cover tightly and heat in conventional oven at 350°F until temperature reaches 140°F
9. Keep warm for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

10. Serve 2-#10 scoops of pureed waffle. Flatten into round waffle shape. Top with warm maple syrup, if desired.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 353

Waffles Buttered

0123883

Week 2 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Homestyle Waffle	GFS-894790	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Keep waffles frozen until ready to use.

2. Toaster: on low or medium setting, heat waffles into toaster until hot and crispy. Conventional oven/toaster oven: pre-heat oven to 400°F. Place frozen waffles on a sheet pan in a single layer. Bake uncovered f 8 to 10 minutes or until crispy. Convection oven: preheat oven to 350°F using a low fan speed. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered for 4 to 5 minutes or until crispy. Not suitab for microwave ovens.

3. Optional: Spread margarine/butter onto waffles before service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 354

Bread Pureed
0000020428

Week 2 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 355

Carrots Roasted
0183936

Week 2 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Jumbo Carrots	GFS-198501	3 Pound 15 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce	15 Pound 12 Ounce	23 Pound 8 Ounce
Vegetable Oil	GFS-292702	2 Tablespoon	1/4 Cup	1/3 Cup 1/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS. WASH ALL FRESH, UNPACAKGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Blanch carrots.
2. Toss blanched carrots in oil and seasoning.
3. Spread into single layer on baking pan.
4. Roast until lightly browned and tender.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve 4z spoodle or menued portion

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Source: Pathway to Living

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 356

Carrots Roasted Pureed Thick
0184723

Week 2 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roasted Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR <1 SECOND

6. Serve a #12 scoop. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 357

Chicken Thigh Savory Baked
0250519

Week 2 Day 4 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 4z thigh

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Skinless Chicken Thigh	GFS-268401	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Dijon Mustard	GFS-312267	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Biscuit Mix A/P	GFS-815041	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Pan Coating Spray	GFS-112828	7 Spray to coat	13 Spray to coat	19 Spray to coat	25 Spray to coat	38 Spray to coat
Grated Parmesan Cheese	GFS-445401	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Ground Paprika	GFS-518331	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS

1. Preheat oven to 400°f and spray pan with cooking spray.
2. Brush chicken with mustard then coat with biscuit mix and place in pan.
3. Sprinkle paprika and parm cheese over chicken thighs.
4. Baked uncovered until chicken is cooked through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F

5. Serve 1 4z thigh or menued portion.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

**Modified Diet Note: For Finger Food diet, cut food into bite size pieces.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 358

Chicken Thigh Savory Baked Grnd
0250520

Week 2 Day 4 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Savory Bkd Chx Thgh	25 4z thigh	50 4z thigh	75 4z thigh	100 4z thigh	150 4z thigh
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #6 scoop* of chicken thighs with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 359

Chicken Thigh Savory Baked Pureed Thick 0250521

Week 2 Day 4 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Savory Bkd Chx Thgh		25 4z thigh	50 4z thigh	75 4z thigh	100 4z thigh	150 4z thigh
Low-Sodium Chicken Base	GFS-580589	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare baked chicken thigh recipe as directed.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrap down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with food release.
6. Cover tightly and heat in a conventional oven at 350°F until food temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F WITHIN 2 HOURS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion one #6 scoop or menued portion.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

Source: HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 360

Cookie Peanut Butter

0000019862

Week 2 Day 4 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 1 cky in milk	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peanut Butter Cookie Dough 1z	GFS-223883	25 1 cookie	50 1 cookie	75 1 cookie	100 1 cookie	150 1 cookie

WASH HANDS.

1. Line baking sheets with parchment paper.
2. Snap apart frozen dough and place 2" apart on sheet pan.
3. Bake in pre-heated conventional oven at 350°F for 13-15 minutes or in a convection oven at 300°F for 12 minutes.
4. Serve 1 cookie.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 361

Cookie Peanut Butter

0000019862

Week 2 Day 4 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 1 cookie

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peanut Butter Cookie Dough 1z	GFS-223883	25 1 cookie	50 1 cookie	75 1 cookie	100 1 cookie	150 1 cookie

WASH HANDS.

1. Line baking sheets with parchment paper.
2. Snap apart frozen dough and place 2" apart on sheet pan.
3. Bake in pre-heated conventional oven at 350°F for 13-15 minutes or in a convection oven at 300°F for 12 minutes.
4. Serve 1 cookie.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 362

Cookie Peanut Butter Pureed Thick

0000020228

Week 2 Day 4 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: #40 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peanut Butter Cookie		25 1 cookie	50 1 cookie	75 1 cookie	100 1 cookie	150 1 cookie
2% White Milk	GFS-504602	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare cookies as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor, and process until fine in consistency.
3. Mix a food thickener and milk together and gradually add to cookies while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41F WITHIN 4 HOURS.

6. Serve a #40 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 363

Rice Long Grain & Wild

0000024358

Week 2 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp: 135

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Long Grain Wild Rice	GFS-455780	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Boiling		1 3/4 Quart 3/4 Cup	3 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup	1 3/4 Gallon 3 Cup	2 3/4 Gallon
Margarine	GFS-733061	1/3 Cup 1/2 Teaspoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup	2 Cup

WASH HANDS.

OVEN METHOD:

1. Combine 2 3/4 quarts (11 cups) boiling water, 1/2 cup margarine, rice (1pkg=36ounces) and contents of seasoning pouch in a full size steam table pan. Stir well.
2. Cover and bake in a 350*F Conventional oven until most of the liquid is absorbed (about 35 minutes). Stir well. Keep warm. Fluff with a fork before serving.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140*F, HELD FOR A MINIMUM OF 15 SECONDS.

STOVE TOP METHOD:

1. Combine 2 3/4 quarts (11 cups) water and 1/2 cup margarine in a stockpot.
2. Bring to a boil. Stir in rice and contents of seasoning pouch.
3. Reduce heat to a gentle boil (simmer) and cook covered, stirring occasionally until most of the liquid is absorbed (about 20 minutes).
4. Stir well and transfer to a serving pan. Keep warm Fluff with a fork before serving.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140*F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135*F.

Serve #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 364

Rice White
0000020023

Week 2 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Parboiled Long Grain Rice	GFS-238610	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon

WASH HANDS.
In Steamer:
Place rice in a counter pan or sauce pan. Pour hot water over rice. Stir. Steam uncovered for 30 to 40 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Boiled:
Bring water to boil. Add rice. Stir. Cover tightly. Cook on low heat until rice is tender and all water is absorbed, about 15 minutes.
Remove from heat and let stand covered about 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Oven:
Place rice in a counter pan or greased casserole dish. Pour hot water over rice. Stir. Cover pan tighlty.
Bake at 350°F for 30 minutes to one hour. Remove from oven and let stand covered for 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 365

Rice Wild Long Grain Pureed Thick

0000025832

Week 2 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Long Grain & Wild Rice		25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop
Water Hot		3 1/4 Cup	1 1/2 Quart 3/4 Cup	2 1/2 Quart	3 1/4 Quart 1/2 Cup	1 1/4 Gallon
Base Veg Bulk	GFS-694871	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon
Margarine	GFS-733061	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked long grain wild rice in food processor.
2. Add butter or margarine and broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve one #10 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 366

Cabbage Cooked
0000020102

Week 2 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Cabbage Cored & Shredded	GFS-596957	38.74 1 Cup Shrd	77.47 1 Cup Shrd	116.2 1 Cup Shrd	154.93 1 Cup Shrd	232.39 1 Cup Shrd

WASH HANDS.

1. Remove outer leaves and center core. Wash cabbage. Cut into wedges or shred.
2. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
3. Cook vegetables in steamer for 14-16 minutes (5-6 psi) or 7-14 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Notes:

Minced & Moist: all food pieces must be tender and <4 mm.

Soft & Bite Sized: all food pieces must be tender and 1.5 cm x 1.5 cm. No fried vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 367

Cole Slaw Creamy Speed Scratch

0257407

Week 2 Day 4 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Shredded Cole Slaw in Separate Bags	GFS-198226	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 8 Ounce
Cole Slaw Dressing	GFS-106992	1 1/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/4 Gallon 3 Cup	2 1/4 Gallon

WASH HANDS.

1. Place cole slaw mix into a large bowl. Measure out dressing and pour over veggies. Mix lightly.
2. Cover and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 diets, serve allowed cooked, soft vegetable.

For Finger Foods diet, serve cabbage wedge (or other raw cut vegetable) with choice of dressing on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 368

Cole Slaw Creamy Speed Scratch Pureed Thk

0257410

Week 2 Day 4 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cole Slaw Creamy	25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Cole Slaw (Creamy or RF Cole Slaw) recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 369

Fruit Cup Fresh

0000021111

Week 2 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries Quartered	GFS-212768	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Seedless Red Grapes	GFS-280895	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Banana	GFS-200999	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Red Delicous Apple	GFS-197696	14 Ounce	1 Pound 12 Ounce	2 Pound 10 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce
100% Lemon Juice	GFS-311227	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Hull strawberries and cut into quarters.
2. Pull grapes from vine and cut into halves.
3. Peel and slice bananas.
4. Dice apples.
5. Place all prepared fruit into a large mixing bowl.
6. Add lemon juice concentrate. Mix well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

7. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Potassium Restricted diet, omit bananas and serve more of of strawberries, apples and grapes.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 370

Fruit Cup Fresh Pureed Thick

0000021220

Week 2 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Fruit Cup	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Remove grapes from salad before pureeing.
2. Place fresh fruit salad in blender or food processor and process until smooth in consistency.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41 F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41 F

5. Serve one #12 scoop per serving.

NOTE: Measurements of thickener can be adjusted to achieve desired consistency

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 371

Milk 2%

0037138

Week 2 Day 4 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 372

Sandwich Turkey and Cheese

0000019910

Week 2 Day 4 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 3zmt,1sl chs, 2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Red Sodium Turkey Breast	GFS-114441	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Cheddar Cheese Slices 0.75oz	GFS-726524	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Slice turkey meat into 1 oz slices.
2. Assemble sandwiches with 3 ounces of turkey and 1 slice of cheese between 2 slices of bread.
3. Cut diagonally and serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

TIPS:

May add a lettuce leaf and/or tomato slice to each sandwich for added color and texture.

**Modified Diet Note: For gluten free diet, use gluten free bread. For Potassium Restricted diet, use white bread.

**Modified Diet Note: For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 373

Sandwich Turkey and Cheese Grnd

0000020511

Week 2 Day 4 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: #8scp,1slchs,2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey & Chs Sandwich	25 3zmt,1sl chs, 2brd	50 3zmt,1sl chs, 2brd	75 3zmt,1sl chs, 2brd	100 3zmt,1sl chs, 2brd	150 3zmt,1sl chs, 2brd
Mayonnaise GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #8 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread. Add slice of cheese.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 374

Sandwich Turkey and Cheese Pureed Thick

0000020299

Week 2 Day 4 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice
Red Sodium Turkey Breast	GFS-114441	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Low-Sodium Chicken Base	GFS-580589	7/8 Teaspoon	1 5/8 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Water for Base Hot		3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Cheddar Cheese Slices 0.75oz	GFS-726524	25 .75z slice	50 .75z slice	75 .75z slice	100 .75z slice	150 .75z slice
Food Thickener	GFS-527661	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 375

Bacon

0000019773

Week 2 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 376

Banana Pureed Thick

0000020242

Week 2 Day 5 - Breakfast

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 377

Cereal Choice of 0060028

Week 2 Day 5 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 378

Cereal Hot Choice Pureed

0000024155

Week 2 Day 5 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 379

Juice of Choice
0000020564

Week 2 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 380

Milk 2%

0037138

Week 2 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 381

Sandwich Egg & Cheese

0000019771

Week 2 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 ea, Chpd egg

Oven Temp:

Internal Temp:

Serving Pan: 20x12x4" Full Pan

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
English Muffins Toasted	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Egg Patty	GFS-741320	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Cheddar Cheese Slices 0.75oz	GFS-726524	25 .75z slice	50 .75z slice	75 .75z slice	100 .75z slice	150 .75z slice

WASH HANDS

1. Place thawed egg patties on sheets pans sprayed with cooking spray.
2. Bake in Convection Oven at 300F for 6-8 minutes or until heated through.
3. Meanwhile, lightly toast english muffins.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR 15 SECONDS.

3. Place 1 egg patty and 1 slice of cheese on a lightly toasted english muffin.
4. Place sandwiches in counter pans and warm until cheese melts.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

5. Serve 1 sandwich.

*** Modified Diet Notes:

Minced & Moist: meat and/or serve finely chopped, tender and <4 mm in thick gravy or sauce and puree any bread/starch.

Soft & Bite Sized: can contain meat, fish or vegetables if final cooked pieces are no larger than 1.5 cm x 1.5 cm and are soft and tender. No hard lumps.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 382

Sandwich Egg & Cheese
0000019771

Week 2 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan: 20x12x4" Full Pan

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
English Muffins Toasted	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Egg Patty	GFS-741320	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Cheddar Cheese Slices 0.75oz	GFS-726524	25 .75z slice	50 .75z slice	75 .75z slice	100 .75z slice	150 .75z slice

WASH HANDS

1. Place thawed egg patties on sheets pans sprayed with cooking spray.
2. Bake in Convection Oven at 300F for 6-8 minutes or until heated through.
3. Meanwhile, lightly toast english muffins.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR 15 SECONDS.

3. Place 1 egg patty and 1 slice of cheese on a lightly toasted english muffin.
4. Place sandwiches in counter pans and warm until cheese melts.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

5. Serve 1 sandwich.

*** Modified Diet Notes:

Minced & Moist: meat and/or serve finely chopped, tender and <4 mm in thick gravy or sauce and puree any bread/starch.

Soft & Bite Sized: can contain meat, fish or vegetables if final cooked pieces are no larger than 1.5 cm x 1.5 cm and are soft and tender. No hard lumps.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 383

Sandwich Egg & Cheese Pureed Thk

0072668

Week 2 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Patty	GFS-741320	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Cheddar Cheese Slices 0.75oz	GFS-726524	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Base Veg Bulk	GFS-694871	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Food Thickener	GFS-527661	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 384

Turkey Links Grnd
0000020775

Week 2 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #12 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	25 2 each	50 2 each	75 2 each	100 2 each	150 2 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #12 scoop* of turkey links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 385

Turkey Links Pureed Thick

0000020152

Week 2 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2- #30 scps	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	50 1 each	100 1 each	150 1 each	200 1 each	300 1 each
Chicken Base GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked turkey links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with vegetable cooking spray.
5. Cover tightly and reheat quickly to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion two #30 scoops per serving.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 386

Beans Green

0000020099

Week 2 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 387

Beans Green Pureed Thick
0000020282

Week 2 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 388

Beef Stroganoff
0000020026

Week 2 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Diced Beef	GFS-669091	4 Pound 5 Ounce	8 Pound 8 Ounce	13 Pound	17 Pound 4 Ounce	25 Pound 12 Ounce
Margarine	GFS-733061	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Onion Dcd 1/4"	GFS-198307	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Celery	GFS-170895	2 1/4 Cup	1 Quart 1/2 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart	3 1/4 Quart
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 Teaspoon	2 7/8 Teaspoon	1 1/3 Tablespoon	1 2/3 Tablespoon
Beef Base	GFS-110611	1 Tablespoon 1/2 Teaspoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon
Water Hot		3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Flour	GFS-227528	2/3 Cup 2/3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	2 Cup	2 3/4 Cup	1 Quart 1/4 Cup
Water Hot		3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Worcestershire Sauce	GFS-109843	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup
Mushroom Stems & Pcs	GFS-119024	1 3/4 Cup 3 Tablespoon	1 Quart	1 1/4 Quart 3/4 Cup	1 3/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup
Margarine	GFS-733061	2 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 1/3 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon
Lite Sour Cream	GFS-601580	1 1/3 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/2 Cup	2 Quart

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Chop thawed beef into bite-sized pieces. Brown beef in margarine (#1).
2. Add onions, celery, and black pepper to beef. Cook until vegetables are tender. Drain off excess fat.
3. Prepare beef base and add to beef. Simmer 20 minutes.
4. Add flour, water and worcestershire sauce. Stir until smooth. Add to beef. Stir and cook until thickened.
5. Saute mushrooms in margarine (#2).
6. Add sour cream and mushrooms to meat mixture. Stir to distribute and blend.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155º F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

7. Serve using a 4z ladle over rice or noodles.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 388

Beef Stroganoff

0000020026

Week 2 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

**Modified Diet Note: For RS Beef Stroganoff use unsalted butter and reduced sodium beef base.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets grind to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 389

Beef Stroganoff Grnd

0000020558

Week 2 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Stroganoff	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle

WASH HANDS.

1. Prepare regular recipe as directed- except remove the amount of cooked beef needed and place in a food processor. Grind to desired texture.
2. Then continue with regular recipe as directed.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop*. Additional gravy may be needed to moisten meat.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 390

Beef Stroganoff Pureed Thick

0000024463

Week 2 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Stroganoff	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
Water Hot	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Beef Base GFS-110611	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Food Thickener GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Pureed Egg Noodles	25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop

WASH HANDS.

1. Place prepared Beef Stroganoff in food processor.
2. Add prepared broth and process until smooth in texture.
3. Add thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300ºF for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

7. Prepare pureed rice or pasta according to specific recipe.
8. Serve one #8 scoop pureed beef stroganoff with one #8 scoop pureed rice or pasta on the side.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 391

Bread Pureed
0000020428

Week 2 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 392

Noodles Egg

0000020018

Week 2 Day 5 - Lunch

Menu Planning Group: Starches

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Extra Wide Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle, bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 1/2 cup slotted spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 393

Noodles Egg

0000020018

Week 2 Day 5 - Lunch

Menu Planning Group: Starches

Portion Size: 4z Bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Extra Wide Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle, bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 1/2 cup slotted spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 394

Noodles Egg Pureed

0000020263

Week 2 Day 5 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Noodles		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base	GFS-439606	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Water Hot		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Prepare Egg Noodles recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT water or broth and margarine and gradually add to pasta while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 395

Pie Heavenly Hash

0000025738

Week 2 Day 5 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: 1/10th Slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Instant Chocolate Pudding Mix	GFS-106593	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Whole Milk	GFS-512109	1 1/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 2 Cup	1 1/4 Gallon 3 Cup	2 1/4 Gallon
Mini Marshmallows	GFS-191736	1 1/3 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/4 Cup	2 Quart
Semisweet Chocolate Chips	GFS-874523	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup
9" Graham Pie Crust	GFS-263389	2.5 1 Crust - K	5 1 Crust - K	7.5 1 Crust - K	10 1 Crust - K	15 1 Crust - K
Whipped Topping in Pastry Bag	GFS-330442	20 1 Tbsp	40 1 Tbsp	60 1 Tbsp	80 1 Tbsp	120 1 Tbsp

WASH HANDS

1. Combine instant pudding mix with milk in mixing bowl. Mix at low speed 2-4 minutes.
2. Fold in mini-marshmallows and choc chips.
3. Pour into pie shells.
4. Chill 1-2 hours. Garnish with whipped topping.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

5. Serve 1 Slice (1/10th of Pie)

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 396

Pie Heavenly Hash Pureed
0000025769

Week 2 Day 5 - Lunch

Menu Planning Group: Desserts Pies

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Instant Chocolate Pudding Mix	GFS-106593	1 Pound 6 Ounce	2 Pound 12 Ounce	4 Pound 3 Ounce	5 Pound 8 Ounce	8 Pound 4 Ounce
2% White Milk	GFS-504602	1 1/2 Quart 1/2 Cup	3 1/4 Quart	1 Gallon 3 Cup	1 1/2 Gallon 2 Cup	2 1/2 Gallon
Mini Marshmallows	GFS-191736	1 1/3 Cup 1 2/3 Tablespoon	3 Cup	1 Quart 1/4 Cup	1 1/4 Quart 3/4 Cup	2 Quart 1/2 Cup
Semisweet Chocolate Chips	GFS-874523	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

Filling

1. Combine instant pudding mix with milk in mixing bowl. Mix at low speed 2-4 minutes.
2. Melt mini marshmallows and chocolate chips in a double boiler or sprayer pot if no double boiler is available.
3. Let mixture cool while stirring constantly.
4. Fold mini marshmallow and choc chip mixture into pudding.
6. Chill 1-2 hours. Garnish with whipped topping.

CCP: REFRIGERATE AT 41°F OR BELOW.

7. Serve #10 scoop

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 397

Chili Cincinnati 3-Way MTG
0099732

Week 2 Day 5 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 serving	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Chili without Beans	GFS-438150	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Whl Grn Spaghetti Noodles		1 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon	4 3/4 Gallon	7 Gallon
Shredded Mild Cheddar Cheese	GFS-191043	12 1/2 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce

WASH HANDS.
1. Preheat convection oven to 300ºF.
2. Pour chili into pans and cover.
3. Heat approximately 40 minutes, stirring occasionally.
4. Once product has reached internal temperature of 160ºF, remove and place on serving line.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 160ºF HELD FOR A MINIMUM OF 15 SECONDS.
5. Cook pasta per instructions.
6. Measure 3/4 cup spaghetti onto plate with spaghetti server.
7. Use 4 oz ladle to place chili over spaghetti.
8. Top chili with 0.5 oz cheese.
1 serving provides= 1.5 oz eq grain and 1.5 oz meat/meat alternate
Consider serving with package of oyster crackers.
Source: National School Lunch Week 2013
Updated July 2013

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 398

Chowder Hash Brown Creamy

0136454

Week 2 Day 5 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Shredded Hashbrowns	GFS-316334	1 Pound 3 1/2 Ounce	2 Pound 7 Ounce	3 Pound 11 Ounce	4 Pound 14 Ounce	7 Pound 4 Ounce
Fresh Jumbo Carrots Diced	GFS-198501	1 3/4 Cup	3 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup
Onion Dcd 1/4"	GFS-198307	1 3/4 Cup	3 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup
Celery Diced	GFS-170895	1 3/4 Cup	3 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup
Vegetable Oil	GFS-292702	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 2 1/3 Tablespoon
Water Hot		3 1/2 Quart	1 3/4 Gallon	2 1/2 Gallon	3 1/2 Gallon	5 1/4 Gallon
Low-Sodium Chicken Base	GFS-580589	3 1/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup
Salt	GFS-125557	To Taste	To Taste	To Taste	To Taste	To Taste
Ground White Pepper	GFS-149462	5/8 Teaspoon	1 1/8 Teaspoon	1 3/4 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/2 Teaspoon
Cream Soup Base	GFS-160780	9 1/4 Ounce	1 Pound 2 1/2 Ounce	1 Pound 12 Ounce	2 Pound 5 Ounce	3 Pound 8 Ounce
Potato Granules No Milk	GFS-118508	7 Ounce	14 Ounce	1 Pound 5 Ounce	1 Pound 12 Ounce	2 Pound 10 Ounce

WASH HANDS

WASH ALL FRESH UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Prepare hashbrowns per package instructions.
2. Saute diced carrots, celery, and onion in olive oil for 3 minutes.
3. Add water, chicken base, white pepper and salt (too taste) and bring to a boil.
4. Turn down to a simmer, add cream soup base and simmer for 2 minutes.
5. Add potato pearls (dry) and simmer for 2 minutes. Turn off heat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve 6z ladle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 399

Chowder Hash Brown Creamy Pureed Thick

0141326

Week 2 Day 5 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crmy Hash Brown Chowdr	25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Food Thickener GFS-527661	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Saltine Crackers	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each

WASH HANDS.

1. Prepare Creamy Hash Brown Chowder recipe as directed. Remove portions required from the regular prepared recipe.
2. Strain solid food and reserve liquid.
3. Add solid food to food processor and process until fine in consistency.
4. Gradually add hot reserved soup broth to mixture while processing to a smooth homogeneous consistency. Use all liquid. Some additional liquid may be required (broth or water).
5. Add food thickener and crackers and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Pour into pan and heat to 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one 6 flz. ladle of Pureed Creamy Hash Brown Chowder.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

Source: HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 400

Cod Lemon Baked Grnd
0192028

Week 2 Day 5 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lemon Baked Cod	25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 2z gravy.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 401

Cod Lemon Baked Pureed Thick

0192029

Week 2 Day 5 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lemon Baked Cod		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare Lemon Baked Fish recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until food temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 402

Hot Dog on WG Bun MTG 0072501

Week 2 Day 5 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bun Hot Dog WGrain Slcd 6" Fz	GFS-733411	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Franks Beef & Pork 8/#	GFS-154792	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Ketchup Pkt	GFS-255521	25 9 Gm Pkt Each	50 9 Gm Pkt Each	75 9 Gm Pkt Each	100 9 Gm Pkt Each	150 9 Gm Pkt Each

WASH HANDS.
1. Place 1 hot dog in each bun.
Convection oven: 350ºF
Conventional oven: 400ºF
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.
2. Serve within 3 hours.
3. Serve with ketchup packet (optional).
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
Child Nutrition: 1 Each provides= 2 oz eq grains, 2 oz meat/meat alternate
Updated January 2016

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 403

Milk 2%

0037138

Week 2 Day 5 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 404

Salad Melon Mixed

0000021163

Week 2 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon Peeled, Seeded, Cubed	GFS-326089	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Honeydew Peeled, Seeded, Cubed	GFS-197904	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Cantaloupe Peeled, Seeded, Cubed	GFS-412201	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel Watermelon, Honeydew, Cantaloupe and cut into medium cubes. Remove any remaining seeds.

2. Toss, cover, and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 Diets, serve finely chopped mixed melon salad, no seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 405

Salad Melon Mixed

0000021163

Week 2 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon Peeled, Seeded, Cubed	GFS-326089	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Honeydew Peeled, Seeded, Cubed	GFS-197904	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Cantaloupe Peeled, Seeded, Cubed	GFS-412201	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel Watermelon, Honeydew, Cantaloupe and cut into medium cubes. Remove any remaining seeds.

2. Toss, cover, and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 Diets, serve finely chopped mixed melon salad, no seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 406

Salad Melon Mixed Pureed Thick

0000021237

Week 2 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mixed Melon Salad	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Prepare Mixed Melon Salad recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add a food thickener and process until smooth.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41° F WITHIN 4 HOURS.

6. Serve #12 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41° F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 407

Sauce Tartar Dill NRV
0210312

Week 2 Day 5 - Dinner

Menu Planning Group: Condiments Other

Portion Size: 1 Tbsp.	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dill Weed	GFS-513938	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
East Coast Seasoning	GFS-195751	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon

WASH HANDS

1. Combine all ingredients. Chill at least 30 minutes before serving.

CCP: REFRIGERATE AT 41°F OR BELOW.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 408

Vegetable Blend Key West 0043116

Week 2 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Vegetable Blend	GFS-164090	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 409

Vegetable Blend Key West Pureed
0043117

Week 2 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Veggie Blnd		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED vegetable blend to be pureed from regular prepared recipe and place in food processor.
2. Add margarine and prepared broth (base and water) and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table coated with liquid food release.
5. Cover tightly and bake in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressure less Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ovei and steamer conditions. Do not over bake.

6. Portion one #12 scoop per serving.
7. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 410

Bread Pureed
0000020428

Week 2 Day 6 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 411

Cereal Choice of 0060028

Week 2 Day 6 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 412

Cereal Hot Choice Pureed

0000024155

Week 2 Day 6 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 413

Egg Scrambled
0000019720

Week 2 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 414

Egg Scrambled Pureed Thick

0000020136

Week 2 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 415

Juice of Choice
0000020564

Week 2 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 416

Milk 2%

0037138

Week 2 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 417

Bread Pureed
0000020428

Week 2 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 418

Carrots

0000020106

Week 2 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/2 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 419

Carrots Pureed Thick

0000020298

Week 2 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Carrots		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 420

Chicken Breast Honey Mustard

0183770

Week 2 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Honey	GFS-217523	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dijon Mustard	GFS-312267	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 3/4 Cup
Curry Powder	GFS-224804	2 Tablespoon 1/2 Teaspoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 2/3 Tablespoon	3/4 Cup 1 Tablespoon
Boneless Skinless Chicken Breast	GFS-268127	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Melt margarine.
2. In a bowl, combine the margarine, honey, mustard and curry powders. Set aside.
3. Place chicken on a greased baking pan; brush with sauce. Turn chicken; brush with sauce.
4. Bake, uncovered, at 375°F for 35-40 minutes or until chicken juice run clear, basting often.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 421

Chicken Breast Honey Mustard Grnd
0183785

Week 2 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hny Mustard Chix Brst	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #6 scoop* of ground Honey Mustard Chicken with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 422

Chicken Breast Honey Mustard Pureed

0183798

Week 2 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hny Mustard Chix Brst		25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Honey Mustard Chicken in food processor.
2. Add hot broth (base and water) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR <1 SECOND.

Let set 5-10 minutes before serving

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

6. Serve one #8 scoop. Discard unused portions.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 423

Choice of Roll
0201053

Week 2 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 424

Choice of Roll
0201053

Week 2 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 425

Pears Diced
0000021369

Week 2 Day 6 - Lunch

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Diced Pears in Juice	GFS-610364	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

4. Serve using a 4z spoodle.

Child Nutrition: 4z spoodle provides 1/2 cup fruit.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 426

Pears Diced Pureed Thick

0000025953

Week 2 Day 6 - Lunch

Menu Planning Group: Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Diced Pears Drained		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
100% Apple Juice	GFS-584339	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Place drained, diced pears in blender or food processor.
2. Add reserved liquid or juice and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

4. Portion one #8 scoop per serving

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 427

Potatoes Rosemary Roasted

0085063

Week 2 Day 6 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Sliced	GFS-233285	5 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Ground Rosemary	GFS-513792	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Salt	GFS-125557	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Garlic Powder	GFS-513857	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Preheat oven to 425ºF.
2. Wash potatoes and slice 1/2" thick.
3. Combine potato slices and all other ingredients in a large mixing bowl; toss to coat.
4. Spread potatoes in an even layer in a shallow baking pan.
5. Bake for 10 minutes until tender, turning once.
6. Serve 1/2 cup (or menued portion).

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For Mechanical Soft, NDD Levels 3 & 2 potato skins should be removed before cooking. Cook potatoes until soft and tender.

For Finger Foods diet, drain the oil from the potatoes before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 428

Potatoes Rosemary Roasted

0085063

Week 2 Day 6 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: 1/2 cup, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Sliced	GFS-233285	5 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Ground Rosemary	GFS-513792	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Salt	GFS-125557	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Garlic Powder	GFS-513857	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Preheat oven to 425ºF.
2. Wash potatoes and slice 1/2" thick.
3. Combine potato slices and all other ingredients in a large mixing bowl; toss to coat.
4. Spread potatoes in an even layer in a shallow baking pan.
5. Bake for 10 minutes until tender, turning once.
6. Serve 1/2 cup (or menued portion).

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For Mechanical Soft, NDD Levels 3 & 2 potato skins should be removed before cooking. Cook potatoes until soft and tender.

For Finger Foods diet, drain the oil from the potatoes before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 429

Potatoes Rosemary Roasted Pureed Thick

0086650

Week 2 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: #8 scp, no skins	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rosemary Rstd Potatoes	25 1/2 cup	50 1/2 cup	75 1/2 cup	100 1/2 cup	150 1/2 cup
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Water Hot	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare Roasted Rosemary Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.
7. Serve a #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 430

Apple Slices
0100187

Week 2 Day 6 - Dinner

Menu Planning Group: Fruits

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Granny Smith Apple Chopped	GFS-582271	12.5 1 Cup Slcd	25 1 Cup Slcd	37.5 1 Cup Slcd	50 1 Cup Slcd	75 1 Cup Slcd

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Slice apples into slices.
2. Serve 1/2 cup or menued portion.

***Modified Diet Notes:

Minced & Moist: serve applesauce.

Soft & Bite Sized: serve applesauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 431

Applesauce Unsweetened
0000020862

Week 2 Day 6 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Applesauce	GFS-610283	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Serve unsweetened applesauce using a #8 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 432

Milk 2%

0037138

Week 2 Day 6 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 433

Pork Ribette BBQ Sandwich

0236294

Week 2 Day 6 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bnls Shaped Pork Rib 4z	GFS-287849	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
BBQ Sauce	GFS-734136	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare product from frozen.
2. Add BBQ Sauce to meat.
3. Grill on medium-high heat for 3.5 - 4 minutes per side, or bake at 400°F for 13-15 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F FOR A MINIMUM OF 15 SECONDS.

4. Place 1 ribette on the bun. Serve 1 each.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 434

Pork Ribette BBQ Sandwich Grnd

0236295

Week 2 Day 6 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: #6mt, 2z sc on bun	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
BBQ Pork Ribette		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
BBQ Sauce	GFS-734136	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #6 scoop* of BBQ pork ribette with 2 flz of BBQ sauce on a bun.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 435

Pork Ribette BBQ Sandwich Pureed Thk

0236297

Week 2 Day 6 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: #8 scp, 2 brd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
BBQ Pork Ribette	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Beef Base GFS-110611	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water Hot	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Pureed Bread	50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Place prepared BBQ Pork Ribette in food processor.
2. Add broth and process until smooth in texture.
3. Add thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300° F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ove and steamer conditions. Do not overbake.

7. Serve one #8 scoop between 2 slices of Pureed Bread. Garnish with additional BBQ sauce, if desired.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 436

Vegetable Blend Capri
0000020319

Week 2 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Capri Vegetable Blend	GFS-610841	3 Pound 9 Ounce	7 Pound	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 437

Vegetable Blend Capri Pureed Thick
0000020318

Week 2 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Capri Vegetable Blend	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 438

Cereal Choice of 0060028

Week 2 Day 7 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 439

Cereal Hot Choice Pureed

0000024155

Week 2 Day 7 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 440

Juice of Choice
0000020564

Week 2 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 441

Milk 2%

0037138

Week 2 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 442

Pancake Bake Apple Cinnamon
0265271

Week 2 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 ea, Moist

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Water Hot		1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Applesauce	GFS-610283	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Ground Cinnamon	GFS-127321	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon

WASH HANDS.

1. In a large mixing bowl, combine the pancake batter and water. Mix well.
2. Add the applesauce and cinnamon and mix.
3. Pour in a greased or lined 18x26 pan.
4. Bake at 375 for 20-25 minutes.
5. Cut into 4 x 4 1/2 inch pieces and serve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 443

Pancake Bake Apple Cinnamon
0265271

Week 2 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 4 x 4.5" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Water Hot		1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Applesauce	GFS-610283	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Ground Cinnamon	GFS-127321	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon

WASH HANDS.

1. In a large mixing bowl, combine the pancake batter and water. Mix well.
2. Add the applesauce and cinnamon and mix.
3. Pour in a greased or lined 18x26 pan.
4. Bake at 375 for 20-25 minutes.
5. Cut into 4 x 4 1/2 inch pieces and serve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 444

Pancake Bake Apple Cinnamon Pureed
0265273

Week 2 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Appl Cinn Pancake Bake	50 18x26x2 pan	100 18x26x2 pan	150 18x26x2 pan	200 18x26x2 pan	300 18x26x2 pan
2% White Milk GFS-504602	2 1/4 Quart	1 Gallon 2 Cup	1 1/2 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon

WASH HANDS.

1. Prepare Pancake recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Gradually add milk to pureed pancakes while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

6. Serve #6 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 445

Sausage Links

0040246

Week 2 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Link	GFS-483162	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place sausage links on sheet pans and bake in Convection Oven per package instructions until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 2 links.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 446

Sausage Links Grnd
0118737

Week 2 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #8 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	37.88 2 each	75.76 2 each	113.64 2 each	151.52 2 each	227.28 2 each
Poultry Gravy	37.88 2z ladle	75.76 2z ladle	113.64 2z ladle	151.52 2z ladle	227.28 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #12 scoop* of ground sausage links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 447

Sausage Links Pureed Thick

0119043

Week 2 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2-#20 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	43.1 2 each	86.2 2 each	129.3 2 each	172.4 2 each	258.6 2 each
Water Hot	2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Chicken Base GFS-439606	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place prepared sausage links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat at 350º F until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

6. Serve 2- #30 scoops of pureed sausage links.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 448

Syrup Maple
0189772

Week 2 Day 7 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 449

Bread Pureed
0000020428

Week 2 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 450

Cupcake Banana
0190586

Week 2 Day 7 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 1/3 Cup	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup
Banana Mashed	GFS-200999	5 1/2 Ounce	11 Ounce	1 Pound 1/2 Ounce	1 Pound 6 Ounce	2 Pound 1 1/2 Ounce
Imitation Vanilla	GFS-110736	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon
White Cake Mix	GFS-245747	1 Pound 12 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce	7 Pound	10 Pound 8 Ounce
Vanilla Icing	GFS-696600	5 1/2 Ounce	11 Ounce	1 Pound 1/2 Ounce	1 Pound 6 Ounce	2 Pound 1 1/2 Ounce
Banana	GFS-200999	0.35 1 Each	0.7 1 Each	1.05 1 Each	1.39 1 Each	2.09 1 Each
100% Lemon Juice	GFS-311227	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon

WASH HANDS.

1) Add 2 cups of the water, 1st amount of mashed bananas, vanilla extract and cake mix to mixer bowl fitted with paddle attachment; mix on low speed for 30 seconds.

2) Stop mixer, scrape bowl and paddle; mix on medium speed for 2 minutes.

3) Add remaining 2 cups water gradually while mixing on low speed; stop mixer, scrape bowl and paddle.

4) Mix batter on low speed for 2 minutes. DO NOT OVERMIX

5) Deposit batter, using #16 scoop, into greased or paper-lined muffin pans.

6) Bake as directed below; allow to cool completely before frosting.

Bake

Convection Oven* 300°F 13-18 minutes

Standard Oven 350°F 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Finishing

1) Add icing, 2nd amount of mashed banana and lemon juice to mixing bowl; stir until combined.

2) Transfer mixture to pastry bag fitted with star tip; pipe 0.25 oz onto completely cooled cupcakes and serve.

Serving

1. Serve 1 cupcake or menued portion.

**Modified Diet Notes:

For NDD Levels 3 & 2, do not overbake cupcakes or let dry out. They should be moist.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 450

Cupcake Banana
0190586

Week 2 Day 7 - Lunch

Menu Planning Group: Desserts Cake

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 451

Cupcake Banana
0190586

Week 2 Day 7 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 1 ea, moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 1/3 Cup	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup
Banana Mashed	GFS-200999	5 1/2 Ounce	11 Ounce	1 Pound 1/2 Ounce	1 Pound 6 Ounce	2 Pound 1 1/2 Ounce
Imitation Vanilla	GFS-110736	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon
White Cake Mix	GFS-245747	1 Pound 12 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce	7 Pound	10 Pound 8 Ounce
Vanilla Icing	GFS-696600	5 1/2 Ounce	11 Ounce	1 Pound 1/2 Ounce	1 Pound 6 Ounce	2 Pound 1 1/2 Ounce
Banana	GFS-200999	0.35 1 Each	0.7 1 Each	1.05 1 Each	1.39 1 Each	2.09 1 Each
100% Lemon Juice	GFS-311227	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon

WASH HANDS.

1) Add 2 cups of the water, 1st amount of mashed bananas, vanilla extract and cake mix to mixer bowl fitted with paddle attachment; mix on low speed for 30 seconds.

2) Stop mixer, scrape bowl and paddle; mix on medium speed for 2 minutes.

3) Add remaining 2 cups water gradually while mixing on low speed; stop mixer, scrape bowl and paddle.

4) Mix batter on low speed for 2 minutes. DO NOT OVERMIX

5) Deposit batter, using #16 scoop, into greased or paper-lined muffin pans.

6) Bake as directed below; allow to cool completely before frosting.

Bake

Convection Oven* 300°F 13-18 minutes

Standard Oven 350°F 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Finishing

1) Add icing, 2nd amount of mashed banana and lemon juice to mixing bowl; stir until combined.

2) Transfer mixture to pastry bag fitted with star tip; pipe 0.25 oz onto completely cooled cupcakes and serve.

Serving

1. Serve 1 cupcake or menued portion.

**Modified Diet Notes:

For NDD Levels 3 & 2, do not overbake cupcakes or let dry out. They should be moist.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 451

Cupcake Banana
0190586

Week 2 Day 7 - Lunch

Menu Planning Group: Desserts Cake

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 452

Cupcake Banana Pureed Thick

0192027

Week 2 Day 7 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Banana Cupcake		25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
2% White Milk	GFS-504602	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Food Thickener	GFS-527661	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup

WASH HANDS.

1. Prepare Cupcake recipe as directed. Remove portions required from regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add milk to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Hold chilled for service.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

6. Serve one #10 scoop of Pureed Cupcake.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 453

Ham Baked Glazed

0000020029

Week 2 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: 3z slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Cooked Ham in Natural Juices	GFS-633752	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Brown Sugar	GFS-860311	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Corn Starch	GFS-318012	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup	1/3 Cup	1/2 Cup
White Corn Syrup	GFS-434841	2 Ounce	4 Ounce	6 Ounce	8 Ounce	12 Ounce
100% Pineapple Juice	GFS-566144	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup	1/3 Cup	1/2 Cup

WASH HANDS.

1. Place ham, fat side up, on rack in roasting pan. Do not cover.
2. Bake at 325°F until the ham reaches an internal temperature of 145°F (approx 18 minutes per pound).
3. Remove ham from oven about 30 minutes before it is done cooking. Drain fat.
4. Prepare glaze:

a. Combine ingredients for glaze.

b. Spoon glaze over ham.

5. Return ham to oven. Bake at 325°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F HELD FOR A MINIMUM OF 3 MINUTES.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve menued portion.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets grind meat to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 454

Ham Baked Glazed Grnd
0000020554

Week 2 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Glazed Ham	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Pork Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked ham and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop* of ham with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 455

Ham Baked Glazed Pureed Thick

0000024458

Week 2 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #10 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Glazed Ham		5 Pound 4 Ounce	10 Pound 8 Ounce	15 Pound 12 Ounce	21 Pound	31 Pound 8 Ounce
Water Hot		2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
100% Pineapple Juice	GFS-566144	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Remove skin.
2. Place cooked, chopped Baked Glazed Ham in food processor.
2. Add water and pineapple juice and process until smooth in texture.
3. Add thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Convection Oven – bake at 300°F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

7. Serve one #10 scoop.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 456

Potatoes Au Gratin

0000020041

Week 2 Day 7 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Augratin Potatoes	GFS-118575	1 Pound 6 1/2 Ounce	2 Pound 13 Ounce	4 Pound 4 Ounce	5 Pound 12 Ounce	8 Pound 8 Ounce
Water Hot		2 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup	2 Gallon	2 3/4 Gallon	4 1/4 Gallon
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Spray 12x20x2" pans with cooking spray.
2. Place potato slices in pan and sprinkle cheese sauce over them.
3. Bring water to a boil, add margarine and pour over potato slices.
4. Bake uncovered in Conventional Oven at 400F for 45 minutes or in Convection Oven at 300F for 45 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

5. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 457

Potatoes Au Gratin Pureed
0000020357

Week 2 Day 7 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Au Gratin Potatoes	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Remove portions required from the regular prepared AuGratin Potato recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT broth gradually to potatoes while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat to serving temperature.

CCP: WITHIN 2 HOURS, REHEAT TO MINIMUM INTERNAL TEMPERATURE OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*Volume of liquid required may vary slightly, depending on texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 458

Vegetable Blend Key West 0043116

Week 2 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Vegetable Blend	GFS-164090	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 459

Vegetable Blend Key West Pureed
0043117

Week 2 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Veggie Blnd		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED vegetable blend to be pureed from regular prepared recipe and place in food processor.
2. Add margarine and prepared broth (base and water) and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table coated with liquid food release.
5. Cover tightly and bake in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressure less Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ovei and steamer conditions. Do not over bake.

6. Portion one #12 scoop per serving.
7. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 460

Bread Pureed
0000020428

Week 2 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 461

Choice of Roll
0201053

Week 2 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 462

Choice of Roll
0201053

Week 2 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 463

Green Pepper Stuffed Conv
0000020054

Week 2 Day 7 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs & 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Entree Grn Peprs Stfd W/sce	GFS-219878	25 1 Each, 1/2 C Sce	50 1 Each, 1/2 C Sce	75 1 Each, 1/2 C Sce	100 1 Each, 1/2 C Sce	150 1 Each, 1/2 C Sce

WASH HANDS.

1. Thaw product under refrigeration.

CCP: THAW UNDER REFRIGERATION AT 41°F OR BELOW.

2. Bake in conventional oven at 350°F for 80-85 minutes or convection oven at 300°F for approximately 1-1/2 hours.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 stuffed pepper with 2 oz of sauce.

**Modified Diet Note: For RS Stuffed Green Pepper please refer to scratch recipe.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 464

Milk 2%

0037138

Week 2 Day 7 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 465

Oranges Mandarin
0000019870

Week 2 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges in Juice	GFS-612448	1.05 #10 Can	2.09 #10 Can	3.13 #10 Can	4.17 #10 Can	6.25 #10 Can

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 466

Oranges Mandarin Pureed Thick

0000020195

Week 2 Day 7 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Mandarin Oranges recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Add a food thickener to fruit while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve a #10 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 467

Peppers Unstuffed Pureed
0072883

Week 2 Day 7 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 2- #8 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Unstuffed Peppers	25 2 #8 scoops	50 2 #8 scoops	75 2 #8 scoops	100 2 #8 scoops	150 2 #8 scoops
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Place prepared Unstuffed Peppers in food processor and puree until smooth in texture.
2. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Pour into steam table pan coated with cooking spray.
4. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

5. Serve two #8 scoops.

NOTE: A small amount of water may be added and the amount of food thickener adjusted in order to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 468

Peppers Unstuffed Scratch
c0067109

Week 2 Day 7 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 2 #8 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Beef 80/20	GFS-158704	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Fresh Green Peppers Cut into thin strips	GFS-592315	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Onion Dcd 1/4"	GFS-198307	4.43 1 Cup, diced	8.85 1 Cup, diced	13.28 1 Cup, diced	17.7 1 Cup, diced	26.55 1 Cup, diced
Canned Low Sod Rts Tomato Soup	GFS-514829	3 Pound 15 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce	15 Pound 12 Ounce	23 Pound 8 Ounce
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Worcestershire Sauce	GFS-109843	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Garlic Powder	GFS-513857	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Ground Cumin	GFS-149705	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Tabasco Sauce	GFS-374111	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Parboiled Long Grain Rice	GFS-238610	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Cook beef, green peppers and onions in skillet until beef is browned, stirring to separate meat.
2. Add soup, water, Worcestershire, garlic powder, cumin, hot pepper sauce and black pepper and rice. Bring to a boil and reduce.
3. Cover and set aside 20-25 min. Fluff with fork.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 469

Rice White
0000020023

Week 2 Day 7 - Dinner

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Parboiled Long Grain Rice	GFS-238610	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon

WASH HANDS.
In Steamer:
Place rice in a counter pan or sauce pan. Pour hot water over rice. Stir. Steam uncovered for 30 to 40 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Boiled:
Bring water to boil. Add rice. Stir. Cover tightly. Cook on low heat until rice is tender and all water is absorbed, about 15 minutes.
Remove from heat and let stand covered about 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Oven:
Place rice in a counter pan or greased casserole dish. Pour hot water over rice. Stir. Cover pan tighlty.
Bake at 350°F for 30 minutes to one hour. Remove from oven and let stand covered for 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 470

Biscuits and Sausage Gravy

0117470

Week 3 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 bsct, 1z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Gravy Sausage Pepper	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle
Southern Style Biscuit	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare sausage pepper gravy as directed.
2. Prepare biscuits per package instructions
3. Serve 1 biscuit with 1 floz gravy.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 471

Biscuits and Sausage Gravy Pureed Thick

0118266

Week 3 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #10 bsct, 1z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit		50 1/2 Each	100 1/2 Each	150 1/2 Each	200 1/2 Each	300 1/2 Each
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Gravy Sausage Pepper		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS

1. Prepare Southern Style Biscuit recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add milk to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in conventional oven at 350 degrees F until temperature reaches 165 degrees F.
7. Add pepper sausage gravy to processor and process until smooth.
8. Serve 1 #20 scoop Biscuit, and 1 fl. oz. ladle Sausage Pepper Gravy.

CC P: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

NOTE: If unable to puree bulk sausage to desired consistency consider using commercial gravy mix

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 472

Cereal Choice of 0060028

Week 3 Day 1 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 473

Cereal Hot Choice Pureed

0000024155

Week 3 Day 1 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 474

Egg Scrambled

0000019720

Week 3 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 475

Egg Scrambled Pureed Thick

0000020136

Week 3 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 476

Juice of Choice
0000020564

Week 3 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 477

Milk 2%

0037138

Week 3 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 478

Bread Pureed
0000020428

Week 3 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 479

Cake Peach Slump

0264357

Week 3 Day 1 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 2x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Yellow Cake Mix	GFS-245755	0.22 5 Lb Box	0.43 5 Lb Box	0.65 5 Lb Box	0.86 5 Lb Box	1.29 5 Lb Box
Water		1 1/3 Cup 1 2/3 Tablespoon	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup
divided						
Peach Pie Filling	GFS-124257	0.22 #10 Can GFS	0.43 #10 Can GFS	0.65 #10 Can GFS	0.86 #10 Can GFS	1.29 #10 Can GFS
Unsalted Butter Print	GFS-299405	1/3 Cup 1 2/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup	1 3/4 Cup	2 1/2 Cup
Melted						
Brown Sugar	GFS-860311	1/3 Cup 1 2/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup	1 3/4 Cup	2 1/2 Cup
divided						

WASH HANDS.

1. Place 2 1/2 cups of water in a mixing bowl. Add the cake mix and using a paddle, mix on medium speed for 3 minutes.
2. Change to a low speed, mix for 1 minute while gradually adding 3 1/2 cups of water.
3. Scrape the bowl and paddle thoroughly and continue to mix on low speed for 2 minutes.
4. Randomly place half of the peach slices into a greased or paper-lined 18x26x2 sheet pan.
5. Drizzle half of the melted butter over the peaches then sprinkle half of the brown sugar on top.
6. Place half of the cake batter over the peaches.
7. Repeat the process until all the ingredients are used.
8. Bake in a convection oven at 300ºF for 25-30 minutes.
9. Allow to cool before cutting.
10. Cut 9 x 13 for 117 2x2" pieces.

Source: Krusteaz

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 480

Cake Peach Slump

0264357

Week 3 Day 1 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: Moist 2x2"pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Yellow Cake Mix	GFS-245755	0.22 5 Lb Box	0.43 5 Lb Box	0.65 5 Lb Box	0.86 5 Lb Box	1.29 5 Lb Box
Water		1 1/3 Cup 1 2/3 Tablespoon	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup
divided						
Peach Pie Filling	GFS-124257	0.22 #10 Can GFS	0.43 #10 Can GFS	0.65 #10 Can GFS	0.86 #10 Can GFS	1.29 #10 Can GFS
Unsalted Butter Print	GFS-299405	1/3 Cup 1 2/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup	1 3/4 Cup	2 1/2 Cup
Melted						
Brown Sugar	GFS-860311	1/3 Cup 1 2/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup	1 3/4 Cup	2 1/2 Cup
divided						

WASH HANDS.

1. Place 2 1/2 cups of water in a mixing bowl. Add the cake mix and using a paddle, mix on medium speed for 3 minutes.
2. Change to a low speed, mix for 1 minute while gradually adding 3 1/2 cups of water.
3. Scrape the bowl and paddle thoroughly and continue to mix on low speed for 2 minutes.
4. Randomly place half of the peach slices into a greased or paper-lined 18x26x2 sheet pan.
5. Drizzle half of the melted butter over the peaches then sprinkle half of the brown sugar on top.
6. Place half of the cake batter over the peaches.
7. Repeat the process until all the ingredients are used.
8. Bake in a convection oven at 300ºF for 25-30 minutes.
9. Allow to cool before cutting.
10. Cut 9 x 13 for 117 2x2" pieces.

Source: Krusteaz

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 481

Cake Peach Slump Pureed Thick
0265635

Week 3 Day 1 - Lunch

Menu Planning Group: Desserts

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peach Slump Cake		25 2x2" pc	50 2x2" pc	75 2x2" pc	100 2x2" pc	150 2x2" pc
2% White Milk	GFS-504602	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place cake pieces into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41° F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41° F WITHIN 4 HOURS.

5. Serve #12 scoop per serving. If desired, use a spatula to flatten and shape it to resemble a square.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

* Cake and/or icing should NOT contain nuts, seeds, dates, coconut, raisins, or other particulates that will not puree to a smooth consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 482

Chicken Oven Fried Garden

0069497

Week 3 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 thigh

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Japanese Panko (Bread Crumbs)	GFS-198011	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
No Salt Garden Seasoning	GFS-565148	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Pasteurized Liquid Egg	GFS-874302	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart
Boneless Skinless Chicken Thigh	GFS-268401	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce

WASH HANDS.

1. Combine bread crumbs and garden seasoning in a shallow container.
2. Pour egg into a second shallow container.
3. Dip chicken into egg and then crumbs, shaking off excess.
4. Place chicken on sheet tray that has been sprayed with cooking spray.
5. Bake at 350°F for 1 hour until chicken is browned and cooked through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Optional: Garnish with a tomato wedge. Note: Garnish may not be appropriate for consistency modified diets (Mechanical Soft, National Dysphagia Diets 1, 2 and 3).

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

**Modified Diet Note: For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 483

Chicken Oven Fried Garden Grnd
0070219

Week 3 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ovn Frd Garden Chix	25 1 thigh	50 1 thigh	75 1 thigh	100 1 thigh	150 1 thigh
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop * of ground chicken with 2 floz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 484

Chicken Thighs Garden Oven Fried Pureed

0071828

Week 3 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ovn Frd Garden Chix		25 1 thigh	50 1 thigh	75 1 thigh	100 1 thigh	150 1 thigh
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Oven Fried Garden Chicken in food processor.
2. Add hot broth (base and water) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350° F until temperature reaches 165°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS

Let set 5-10 minutes before serving

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

6. Serve one #8 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 485

Choice of Roll
0201053

Week 3 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 486

Choice of Roll
0201053

Week 3 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 487

Gravy Brown

0000019758

Week 3 Day 1 - Lunch

Menu Planning Group: Sauces and Gravies

Portion Size: 2z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Beef Base	GFS-110611	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup
Flour	GFS-227528	2/3 Cup 1 Tablespoon	1 1/2 Cup	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup

WASH HANDS.

1. In a stock pot bring water to a boil and add beef base.
2. Combine flour and margarine in another stock pot to make a roux. Blend.
3. Add stock to roux gradually, stirring constantly with wire whip.
4. Cook until thickened and smooth.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve menued portion.

**Modified Diet Note: For RS Brown Gravy use reduced sodium beef base.

*YIELD: One-third pan yields about 92-2oz servings.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 488

Peas Green

0000020114

Week 3 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Green Peas	GFS-610802	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 6-7 minutes (5-6 psi) or 2-6 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 489

Peas Green Pureed Thick

0000020302

Week 3 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Peas	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine GFS-733061 Melted	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Remove portions to be pureed from the regular prepared vegetable.
2. Place in food processor and process until fine in consistency.
3. Gradually add melted margarine to peas while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending upon texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 490

Potatoes Mashed

0000020022

Week 3 Day 1 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot	2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 491

Cabbage Cooked
0000020102

Week 3 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Cabbage Cored & Shredded	GFS-596957	38.74 1 Cup Shrd	77.47 1 Cup Shrd	116.2 1 Cup Shrd	154.93 1 Cup Shrd	232.39 1 Cup Shrd

WASH HANDS.

1. Remove outer leaves and center core. Wash cabbage. Cut into wedges or shred.
2. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
3. Cook vegetables in steamer for 14-16 minutes (5-6 psi) or 7-14 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Notes:

Minced & Moist: all food pieces must be tender and <4 mm.

Soft & Bite Sized: all food pieces must be tender and 1.5 cm x 1.5 cm. No fried vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 492

Cole Slaw Creamy Speed Scratch

0257407

Week 3 Day 1 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Shredded Cole Slaw in Separate Bags	GFS-198226	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 8 Ounce
Cole Slaw Dressing	GFS-106992	1 1/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/4 Gallon 3 Cup	2 1/4 Gallon

WASH HANDS.

1. Place cole slaw mix into a large bowl. Measure out dressing and pour over veggies. Mix lightly.
2. Cover and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 diets, serve allowed cooked, soft vegetable.

For Finger Foods diet, serve cabbage wedge (or other raw cut vegetable) with choice of dressing on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 493

Cole Slaw Creamy Speed Scratch Pureed Thk 0257410

Week 3 Day 1 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cole Slaw Creamy	25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Cole Slaw (Creamy or RF Cole Slaw) recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 494

Cornbread

0000019741

Week 3 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: 3x2.5" pc, Bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Cornbread Mix	GFS-413984	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce

WASH HANDS.
1. Spray 18 x 26 x 2" pan with cooking spray.
2. Pour water into mixer bowl (per directions on back of box). Add cornbread mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 1 minute.
4. Scrape bowl and paddle.
5. Mix on low speed for 2 minutes.
6. Spread batter evenly into pan.
7. Bake in Convection Oven at 350°F for about 12-18 minutes, or just until golden brown (or per directions on box if different).
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
8. Cut 6 x 10 and serve.
For 120 servings, use 2 pans (pan size 18 x 26 x 2), cut 6 x 10
For 60 servings, use 1 pan (pan size 18 x 26 x 2), cut 6 x 10
For 32 servings, use 2 pans (pan size 8 x 8), cut 4 x 4
For 16 servings, use 1 pan (pan size 8 x 8), cut 4 x 4
**Modified Diet Note: For RS Cornbread refer to the recipe.
-Minced & Moist diet: serve pureed or gelled.
-Soft & Bite-Sized Diet: serve pureed or gelled.
NOTE - Directions may vary based on brand of mix used. Some mixes suggest adding egg. Follow instructions as stated on the box.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 495

Cornbread Pureed Thick

0000020407

Week 3 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornbread		25 3 x 2.5" pc	50 3 x 2.5" pc	75 3 x 2.5" pc	100 3 x 2.5" pc	150 3 x 2.5" pc
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Cornbread (or RS Cornbread) recipe as directed.
2. Remove portions required for puree from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

Nutrition based on cornbread pureed with 2% milk.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 496

Fries French Baked

0000020013

Week 3 Day 1 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 2z Soft Fries	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1/2" Crinkle-Cut Fries	GFS-119644	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce

WASH HANDS.

1. Place french fries in a single layer on sheet pans lined with parchment paper.
2. Bake in Conventional Oven at 425°F for 16-19 minutes or in Convection Oven at 400°F for 6-10 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a 2 oz portion per serving (or menued portion).

**Modified diet notes:

For NDD Levels 3 & 2, do not overbake fries; Fries should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 497

Fries French Pureed

0000020352

Week 3 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked French Fries	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
2% White Milk GFS-504602	1 1/2 Quart 3/4 Cup	3 1/4 Quart 1/2 Cup	1 1/4 Gallon	1 1/2 Gallon 3 Cup	2 1/2 Gallon

WASH HANDS.

1. Prepare French Fries recipe as directed.
2. Measure amount of COOKED French Fries to be pureed and place in food processor.
3. Add milk and process until smooth in consistency.
4. Pour into steam table coated with vegetable oil cooking spray.
5. Reheat to serving temperature. Hold on steam table for service.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

6. Serve #8 scoop.
7. Discard unused portions.

NOTE: Measurements of milk can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 498

Fruit Cup Fresh

0000021111

Week 3 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries Quartered	GFS-212768	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Seedless Red Grapes	GFS-280895	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Banana	GFS-200999	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Red Delicous Apple	GFS-197696	14 Ounce	1 Pound 12 Ounce	2 Pound 10 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce
100% Lemon Juice	GFS-311227	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Hull strawberries and cut into quarters.
2. Pull grapes from vine and cut into halves.
3. Peel and slice bananas.
4. Dice apples.
5. Place all prepared fruit into a large mixing bowl.
6. Add lemon juice concentrate. Mix well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

7. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Potassium Restricted diet, omit bananas and serve more of of strawberries, apples and grapes.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 499

Fruit Cup Fresh Pureed Thick
0000021220

Week 3 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Fruit Cup		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Remove grapes from salad before pureeing.
2. Place fresh fruit salad in blender or food processor and process until smooth in consistency.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41 F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41 F

5. Serve one #12 scoop per serving.

NOTE: Measurements of thickener can be adjusted to achieve desired consistency

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 500

Milk 2%

0037138

Week 3 Day 1 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 501

Pollock Potato Crunch Grnd
0077276

Week 3 Day 1 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scp, 1T sce	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Crunch Pollock		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Mild Tartar Sauce	GFS-183237	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 1 Tbsp tartar sauce (or 2 flz gravy).

*Note: Scoop sizes will vary based on desired texture- pollock is 3.6z fillet. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 502

Pollock Potato Crunch Pureed

0000025772

Week 3 Day 1 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Crunch Pollock		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Chicken Base	GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot		3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Measure portions required from the regular prepared recipe (Weigh meat only, do not include cooking juices or gravy).
2. Place chopped fish in food processor and process until fine in consistency.
3. Combine hot broth and food thickener and gradually add to meat while processing. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat to 165°F for 15 seconds

CCP: REHEAT HOT FOODS TO MINIMUM INTERNAL TEMPERATURE OF 165ºF. HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

* Volume of liquid required may vary slightly depending on texture of meat.

NOTE: If using a blender to puree, additional liquid and food thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 503

Sauce Tartar Dill NRV
0210312

Week 3 Day 1 - Dinner

Menu Planning Group: Condiments Other

Portion Size: 1 Tbsp.	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dill Weed	GFS-513938	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
East Coast Seasoning	GFS-195751	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon

WASH HANDS

1. Combine all ingredients. Chill at least 30 minutes before serving.

CCP: REFRIGERATE AT 41°F OR BELOW.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 504

Tater Tots

0000020010

Week 3 Day 1 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Tater Tots	GFS-141510	3 Pound 11 Ounce	7 Pound 8 Ounce	11 Pound	14 Pound 12 Ounce	22 Pound 4 Ounce

WASH HANDS.

1. Place tater tots in a single layer on sheet pans lined with parchment paper.
2. Bake in Conventional Oven at 450°F for 15 minutes or in Convection Oven at 400°F for 10 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 8 tater tots or approximately 1/2 cup per serving (or menued portion size).

**Modified Diet Notes:

For NDD Level 3 & 2 Diets, do not over cook tater tots. They should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 505

Tilapia Fillet
0087668

Week 3 Day 1 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: 1 fillet

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	3/4 Cup	1 1/2 Cup	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Skinless Tilapia Fillet	GFS-639480	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce

WASH HANDS.

1. Heat 1.5 tsp of olive oil in skillet on medium-high, until oil faintly smokes, add fillets. Turn over when seared side has turned paper-bag brown, about 3-4 minutes.
2. Reduce heat to medium and cook additional 3-4 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

Serve 1 fillet.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 506

Bacon

0000019773

Week 3 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 507

Bread Pureed
0000020428

Week 3 Day 2 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 508

Cereal Choice of 0060028

Week 3 Day 2 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 509

Cereal Hot Choice Pureed

0000024155

Week 3 Day 2 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 510

Egg Scrambled
0000019720

Week 3 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 511

Egg Scrambled Pureed Thick

0000020136

Week 3 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 512

Juice of Choice
0000020564

Week 3 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 513

Milk 2%

0037138

Week 3 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 514

Turkey Links Grnd
0000020775

Week 3 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #12 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	25 2 each	50 2 each	75 2 each	100 2 each	150 2 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #12 scoop* of turkey links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 515

Turkey Links Pureed Thick

0000020152

Week 3 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2- #30 scps	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	50 1 each	100 1 each	150 1 each	200 1 each	300 1 each
Chicken Base GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked turkey links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with vegetable cooking spray.
5. Cover tightly and reheat quickly to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion two #30 scoops per serving.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 516

Beans Green

0000020099

Week 3 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 517

Beans Green Pureed Thick

0000020282

Week 3 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 518

Biscuit Pureed

0000020406

Week 3 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: #30 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
2% White Milk	GFS-504602	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Combine Bread Mix with cold milk.
2. Stir briskly with wire whip until completely blended.
3. Immediately after mixing, pour #30 scoop into muffin pan or bread mold.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 519

Biscuit Southern Style

0137157

Week 3 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 1/2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit Dough, 2.2oz	GFS-698520	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Place frozen dough (flour side down) on a paper-lined sheet pan with sides touching.
2. Bake in a convection oven at 325ºF for 20-22 minutes.
3. Split biscuits in half if serving 1/2 biscuit per portion.

Optional: Brush with butter after baking.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For NDD Level 3, do not over bake biscuits or let dry out. Biscuits should be moist, serve buttered or with honey.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 520

Biscuit Speed Scratch

0000019740

Week 3 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: moist w/hny

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Ounce	1 Ounce	1 Ounce	1 Ounce	1 Ounce
Water Cold		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Biscuit Mix A/P	GFS-815041	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Flour	GFS-227528	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon

WASH HANDS.

1. Spray baking sheet lightly with cooking spray.
2. Pour total amount of water into mixing bowl. Add total amount of biscuit mix (5 lb = full box).
3. Mix using a spoon or rubber spatula only until all mix is moistened. DO NOT OVERMIX OR BISCUITS WILL TURN OUT TOUGH.
4. Roll out ½" thick on lightly floured surface.
5. Cut with 2 ¾" biscuit cutter. Place close together, but not touching, on lightly greased baking sheet.
6. Bake at 400°F for 8-11 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve menued portion.

**Modified Diet Note:

NDD Levels 3, do not over bake biscuits or let dry out. Biscuits should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 521

Breadstick

0000019755

Week 3 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Place thawed breadsticks on sheet pans.
2. Brush tops with melted margarine.
3. Heat in oven at 350°F for 5 minutes.
4. Serve 1 breadstick.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 522

Broccoli & Cauliflower
0040671

Week 3 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Broccoli & Cauliflower	GFS-283339	6 Pound	11 Pound 12 Ounce	17 Pound 12 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 523

Cake Buckeye
0169840

Week 3 Day 2 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 2x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 3/4 Cup 1 Tablespoon	3 3/4 Cup	1 1/4 Quart 1/2 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart
Devils Food Cake Mix	GFS-114202	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Cream Cheese Softened	GFS-163562	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Vanilla Icing	GFS-696600	3/4 Cup 2 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/2 Cup	1 1/4 Quart
Creamy Peanut Butter	GFS-431397	2/3 Cup 1/3 Tablespoon	1 1/3 Cup	2 Cup	2 3/4 Cup	1 Quart 1/4 Cup

WASH HANDS

Cake

1. Add half the water and cake mix to mixing bowl fitted with paddle attachment; mix on medium speed for 2 minutes.
2. Pour remaining water slowly into bowl while mixing on low speed until combined.
3. Stop mixer and scrape bowl and paddle; mix an additional 2 minutes on low speed.
4. Pour batter into parchment-lined full size sheet pan.
5. Bake per below and allow to cool completely before finishing.

Bake

Convection Oven* 300°F 27-32 minutes
Standard Oven 350°F 30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.

Frosting

1. Add cream cheese to mixer bowl fitted with paddle attachment; mix on medium speed for 2 minutes.
2. Stop mixer and scrape bowl and paddle; add vanilla crème icing and peanut butter.
3. Mix on low speed 1 minute; stop mixer and scrape bowl and paddle.
4. Mix an additional 1 minute and set aside until needed.

Finishing

1. Spread icing evenly on top of cooled cake.
2. Freeze approx. 1-2 hours until frosting hardens, to make it easier to cut.
3. Cut and allow pieces to thaw at room temperature approx. 30 minutes before serving.
4. Serve 2x2" piece or menued portion.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41 DEGREES F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 523

Menu Planning Group: Desserts Cake

Cake Buckeye
0169840

Week 3 Day 2 - Lunch

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 524

Cake Buckeye
0169840

Week 3 Day 2 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: Moist 2x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 3/4 Cup 1 Tablespoon	3 3/4 Cup	1 1/4 Quart 1/2 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart
Devils Food Cake Mix	GFS-114202	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Cream Cheese Softened	GFS-163562	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Vanilla Icing	GFS-696600	3/4 Cup 2 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/2 Cup	1 1/4 Quart
Creamy Peanut Butter	GFS-431397	2/3 Cup 1/3 Tablespoon	1 1/3 Cup	2 Cup	2 3/4 Cup	1 Quart 1/4 Cup

WASH HANDS

Cake

1. Add half the water and cake mix to mixing bowl fitted with paddle attachment; mix on medium speed for 2 minutes.
2. Pour remaining water slowly into bowl while mixing on low speed until combined.
3. Stop mixer and scrape bowl and paddle; mix an additional 2 minutes on low speed.
4. Pour batter into parchment-lined full size sheet pan.
5. Bake per below and allow to cool completely before finishing.

Bake

Convection Oven* 300°F 27-32 minutes
Standard Oven 350°F 30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.

Frosting

1. Add cream cheese to mixer bowl fitted with paddle attachment; mix on medium speed for 2 minutes.
2. Stop mixer and scrape bowl and paddle; add vanilla crème icing and peanut butter.
3. Mix on low speed 1 minute; stop mixer and scrape bowl and paddle.
4. Mix an additional 1 minute and set aside until needed.

Finishing

1. Spread icing evenly on top of cooled cake.
2. Freeze approx. 1-2 hours until frosting hardens, to make it easier to cut.
3. Cut and allow pieces to thaw at room temperature approx. 30 minutes before serving.
4. Serve 2x2" piece or menued portion.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41 DEGREES F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 524

Menu Planning Group: Desserts Cake

Cake Buckeye
0169840

Week 3 Day 2 - Lunch

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 525

Cake Buckeye Pureed Thick

0169844

Week 3 Day 2 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Buckeye Cake		25 2x2" pc	50 2x2" pc	75 2x2" pc	100 2x2" pc	150 2x2" pc
2% White Milk	GFS-504602	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place cake pieces into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. Portion #12 scoop per serving. If desired, use a spatula to flatten and shape it to resemble a square.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 526

Chicken Creamed
0272515

Week 3 Day 2 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 6 flz ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Boneless Skinless Chicken Thigh	GFS-268401	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Water Hot		3 3/4 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart	3 1/2 Quart 1/2 Cup	1 1/4 Gallon 2 Cup
Low Fat, Less Salt Crm of Chicken Soup	GFS-695513	1.05 #5 Can	2.09 #5 Can	3.13 #5 Can	4.17 #5 Can	6.25 #5 Can
36% Heavy Whipping Cream	GFS-457341	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Ground Thyme	GFS-513822	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Parsley Flakes	GFS-513989	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Frozen Green Peas	GFS-610802	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup

WASH HANDS.

1. Heat oil in a large rondeau over high heat. Sear chicken thighs on each side until golden brown. Sear in multiple batches to not over crowd the pan.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR <1 SECOND

2. Remove chicken from pan and dice into bite size pieces, reserve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. To the same rondeau add water, Campbell's Condensed Cream of Chicken Soup, and cream. Stir to incorporate and bring to a simmer.

4. Add diced chicken and dry herbs. Simmer 15 minutes.

5. Add peas, return to a simmer for 5 minutes.

6. Serve one 6 flz ladle or menued portion over rice, mashed potatoes or a biscuit.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 527

Noodles Spaghetti
0000020017

Week 3 Day 2 - Lunch

Menu Planning Group: Starches

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot	1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon
Dry Spaghetti Noodles GFS-654560	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 4z slotted spoodle (1/2 cup) or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 528

Sauce Spaghetti with Meatballs

0000019965

Week 3 Day 2 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 3 ea, 1/2 c sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Meatless Spaghetti Sauce	GFS-247001	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon
Italian Cooked Meatball	GFS-426857	4 Pound 11 Ounce	9 Pound 4 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound

WASH HANDS.

1. Combine spaghetti sauce and meatballs.
2. Bring to a boil, cover, and simmer 30 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 3 meatballs and 4 floz of sauce (or menued portion) over noodles.

**Modified Diet Note: For RS Spaghetti Sauce with Meat replace spaghetti sauce with RS Spaghetti Sauce.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets grind meat to desired textures.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 529

Banana Pureed Thick

0000020242

Week 3 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 530

Hamburger Deluxe

0000025585

Week 3 Day 2 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Patty	GFS-482770	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Sandwich Garnish		25 1 garnish	50 1 garnish	75 1 garnish	100 1 garnish	150 1 garnish
Dill Pickle Chips	GFS-149195	13 Ounce	1 Pound 10 1/2 Ounce	2 Pound 7 1/2 Ounce	3 Pound 5 Ounce	4 Pound 15 Ounce

WASH HANDS.

1. Place frozen patties on sheet pans in a single layer.
2. Bake in Convection Oven at 450°F for 15-20 minutes or until done.

CCP:FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 hamburger patty on a bun. Layer with lettuce, tomato, onion and 3 pickle chips.

**Modified Diet Note: For Mechanical Soft, NDD Level 3 grind meat to desired texture and omit sandwich garnish and pickles.

**Modified Diet Note: For Mechanical Soft and NDD Level 3 diets - optional - serve shredded lettuce in place of sandwich garnish.

**Modified Diet Note: For Gluten Free diet, use gluten free bread.

**Modified Diet Note: For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 531

Hamburger Pureed Thick

0000020317

Week 3 Day 2 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread	50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice
Beef Patty GFS-482770	5 Pound	10 Pound	15 Pound	20 Pound	30 Pound

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 532

Milk 2%

0037138

Week 3 Day 2 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 533

Salad Potato
0000020086

Week 3 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Diced	GFS-233285	1 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 1/4 Gallon	6 1/2 Gallon
Vegetable Oil	GFS-292702	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Apple Cider Vinegar	GFS-430795	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
100% Lemon Juice	GFS-311227	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Mustard	GFS-807682	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	3 1/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup	3/4 Cup 2 Tablespoon	1 1/3 Cup
Salt	GFS-125557	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each
Celery Chopped	GFS-170895	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart	3 Quart 1/2 Cup	1 Gallon 2 Cup
Onion Dcd 1/4" Chopped	GFS-198307	2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Mayonnaise	GFS-631411	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and cook potatoes in steamer or stock pot until tender. Drain well.
2. Dice potatoes.
3. Combine oil, vinegar, lemon juice, mustard, sugar and salt to make marinade.
4. Add marinade to potatoes. Mix gently. Marinate until cold.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL MAXIMUM TEMPERATURE OF 41°F, WITHIN 4 HOURS.

5. Drain. Discard marinade.
6. Dice celery and chop eggs. Add to onions and potatoes. Add mayonnaise. Mix lightly.
7. Chill 1 to 2 hours before serving.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

8. Serve using a #8 scoop or menued portion.

*Modified Diet Note: For NDD diets Level 3 & 2 OMIT all raw vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 533

Week 3 Day 2 - Dinner

Menu Planning Group: Sides

Salad Potato

0000020086

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 534

Salad Potato NRV

0000020561

Week 3 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	5 Pound 12 Ounce	11 Pound 8 Ounce	17 Pound	22 Pound 12 Ounce	34 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Apple Cider Vinegar	GFS-430795	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
100% Lemon Juice	GFS-311227	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Mustard	GFS-807682	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	1 1/2 Ounce	3 Ounce	4 1/2 Ounce	6 Ounce	9 Ounce
Salt	GFS-125557	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and cook potatoes in steamer or stock pot until tender. Drain well.
2. Dice potatoes.
3. Combine oil, vinegar, lemon juice, mustard, sugar and salt to make marinade.
4. Add marinade to potatoes. Mix gently. Marinate until cold.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL MAXIMUM TEMPERATURE OF 41°F, WITHIN 4 HOURS.

5. Drain. Discard marinade.
6. Chop eggs and add to potatoes. Mix lightly.
7. Chill 1 to 2 hours before serving.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

8. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 535

Salad Potato Pureed Thick

0000020368

Week 3 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Salad	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Potato Salad recipe as directed (Omit celery for puree recipes).
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP:PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 536

Watermelon

0000021194

Week 3 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon	GFS-326089	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. After washing outside of melon cut in half and remove seeds.
2. Peel and cut into cubes and place in serving dishes. Chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 2 & 3 diets, remove all seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 537

Cereal Choice of 0060028

Week 3 Day 3 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 538

Cereal Hot Choice Pureed

0000024155

Week 3 Day 3 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 539

Juice of Choice
0000020564

Week 3 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 540

Milk 2%

0037138

Week 3 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 541

Sausage Patty
0000019736

Week 3 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 patty	Oven Temp: 350°F Internal Temp:	Serving Pan: Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Hog Sausage Patty 1.5z	GFS-568732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place patties on sheet pans and bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 patty.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 542

Sausage Patty Grnd
0000021135

Week 3 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #30 scp, 2flz gvy

Oven Temp: 350°F

Internal Temp:

Serving Pan:

Serving Utensil: #30 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty	25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage patty and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #30 scoop* of sausage with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 543

Sausage Patty Pureed Thick

0000021138

Week 3 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #40 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty		25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Ham Base Concentrate	GFS-686691	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.
1. Prepare regular recipe as directed.
2. Remove amount of PREPARED sausage patties to be pureed from regular recipe and place in food processor.
3. Add broth (base and water) and process until smooth in texture.
4. Add a Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165ºF.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.
7. Hold on steam table for service.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
8. Portion one #40 scoop per serving.
9. Discard unused portions.
NOTE: Measurements of liquid and Thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 544

Syrup Maple
0189772

Week 3 Day 3 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 545

Waffle Pureed Thick

0123884

Week 3 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2-#10 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Waffle Homestyle 4" Fz	GFS-103452	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each
2% White Milk	GFS-504602	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener	GFS-527661	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup

WASH HANDS.

1. Slowly add food thickener to milk while stirring briskly. Stir until dissolved.
2. Pour ½ the slurry mixture into steam table pan or sheet pan sprayed with vegetable oil cooking spray.
3. Prick both sides of prepared waffles with a fork. Place in a single layer on top of slurry mixture. Pour remaining slurry over top.
4. Allow at least 30 minutes for food to saturate with slurry.
5. Place saturated waffles and excess slurry into food processor.
6. Process until smooth in texture.
7. Pour into steam table pan coated with cooking spray.
8. Cover tightly and heat in conventional oven at 350°F until temperature reaches 140°F
9. Keep warm for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

10. Serve 2-#10 scoops of pureed waffle. Flatten into round waffle shape. Top with warm maple syrup, if desired.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 546

Waffles Buttered

0123883

Week 3 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Homestyle Waffle	GFS-894790	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Keep waffles frozen until ready to use.

2. Toaster: on low or medium setting, heat waffles into toaster until hot and crispy. Conventional oven/toaster oven: pre-heat oven to 400°F. Place frozen waffles on a sheet pan in a single layer. Bake uncovered f 8 to 10 minutes or until crispy. Convection oven: preheat oven to 350°F using a low fan speed. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered for 4 to 5 minutes or until crispy. Not suitab for microwave ovens.

3. Optional: Spread margarine/butter onto waffles before service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 547

Bar Cherry Chocolate

0146937

Week 3 Day 3 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2x3" Moist

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cream Cheese Softened	GFS-163562	4 3/4 Ounce	9 1/2 Ounce	14 Ounce	1 Pound 3 Ounce	1 Pound 12 Ounce
Margarine	GFS-733061	2 2/3 Tablespoon	1/3 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon
Granulated Sugar	GFS-108642	1/3 Cup 1/2 Teaspoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup	2 Cup
Pasteurized Liquid Egg	GFS-874302	1/3 Cup 1/2 Teaspoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup	2 Cup
Imitation Vanilla	GFS-110736	3/4 Teaspoon	1 3/8 Teaspoon	2 1/8 Teaspoon	2 3/4 Teaspoon	1 1/3 Tablespoon
Flour	GFS-227528	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/2 Teaspoon	1/3 Cup 2 Tablespoon	2/3 Cup 1/3 Tablespoon
Water Hot		1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Brownie Mix	GFS-114280	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce
Cherry Pie Filling	GFS-124249	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. In a large bowl, mix together the cream cheese, margarine, sugar, eggs and vanilla.
2. Add the flour to the mixture.
3. In a mixing bowl, combine the water and brownie mix. Mix on low for 1 minute.
4. Scrape down the sides of the mixing bowl to incorporate. Mix for 1 additional minute.
5. Grease 2 half-sheet pans. (Original yield of 72)
6. Pour the brownie batter onto half sheet pans. Then top with the cream cheese mixture.
7. Top with the cherry pie filling. Swirl with a toothpick if desired.
8. Bake at 300°F in a convection oven for 23-28 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

9. Let bars cool before cutting. Cut into 2x3" bars.

**Modified Diet Note: For NDD Levels 3 & 2, do not over bake or let dry out. Bars should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 548

Bar Cherry Chocolate

0146937

Week 3 Day 3 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2x3" bar	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cream Cheese Softened	GFS-163562	4 3/4 Ounce	9 1/2 Ounce	14 Ounce	1 Pound 3 Ounce	1 Pound 12 Ounce
Margarine	GFS-733061	2 2/3 Tablespoon	1/3 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon
Granulated Sugar	GFS-108642	1/3 Cup 1/2 Teaspoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup	2 Cup
Pasteurized Liquid Egg	GFS-874302	1/3 Cup 1/2 Teaspoon	2/3 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup	2 Cup
Imitation Vanilla	GFS-110736	3/4 Teaspoon	1 3/8 Teaspoon	2 1/8 Teaspoon	2 3/4 Teaspoon	1 1/3 Tablespoon
Flour	GFS-227528	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/2 Teaspoon	1/3 Cup 2 Tablespoon	2/3 Cup 1/3 Tablespoon
Water Hot		1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Brownie Mix	GFS-114280	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce
Cherry Pie Filling	GFS-124249	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. In a large bowl, mix together the cream cheese, margarine, sugar, eggs and vanilla.
2. Add the flour to the mixture.
3. In a mixing bowl, combine the water and brownie mix. Mix on low for 1 minute.
4. Scrape down the sides of the mixing bowl to incorporate. Mix for 1 additional minute.
5. Grease 2 half-sheet pans. (Original yield of 72)
6. Pour the brownie batter onto half sheet pans. Then top with the cream cheese mixture.
7. Top with the cherry pie filling. Swirl with a toothpick if desired.
8. Bake at 300°F in a convection oven for 23-28 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

9. Let bars cool before cutting. Cut into 2x3" bars.

**Modified Diet Note: For NDD Levels 3 & 2, do not over bake or let dry out. Bars should be moist.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 549

Bar Cherry Chocolate Pureed Thick

0149559

Week 3 Day 3 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cherry Chocolate Bar		25 2x3" bar	50 2x3" bar	75 2x3" bar	100 2x3" bar	150 2x3" bar
2% White Milk	GFS-504602	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup

WASH HANDS

1. Prepare Cherry Chocolate bar recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add milk to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill to serving temperature.

CCP: REFRIGERATE AT 41°F OR BELOW.

CCP: FINAL INTERNAL TEMPERATURE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

6. Serve #12 scoop or menued portion.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 550

Bread Pureed
0000020428

Week 3 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 551

Cabbage Green Sauteed
0265507

Week 3 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Cabbage	GFS-596957	1 3/4 Gallon 3 Cup	3 3/4 Gallon	5 3/4 Gallon	7 3/4 Gallon	11 1/2 Gallon
Margarine	GFS-733061	3 2/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon	1 Cup	1 1/3 Cup 1 2/3 Tablespoon
Salt	GFS-125557	2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup

WASH HANDS.

WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Place shredded cabbage not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook in steamer for 14-16 minutes (5-6 psi) or 7-14 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Drain liquid.
4. Melt margarine. Pour melted margarine over the cabbage and sprinkle with salt.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 552

Cabbage Green Sauteed Pureed Thick 0265509

Week 3 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sauteed Green Cabbage		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine Melted	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 553

Choice of Roll
0201053

Week 3 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 554

Choice of Roll
0201053

Week 3 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 555

Macaroni & Cheese - Side

0000024363

Week 3 Day 3 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dry Elbow Macaroni	GFS-654550	14 1/2 Ounce	1 Pound 13 Ounce	2 Pound 12 Ounce	3 Pound 10 Ounce	5 Pound 8 Ounce
Water Hot		3 1/2 Quart 1/2 Cup	1 3/4 Gallon 1 Cup	2 3/4 Gallon	3 3/4 Gallon	5 1/2 Gallon
Margarine	GFS-733061	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Flour	GFS-227528	2 Ounce	4 1/4 Ounce	6 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce
Fat Free Milk	GFS-557862	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Shredded Mild Cheddar Cheese	GFS-191043	1 Pound 12 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce	7 Pound	10 Pound 8 Ounce
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat

WASH HANDS.

1. Stir macaroni into boiling water. Cook 10 to 12 minutes or until tender, stirring occasionally; drain well.
2. Mix melted margarine with flour. Stir. Cook 5 to 10 minutes.
3. Add milk gradually, stirring constantly with wire whip. Cook until thickened.
4. Add cheese to sauce. Stir until cheese melts. Pour over cooked macaroni and mix carefully.
5. Scale into greased pans.
6. Bake at 350°F for 20 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145 F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Modified Diet Note: For RS Macaroni & Cheese, use low sodium cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 556

Pork Tenderloin Roasted

0000019990

Week 3 Day 3 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: 3z slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garlic Powder	GFS-513857	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground Rosemary	GFS-513792	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Pork Ln Bnls Raw RTC Netted	GFS-441202	5 Pound 4 Ounce	10 Pound 8 Ounce	15 Pound 12 Ounce	21 Pound	31 Pound 8 Ounce

WASH HANDS.

1. Heat oven to 350°F. Combine garlic, pepper and rosemary, and coat roast with this mixture; place in shallow pans and roast until done.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Slice into 3 oz portions and serve.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

**Modified Diet Note: For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 557

Pork Tenderloin Roasted Grnd
0000020584

Week 3 Day 3 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rstd Pork Tenderloin	25 3z slice	50 3z slice	75 3z slice	100 3z slice	150 3z slice
Pork Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 °F.

3. Serve a #8 scoop* of roasted pork tenderloin with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 558

Pork Tenderloin Roasted Pureed Thick

0000024441

Week 3 Day 3 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rstd Pork Tenderloin		4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Beef Base	GFS-110611	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Roasted Pork Tenderloin in food processor.
2. Add broth and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350° F until temperature reaches 165° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

Note: Convection Oven – bake at 300° F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ove and steamer conditions. Do not overbake.

6. Serve one #8 scoop.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 559

Potatoes Onion Roasted

0146775

Week 3 Day 3 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Chopped	GFS-233285	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
French Onion Soup Mix	GFS-286435	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Vegetable Oil	GFS-292702	1 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.
1. Preheat oven to 400°F.
2. Chop potatoes.
3. Place potatoes in a pan.
4. Drizzle with oil.
5. Sprinkle soup mix on top of potatoes.
6. Bake for 40 minutes or until potatoes are golden brown.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve #8 scoop or menued portion.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
"For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed."
Source: Unilever

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 560

Potatoes Onion Roasted Pureed Thick

0148509

Week 3 Day 3 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skins

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Rstd Potatoes	25 #8 Scoop	50 #8 Scoop	75 #8 Scoop	100 #8 Scoop	150 #8 Scoop
Chicken Base GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water	1 1/4 Quart 1/2 Cup	2 3/4 Quart	1 Gallon	1 1/4 Gallon 2 Cup	2 Gallon

WASH HANDS.

1. Prepare Onion Roasted Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add thickener and continue to process.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Spread mixture evenly into steam table pan coated with cooking spray.
7. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

8. Serve a #8 scoop of Pureed Onion Roasted Potatoes.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 561

Apple Slices
0100187

Week 3 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Granny Smith Apple GFS-582271 Chopped	12.5 1 Cup Slcd	25 1 Cup Slcd	37.5 1 Cup Slcd	50 1 Cup Slcd	75 1 Cup Slcd

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Slice apples into slices.
2. Serve 1/2 cup or menued portion.

***Modified Diet Notes:

Minced & Moist: serve applesauce.

Soft & Bite Sized: serve applesauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 562

Applesauce Unsweetened
0000020862

Week 3 Day 3 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Applesauce	GFS-610283	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Serve unsweetened applesauce using a #8 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 563

Milk 2%

0037138

Week 3 Day 3 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 564

Sandwich Sub Turkey

0095347

Week 3 Day 3 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 3zmt, 1/2bun

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Red Sodium Turkey Breast	GFS-114441	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
12" Sliced Wheat Sub Bun	GFS-501290	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Slice turkey meat into 1 oz slices.
2. Assemble sandwiches with 3 ounces of turkey per 1/2 sub bun (cut 12" size in half).
3. Cut in half and serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

TIPS:

May add a lettuce leaf and/or tomato slice to each sub sandwich for added color and texture.

**Modified Diet Note: For gluten free diet, use gluten free bread.

**Modified Diet Note: For Finger Food diet, sub sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 565

Sandwich Sub Turkey Pureed Thick

0096357

Week 3 Day 3 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Red Sodium Turkey Breast	GFS-114441	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Chicken Base	GFS-439606	7/8 Teaspoon	1 5/8 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Water Hot		3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 566

Soup Chunky Vegetable
0000019790

Week 3 Day 3 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 6z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Base	GFS-110611	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup	1/3 Cup	1/2 Cup
Water Hot		1 Gallon	2 Gallon	3 Gallon	4 Gallon	6 Gallon
Celery	GFS-170895	2.5 1 Cup Chpd	5 1 Cup Chpd	7.5 1 Cup Chpd	10 1 Cup Chpd	15 1 Cup Chpd
Crinkle Cut Slcd Carrots	GFS-285680	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Canned Diced Potatoes	GFS-118583	10 1/2 Ounce	1 Pound 5 Ounce	1 Pound 15 1/2 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce
Frozen Green Peas	GFS-610802	11 1/2 Ounce	1 Pound 7 1/2 Ounce	2 Pound 3 Ounce	2 Pound 15 Ounce	4 Pound 6 Ounce
Frozen Cut Corn	GFS-851329	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/4 Cup	2 1/2 Quart	3 1/2 Quart 1/2 Cup
Salt Free Diced Tomatoes Cnd	GFS-827614	2 3/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart	2 3/4 Quart	1 Gallon
Onion Dcd 1/4"	GFS-198307	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup
Parsley Flakes	GFS-513989	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Whole Bay Leaf	GFS-273937	2 1 Each	4 1 Each	5 1 Each	7 1 Each	10 1 Each
Garlic Powder	GFS-513857	7/8 Teaspoon	1 5/8 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	7/8 Teaspoon	1 5/8 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.
1. In a steam-jacketed kettle, or stock pot, bring water to a boil and add beef base.
2. Dice celery.
3. Drain canned vegetables.
4. Combine all ingredients. Simmer for 60 minutes or until vegetables are tender.
5. Remove bay leaves before serving.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
6. Serve using a 6 oz ladle.
**Modified Diet Notes:
For RS Chunky Vegetable Soup use reduced sodium beef base.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 566

Soup Chunky Vegetable

0000019790

Week 3 Day 3 - Dinner

Menu Planning Group: Soup from Scratch

For Gluten Free diet, use gluten free beef soup base.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 567

Soup Chunky Vegetable Pureed Thick
0000020225

Week 3 Day 3 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 6z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chunky Veg Soup	1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon
Saltine Crackers	75 2 Each	150 2 Each	225 2 Each	300 2 Each	450 2 Each
Food Thickener GFS-527661	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon

WASH HANDS.

1. Prepare regular Chunky Vegetable Soup (or RS Chunky Vegetable Soup or Chunky Vegetable Soup 1/2 cup veg) recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Drain liquid from soup ingredients and reserve.
4. Add soup ingredients and crackers to food processor; process to fine consistency.
5. Scrape down sides of processor and reprocess.
6. Add food thickener and reserved liquid; process until smooth.

CCP: REHEAT TO AN INTERNAL TEMPERATURE OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve 6 fl oz ladle.
8. Discard unused portions.

CCP: HOT FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*To achieve pudding consistency, add 1 tsp/serving additonal thickener.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 568

Soup Cream of Broccoli- Conv

0000024166

Week 3 Day 3 - Dinner

Menu Planning Group: Soup Convenience

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cream of Broccoli Soup	GFS-137750	1 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon	4 3/4 Gallon	7 Gallon

WASH HANDS.

1. Remove plastic film cover. Place blocks of soup in a suitable container. Add 1 quart of water for each block of soup. (One half of the tray filled to the top of the center divider is 1 quart) Cover and heat to boiling stirring occasionally. Reduce heat and let simmer.

2. Cook until internal temperature reaches 170-180°F. Best to hold soup at 150°-160°F. Wait 10 minutes before serving cream soups.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 6flz ladle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 569

Sub Sandwich Turkey Grnd

0107627

Week 3 Day 3 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: #8scp, 1bun

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Deluxe Turkey Sub Sandwich	25 3zmt, 1/2bun	50 3zmt, 1/2bun	75 3zmt, 1/2bun	100 3zmt, 1/2bun	150 3zmt, 1/2bun
Mayonnaise GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #8 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bun.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 570

Bread Pureed
0000020428

Week 3 Day 4 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 571

Cereal Choice of 0060028

Week 3 Day 4 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 572

Cereal Hot Choice Pureed

0000024155

Week 3 Day 4 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 573

Croissant
0071492

Week 3 Day 4 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1.5z Sliced Croissant	GFS-175760	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.
DO NOT THAW UNTIL READY TO USE.
1. Place 12 croissants on each bakers sheet pan lined with paper. Let thaw for 1 hour at room temperature.
2. Proof in oven at 90°F until croissants are triple size.
3. Bake at 350°F for 8-9 minutes or until golden brown.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 574

Croissant
0071492

Week 3 Day 4 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 each, bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1.5z Sliced Croissant	GFS-175760	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

DO NOT THAW UNTIL READY TO USE.

1. Place 12 croissants on each bakers sheet pan lined with paper. Let thaw for 1 hour at room temperature.
2. Proof in oven at 90°F until croissants are triple size.
3. Bake at 350°F for 8-9 minutes or until golden brown.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 575

Egg Scrambled Cheesy

0157523

Week 3 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 576

Egg Scrambled Cheesy Pureed Thick

0157527

Week 3 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 577

Juice of Choice
0000020564

Week 3 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 578

Milk 2%

0037138

Week 3 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 579

Beans Green

0000020099

Week 3 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 580

Biscuit Southern Style

0137157

Week 3 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 1/2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit Dough, 2.2oz	GFS-698520	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Place frozen dough (flour side down) on a paper-lined sheet pan with sides touching.
2. Bake in a convection oven at 325ºF for 20-22 minutes.
3. Split biscuits in half if serving 1/2 biscuit per portion.

Optional: Brush with butter after baking.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For NDD Level 3, do not over bake biscuits or let dry out. Biscuits should be moist, serve buttered or with honey.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 581

Broccoli & Cauliflower
0040671

Week 3 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Broccoli & Cauliflower	GFS-283339	6 Pound	11 Pound 12 Ounce	17 Pound 12 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 582

Broccoli & Cauliflower Pureed Thick
0000020292

Week 3 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli & Cauliflower		1 1/4 Gallon 2 Cup	2 3/4 Gallon	4 1/4 Gallon	5 1/2 Gallon	8 1/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 583

Cake Sponge w/Whip Topping
0201286

Week 3 Day 4 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 2 x 3" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sponge Sheet Cake	GFS-520764	0.84 12"x16" Cake	1.67 12"x16" Cake	2.5 12"x16" Cake	3.34 12"x16" Cake	5 12"x16" Cake
Whipped Topping in Pastry Bag	GFS-330442	25 1 Tbsp	50 1 Tbsp	75 1 Tbsp	100 1 Tbsp	150 1 Tbsp

WASH HANDS.

1. Remove wrap from frozen cakes.
2. Loosen cake from side of tray with knife.
3. Flatten tray, pull long sides down first and cut frozen.
4. Dip knife into water after each cut.
5. Cut each cake 5 x 4.
6. Garnish each 2x3" piece with 1 Tbsp of whipped topping.
7. Cover and refrigerate unused portions.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Notes:

Minced & Moist: all food pieces must be tender and <4 mm. No dry or crunchy or sticky cakes, pie crusts, cookies bars etc.

Soft & Bite Sized: all food pieces must be tender and <1.5 cm x 1.5 cm. No dry or crunchy or sticky cakes, pie crusts, cookies bars etc.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 584

Cake Sponge w/Whip Topping
0201286

Week 3 Day 4 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: Moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sponge Sheet Cake	GFS-520764	0.84 12"x16" Cake	1.67 12"x16" Cake	2.5 12"x16" Cake	3.34 12"x16" Cake	5 12"x16" Cake
Whipped Topping in Pastry Bag	GFS-330442	25 1 Tbsp	50 1 Tbsp	75 1 Tbsp	100 1 Tbsp	150 1 Tbsp

WASH HANDS.

1. Remove wrap from frozen cakes.
2. Loosen cake from side of tray with knife.
3. Flatten tray, pull long sides down first and cut frozen.
4. Dip knife into water after each cut.
5. Cut each cake 5 x 4.
6. Garnish each 2x3" piece with 1 Tbsp of whipped topping.
7. Cover and refrigerate unused portions.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Notes:

Minced & Moist: all food pieces must be tender and <4 mm. No dry or crunchy or sticky cakes, pie crusts, cookies bars etc.

Soft & Bite Sized: all food pieces must be tender and <1.5 cm x 1.5 cm. No dry or crunchy or sticky cakes, pie crusts, cookies bars etc.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 585

Cake Sponge w/Whip Topping Pureed Thick 0201291

Week 3 Day 4 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sponge Cake w/Whip Topping		25 2 x 3" pc	50 2 x 3" pc	75 2 x 3" pc	100 2 x 3" pc	150 2 x 3" pc
2% White Milk	GFS-504602	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place cake pieces into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

5. Serve #10 scoop or menued portion. If desired, use a spatula to flatten and shape it to resemble a square. Top each piece with 1 Tbsp whipped topping.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

* Cake and/or icing should NOT contain nuts, seeds, dates, coconut, raisins, or other particulates that will not puree to a smooth consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 586

Chicken Creamed
0272515

Week 3 Day 4 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 6 flz ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Boneless Skinless Chicken Thigh	GFS-268401	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Water Hot		3 3/4 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart	3 1/2 Quart 1/2 Cup	1 1/4 Gallon 2 Cup
Low Fat, Less Salt Crm of Chicken Soup	GFS-695513	1.05 #5 Can	2.09 #5 Can	3.13 #5 Can	4.17 #5 Can	6.25 #5 Can
36% Heavy Whipping Cream	GFS-457341	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Ground Thyme	GFS-513822	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Parsley Flakes	GFS-513989	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Frozen Green Peas	GFS-610802	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup

WASH HANDS.

1. Heat oil in a large rondeau over high heat. Sear chicken thighs on each side until golden brown. Sear in multiple batches to not over crowd the pan.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR <1 SECOND

2. Remove chicken from pan and dice into bite size pieces, reserve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. To the same rondeau add water, Campbell's Condensed Cream of Chicken Soup, and cream. Stir to incorporate and bring to a simmer.

4. Add diced chicken and dry herbs. Simmer 15 minutes.

5. Add peas, return to a simmer for 5 minutes.

6. Serve one 6 flz ladle or menued portion over rice, mashed potatoes or a biscuit.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 587

Noodles Spaghetti
0000020017

Week 3 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: 4z Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot	1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon
Dry Spaghetti Noodles GFS-654560	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 4z slotted spoodle (1/2 cup) or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 588

Noodles Spaghetti Pureed Thick

0000024434

Week 3 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Spaghetti Noodles		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
2% White Milk	GFS-504602	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Margarine	GFS-733061	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Spaghetti Noodles in food processor.
2. Add milk and butter or margarine and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

6. Serve one #12 scoop.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 589

Sauce Spaghetti w/Meatballs Pureed Thick

0000025605

Week 3 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 3- #30Mt, 4zsc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Italian Cooked Meatball	GFS-426857	75 1 Each	150 1 Each	225 1 Each	300 1 Each	450 1 Each
Low-Sodium Beef Base	GFS-130885	2 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Water Hot		2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Food Thickener	GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Meatless Spaghetti Sauce	GFS-247001	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Measure portions required from the regular prepared recipe. (Weigh meat only, do not include cooking juices or gravy.).
2. Place meatballs in food processor and process until fine in consistency.
3. Combine hot broth and food thickener and gradually add to meat while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds. Mixture should be firm enough to hold shape.
5. If necessary process meatless spaghetti sauce until smooth consistency (no thickener should be required).
6. Use a #30 scoop and remake meatballs.
7. Place meatballs into sauce.
8. Heat to 165° F for 15 seconds

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

9. Serve: 3- #30 Scoops of meatballs with 1/2 cup spaghetti sauce.
10. Discard unused portions.

* Volume of liquid required may vary slightly depending on texture of meat.

NOTE: If using a blender to puree, additional liquid and food thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 590

Sauce Spaghetti with Meatballs Grnd

0000020732

Week 3 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scp,4z sce	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Meatless Spaghetti Sauce	GFS-247001	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Italian Cooked Meatball	GFS-426857	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce

WASH HANDS.

1. Grind thawed cooked meatballs to desired texture.
2. Combine spaghetti sauce and ground meatballs.
3. Bring to a boil, cover, and simmer 30 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

4. Serve a #8 scoop* of meat with 4 ounce sauce mixture.

*Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 591

Banana Pureed Thick

0000020242

Week 3 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 592

Grapes Red
0000019904

Week 3 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Grapes	GFS-280895	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Wash grapes under cool running water, drain well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Portion into serving dishes using 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 593

Meatballs Sweet & Sour
0000020012

Week 3 Day 4 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 2 mtballs 2z sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs & 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Dcd 1/4"	GFS-198307	1/2 Cup 2 1/3 Tablespoon	1 1/4 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Frozen Ground Beef	GFS-158704	4 Pound 8 Ounce	9 Pound	13 Pound 8 Ounce	18 Pound	27 Pound
Liquid Pasteurized Eggs	GFS-874302	3/4 Cup 2 Tablespoon	1 3/4 Cup	2 3/4 Cup	3 1/2 Cup	1 1/4 Quart 1/4 Cup
Bread Crumbs	GFS-198011	1 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup	1 3/4 Gallon 2 Cup	2 3/4 Gallon
Regular Grind Black Pepper	GFS-225037	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Garlic Powder	GFS-513857	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Water Hot		2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Sweet and Sour Sauce	GFS-219096	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. In a large mixing bowl, combine all ingredients except sweet & sour sauce, until blended. Do not over mix.
2. Use a #12 scoop and shape meat into balls.
3. Place in a single layer on sheet pans.
4. Bake at 350°F for 45 minutes or until browned and firm.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F FOR A MINIMUM OF 15 SECONDS.

5. Pour drained meatballs into 2" deep hotel pans. Cover with sweet and sour sauce. Return to oven until heated.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve 2 meatballs with 2 floz sauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 594

Meatballs Sweet & Sour Grnd
0000020587

Week 3 Day 4 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scp, 2flz sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Swt & Sour Meatballs	25 2 mtballs 2z sce	50 2 mtballs 2z sce	75 2 mtballs 2z sce	100 2 mtballs 2z sce	150 2 mtballs 2z sce
Sweet and Sour Sauce GFS-219096	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked meatballs and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #6 scoop* of sweet & sour meatballs with 2 flz of sweet & sour sauce. Additional sauce may be required to moisten meat.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 595

Meatballs Sweet & Sour Pureed Thick

0000024435

Week 3 Day 4 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 2- #24 scoops	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Swt & Sour Meatballs		25 2 mtballs 2z sce	50 2 mtballs 2z sce	75 2 mtballs 2z sce	100 2 mtballs 2z sce	150 2 mtballs 2z sce
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Beef Base	GFS-110611	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Place cooked meatballs in food processor.
2. Add water plus base and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300ºF for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

6. Serve 2- #24 scoops. Top with 2 fl oz. sweet and sour sauce.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 596

Milk 2%

0037138

Week 3 Day 4 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 597

Rice Garden Blend

0000020077

Week 3 Day 4 - Dinner

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garden Rice Blend	GFS-834860	1 Pound 10 1/2 Ounce	3 Pound 5 Ounce	4 Pound 15 Ounce	6 Pound 8 Ounce	10 Pound
Water Hot		2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon
Margarine	GFS-733061	1/3 Cup 1/3 Tablespoon	2/3 Cup 1 Tablespoon	1 Cup 2 Tablespoon	1 1/2 Cup	2 1/4 Cup
Pan Coating Spray	GFS-112828	3 Spray to coat	5 Spray to coat	7 Spray to coat	9 Spray to coat	13 Spray to coat

WASH HANDS.

1. In a stock pot, bring water to a boil and add margarine, rice and contents of seasoning packet. Stir well.
2. Tranfer into greased counter pans and cover.
3. Bake at 350°F in a Conventional Oven until MOST of the water is absorbed (about 35 minutes). Stir well.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 598

Rice Garden Blend Pureed

0000020354

Week 3 Day 4 - Dinner

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garden Rice Blend	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare Garden Blend Rice recipe as directed. Remove portions to be pureed from the regular prepared recipe and place in food processor and process until fine in consistency.
3. Add HOT broth gradually to rice while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*Volume of liquid required may vary slightly, depending on texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 599

Vegetable Blend Stir Fry

0000020111

Week 3 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Stir Fry Blend Vegetables	GFS-285720	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 600

Vegetable Blend Stir Fry Pureed Thick
0000020391

Week 3 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Stir Fry Veg Blnd	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Water Hot	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables & prepared broth (water and base) to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 601

Bread Pureed
0000020428

Week 3 Day 5 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 602

Cereal Choice of 0060028

Week 3 Day 5 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 603

Cereal Hot Choice Pureed

0000024155

Week 3 Day 5 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 604

Egg Scrambled
0000019720

Week 3 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 605

Egg Scrambled Pureed Thick

0000020136

Week 3 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 606

Juice of Choice
0000020564

Week 3 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 607

Milk 2%

0037138

Week 3 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 608

Bread Pureed
0000020428

Week 3 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 609

Chicken Breast Crispy Lemon
0093270

Week 3 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 breast

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Skinless Chicken Breast	GFS-268127	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Japanese Panko (Bread Crumbs)	GFS-198011	7 Ounce	14 Ounce	1 Pound 5 Ounce	1 Pound 12 Ounce	2 Pound 10 Ounce
Grated Parmesan Cheese	GFS-445401	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Ground Rosemary	GFS-513792	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Vegetable Oil	GFS-292702	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Low-Sodium Chicken Base	GFS-580589	2 3/8 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
100% Lemon Juice	GFS-311227	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Chopped Garlic in Water	GFS-321565	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Cream Cheese	GFS-163562	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Corn Starch	GFS-318012	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Flatten the chicken breasts by pounding evenly with a mallet or rolling pin.
2. Combine the panko bread crumbs, parmesan cheese and half of the rosemary in a shallow pan.
3. Add the chicken and turn evenly to coat with the crumb mixture.
4. Heat the oil in a large skillet on medium-high heat. Add chicken and cook in batches for 3-4 minutes until cooked through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

5. Remove the chicken from the skillet. Cover and keep warm.
6. Add to the skillet the prepared chicken broth, lemon juice, garlic and remaining rosemary. Reduce heat to medium and simmer for 2 minutes. (Sauce will reduce to half the amount).
7. Add the cream cheese and cook until completely melted, stirring frequently.
8. Thicken sauce with a cornstarch slurry if necessary. 1/2 c. of cornstarch + 1/2 c. cold water. (for 24 servings) Add slurry gradually to boiling sauce to thicken.
9. To serve: top each chicken breast with 3 tbsp of sauce.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Note: For Finger Food diet, cut chicken into bite size pieces and serve sauce on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 609

Chicken Breast Crispy Lemon

0093270

Week 3 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 610

Chicken Breast Crispy Lemon Grnd
0094013

Week 3 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crispy Lmn Chix Brst	25 1 breast	50 1 breast	75 1 breast	100 1 breast	150 1 breast
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #6 scoop* of Ground Crispy Lemon Chicken Breast with 2 flz of gravy or 2 flz of sauce from original recipe (see recipe).

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 611

Chicken Breast Crispy Lemon Pureed Thick

0096472

Week 3 Day 5 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 3T sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crispy Lmn Chix Brst		25 1 breast	50 1 breast	75 1 breast	100 1 breast	150 1 breast
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup

WASH HANDS.

1. Prepare Crispy Lemon Chicken Breast as directed. Keep the lemon sauce and chicken separated. Remove portions required from the regular prepared recipe.
2. Add the chicken to a food processor and process until fine in consistency.
3. Combine the base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Using the prepared lemon sauce, remove portions required from the regular prepared recipe (prepared with cornstarch to thicken).
8. Portion one #6 scoop of Pureed Crispy Chicken and top with 3 Tbsp of thickened lemon sauce.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 612

Cobbler Blueberry Biscuit Pureed Thick

0209055

Week 3 Day 5 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberry Cobbler with Biscuit	25 #12 scoop	50 #12 scoop	75 #12 scoop	100 #12 scoop	150 #12 scoop
Food Thickener GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Fruit Cobbler recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add a food thickener to cobbler while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

5. Serve a generous #10 scoop. Optional garnish: Whipped cream.
6. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*Volume will change slightly due to the types of pie fillings used. Portions should be measured.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 613

Cobbler Blueberry with Biscuit

0208897

Week 3 Day 5 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberry Pie Filling	GFS-271101	1 3/4 Quart	3 1/2 Quart	1 1/4 Gallon 1 Cup	1 3/4 Gallon	2 1/2 Gallon
Ground Cinnamon	GFS-127321	7/8 Teaspoon	1 3/4 Teaspoon	2 5/8 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 2/3 Tablespoon
Ground Nutmeg	GFS-224944	1/8 Teaspoon	1/4 Teaspoon	3/8 Teaspoon	5/8 Teaspoon	7/8 Teaspoon
Southern Style Biscuit Dough, 2.2oz	GFS-698520	5.82 1 Each	11.63 1 Each	17.45 1 Each	23.26 1 Each	34.89 1 Each
Unsalted Butter Print	GFS-299405	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup
Granulated Sugar	GFS-108642	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup
Ground Cinnamon	GFS-127321	1 1/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1) Pour blueberry pie filling into greased full steam table pan (12 x 20 x 2 1/2-inches).

2) Evenly sprinkle the spices.

3) Thaw biscuits at room temperature for 30 minutes.

4) Cut each biscuit into 4 pieces.

5) Mix granulated sugar with cinnamon.

6) Drop biscuit pieces in melted butter and then transfer in sugar mixture. Coat all sides and remove excess top blueberry pie filling with biscuits evenly.

7) Bake at 300°F for 50-55 minutes in Convection Oven *Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking or in Standard Oven at 350°F for 55-60 minutes.

8) Serve one #12 scoop. Serving size includes 1 biscuit in the #12 scoop.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR 15 SECONDS.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 614

Potatoes Oven Browned

0000020003

Week 3 Day 5 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: 2 qtrs, Soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Fresh Baker Potato	GFS-233285	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Margarine	GFS-733061	3 1/2 Ounce	7 Ounce	10 1/2 Ounce	14 Ounce	1 Pound 5 Ounce
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Salt	GFS-125557	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel potatoes and cut into quarters.
2. Place peeled and quartered potatoes on sheet pans sprayed with cooking spray.
3. Melt margarine and pour over potatoes. Sprinkle with paprika and salt.
4. Turn potatoes so that all sides are coated with margarine.
5. Bake at 425°F for about one hour or until tender and well browned.
6. Turn potatoes once during baking for even browning.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve 2 quarters.

***Modified Diet Note: For NDD Level 3 & 2 diets, do not overcook potatoes; potatoes need to be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 615

Potatoes Oven Browned

0000020003

Week 3 Day 5 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: 2 quarters

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Fresh Baker Potato	GFS-233285	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Margarine	GFS-733061	3 1/2 Ounce	7 Ounce	10 1/2 Ounce	14 Ounce	1 Pound 5 Ounce
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Salt	GFS-125557	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel potatoes and cut into quarters.
2. Place peeled and quartered potatoes on sheet pans sprayed with cooking spray.
3. Melt margarine and pour over potatoes. Sprinkle with paprika and salt.
4. Turn potatoes so that all sides are coated with margarine.
5. Bake at 425°F for about one hour or until tender and well browned.
6. Turn potatoes once during baking for even browning.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve 2 quarters.

***Modified Diet Note: For NDD Level 3 & 2 diets, do not overcook potatoes; potatoes need to be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 616

Potatoes Oven Browned Pureed

0000020252

Week 3 Day 5 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Oven Browned Potatoes	25 2 quarters	50 2 quarters	75 2 quarters	100 2 quarters	150 2 quarters
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare Oven Brown Potato recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT broth gradually to potatoes while processing. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 617

Vegetable Blend Capri
0000020319

Week 3 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Capri Vegetable Blend	GFS-610841	3 Pound 9 Ounce	7 Pound	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 618

Vegetable Blend Capri Pureed Thick

0000020318

Week 3 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Capri Vegetable Blend	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 619

Cottage Cheese
0000020069

Week 3 Day 5 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Low-fat Cottage Cheese	GFS-329487	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon

WASH HANDS.

1. Place 1/2 cup (#8 scoop or menued portion) cottage cheese into serving dish.
2. Sprinkle with paprika and serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 620

Cottage Cheese Pureed Thick

0000020280

Week 3 Day 5 - Dinner

Menu Planning Group: Sides

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cottage Cheese	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place cottage cheese in food processor and process until fine in consistency.
2. Add a food thickener and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds. Cover and refrigerate.
4. Discard unused portions.
5. Serve using a #10 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 621

Milk 2%

0037138

Week 3 Day 5 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 622

Salad Melon Mixed

0000021163

Week 3 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon Peeled, Seeded, Cubed	GFS-326089	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Honeydew Peeled, Seeded, Cubed	GFS-197904	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Cantaloupe Peeled, Seeded, Cubed	GFS-412201	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel Watermelon, Honeydew, Cantaloupe and cut into medium cubes. Remove any remaining seeds.

2. Toss, cover, and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 Diets, serve finely chopped mixed melon salad, no seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 623

Salad Melon Mixed

0000021163

Week 3 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon Peeled, Seeded, Cubed	GFS-326089	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Honeydew Peeled, Seeded, Cubed	GFS-197904	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Cantaloupe Peeled, Seeded, Cubed	GFS-412201	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel Watermelon, Honeydew, Cantaloupe and cut into medium cubes. Remove any remaining seeds.

2. Toss, cover, and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 Diets, serve finely chopped mixed melon salad, no seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 624

Salad Melon Mixed Pureed Thick

0000021237

Week 3 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mixed Melon Salad	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Prepare Mixed Melon Salad recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add a food thickener and process until smooth.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41° F WITHIN 4 HOURS.

6. Serve #12 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41° F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 625

Sandwich BLT

0000021063

Week 3 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	3 Pound 13 Ounce	7 Pound 8 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	22 Pound 12 Ounce
Fresh Tomato Sliced	GFS-199036	2 Pound 9 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound 4 Ounce	15 Pound 4 Ounce
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice
Fresh Leaf Lettuce Bunches	GFS-284998	25 Leaf	50 Leaf	75 Leaf	100 Leaf	150 Leaf
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Place bacon on sheet pans lined with parchment paper. *For bacon, 7.605 lbs~150 slices.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Slice each tomato into 8 slices. *For tomato, 5.07 lbs~ 100 slices.
4. Toast bread.
5. To assemble place two slices of tomato, one leaf of lettuce, three slices of bacon and 1 tbsp of mayonnaise on toasted bread.

**Modified Diet Note: For Gluten Free diet, use gluten free bread.

**Modified Diet Note: For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 626

Sandwich BLT Pureed Thick

0000021064

Week 3 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 2.5 x 5" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	1 Pound 8 Ounce	3 Pound	4 Pound 9 Ounce	6 Pound	9 Pound
Fresh Tomato	GFS-199036	1 Pound	2 Pound	3 Pound	4 Pound	6 Pound
Fresh Leaf Lettuce Bunches	GFS-284998	9.97 Leaf	19.93 Leaf	29.89 Leaf	39.85 Leaf	59.77 Leaf
Mayonnaise	GFS-631411	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Beef Base	GFS-110611	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Water Hot		3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Food Thickener	GFS-527661	1/3 Cup 1/3 Tablespoon	2/3 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	2 1/4 Cup
Pureed Bread		19.93 2/3" slice	39.85 2/3" slice	59.77 2/3" slice	79.69 2/3" slice	119.53 2/3" slice

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.
1. Place bacon on sheet pans lined with parchment paper. *For bacon, 7.605 lbs~150 slices.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.
2. Gather ingredients to prepare pureed sandwich.
3. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
4. Add base to hot water and gradually add to mixture while processing to a smooth homogeneous consistency.
5. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Refer to pureed bread recipe for instructions on how to puree bread.
See below for information to assemble pureed sandwich:
2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread
2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread
3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread
4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread
CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.
NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 627

Sandwich Turkey Grnd

0000020509

Week 3 Day 5 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: #8Mt,2B,1Tmyo

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Sandwich		25 3z mt, 2 brd	50 3z mt, 2 brd	75 3z mt, 2 brd	100 3z mt, 2 brd	150 3z mt, 2 brd
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #8 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 628

Soup Veg Creamy Garden Speed Scratch

0067179

Week 3 Day 5 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	2 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 2 Tablespoon
Yellow Onions Minced	GFS-196901	13 1/2 Ounce	1 Pound 11 Ounce	2 Pound 8 Ounce	3 Pound 6 Ounce	5 Pound
Fresh Jumbo Carrots Diced	GFS-198501	1 Pound	2 Pound 1/2 Ounce	3 Pound	4 Pound 1 Ounce	6 Pound
Red Bell Peppers Diced	GFS-597082	1 Pound 3 Ounce	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	7 Pound
Cream of Mushroom Soup	GFS-101346	1.2 #5 Can	2.39 #5 Can	3.58 #5 Can	4.77 #5 Can	7.15 #5 Can
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon 1 Cup	2 1/2 Gallon	3 1/2 Gallon
Fresh Parsley Chopped	GFS-272396	1/2 Cup 1 2/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup 1 Tablespoon	2 1/2 Cup	3 1/2 Cup
Fresh Chives Chopped	GFS-165591	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.
1. In a pot, heat oil over medium-high heat; add finely diced onions and carrots and saute 4 minutes.
*For onions, 11.3 oz~2 cups.
*For carrots, 13.55 oz~3 cups.
2. Add finely diced peppers and continue to cook 2 minutes or until tender.
*For peppers, 15.76 oz~3 cups.
3. Add soup and water and bring to a boil; reduce heat and simmer soup 10 minutes.
4. Stir in parsley and chives and serve.
*For chives, 2.53 oz~1/2 cup.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 629

Soup Vegetable Garden Creamy Pureed

0072851

Week 3 Day 5 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Creamy Garden Veg Soup	25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Saltine Crackers	75 2 Each	150 2 Each	225 2 Each	300 2 Each	450 2 Each
Food Thickener GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.

1. Place hot, prepared Creamy Garden Vegetable Soup and crackers in food processor and process until smooth in texture.
2. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Pour into pot or bain marie coated with cooking spray.
4. Cover tightly and heat to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve one 6 fl oz ladle.

NOTE: Liquid may be added and measurements of food thickener adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 630

Cereal Choice of 0060028

Week 3 Day 6 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 631

Cereal Hot Choice Pureed

0000024155

Week 3 Day 6 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 632

Juice of Choice
0000020564

Week 3 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 633

Milk 2%

0037138

Week 3 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 634

Pancakes

0000019731

Week 3 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1-5" Pancake	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	1 Pound 10 1/2 Ounce	3 Pound 5 Ounce	4 Pound 15 Ounce	6 Pound 8 Ounce	9 Pound 12 Ounce
Water Cold		1 Quart	2 Quart	3 Quart 1/2 Cup	1 Gallon	1 1/2 Gallon 1 Cup
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat

WASH HANDS.

1. Preheat griddle to 375°F, lightly grease with cooking spray.
2. Add pancake mix (5 lb = 1 full box)and water to bowl.
3. Mix on low speed for 1 minute, using wire whip. Scrape down bowl. Continue mixing on medium speed for 2 minutes. DO NOT OVERMIX.
4. Using 2oz ladle or #16 scoop, portion onto griddle. Grill pancakes 1-1 1/2 minutes per side or until edges begin to dry. Turn only once.
5. Serve 1 pancake.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For NDD Levels 3 and 2, pancakes should be well-moistened with syrup and/or margarine.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 635

Pancakes

0000019731

Week 3 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1-5" Moist Pnck	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	11 1/2 Ounce	1 Pound 7 1/2 Ounce	2 Pound 3 Ounce	2 Pound 15 Ounce	4 Pound 6 Ounce
Water Cold		1 3/4 Cup 1 Tablespoon	3 3/4 Cup	1 1/4 Quart 1/2 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat

WASH HANDS.

1. Preheat griddle to 375°F, lightly grease with cooking spray.
2. Add pancake mix (5 lb = 1 full box)and water to bowl.
3. Mix on low speed for 1 minute, using wire whip. Scrape down bowl. Continue mixing on medium speed for 2 minutes. DO NOT OVERMIX.
4. Using 2oz ladle or #16 scoop, portion onto griddle. Grill pancakes 1-1 1/2 minutes per side or until edges begin to dry. Turn only once.
5. Serve 1 pancake.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For NDD Levels 3 and 2, pancakes should be well-moistened with syrup and/or margarine.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 636

Pancakes Pureed

0000020143

Week 3 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancakes	25 1-5" Pancake	50 1-5" Pancake	75 1-5" Pancake	100 1-5" Pancake	150 1-5" Pancake
2% White Milk GFS-504602	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare Pancake recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Gradually add liquid to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Serve #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 637

Sausage Links

0040246

Week 3 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Link	GFS-483162	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place sausage links on sheet pans and bake in Convection Oven per package instructions until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 2 links.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 638

Sausage Links Grnd
0118737

Week 3 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #8 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	37.88 2 each	75.76 2 each	113.64 2 each	151.52 2 each	227.28 2 each
Poultry Gravy	37.88 2z ladle	75.76 2z ladle	113.64 2z ladle	151.52 2z ladle	227.28 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #12 scoop* of ground sausage links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 639

Sausage Links Pureed Thick

0119043

Week 3 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2-#20 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links		43.1 2 each	86.2 2 each	129.3 2 each	172.4 2 each	258.6 2 each
Water Hot		2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Chicken Base	GFS-439606	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon
Food Thickener	GFS-527661	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place prepared sausage links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat at 350º F until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

6. Serve 2- #30 scoops of pureed sausage links.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 640

Syrup Maple
0189772

Week 3 Day 6 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 641

Beans Black Pureed
0000025291

Week 3 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seasoned Black Beans	16.67 4z spoodle	33.34 4z spoodle	50 4z spoodle	66.67 4z spoodle	100 4z spoodle
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED black beans (including liquid) to be pureed and place in food processor. Process until smooth in consistency.
2. Add food thickener and process until smooth in consistency
2. Pour into steam table pan coated with liquid food release.
3. Keep hot for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

4. Serve #8 scoop per serving.
5. Discard unused portions.

PAN SIZE AND COOKING INFORMATION.

NOTE: Water may be added to the beans while processing to achieve the desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 642

Beans Black Seasoned

0000024755

Week 3 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: no bacon/tom

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup
Onion Dcd 1/4"	GFS-198307	1 Quart 1/2 Cup	2 1/4 Quart	3 1/4 Quart 1/2 Cup	1 Gallon 2 Cup	1 1/2 Gallon 3 Cup
Chopped Garlic in Water Minced	GFS-321565	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Fresh Green Peppers Minced	GFS-592315	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Whole Bay Leaf	GFS-273937	2 1 Each	4 1 Each	5 1 Each	7 1 Each	10 1 Each
Bacon Diced	GFS-600760	1.57 1 Slice	3.13 1 Slice	4.69 1 Slice	6.25 1 Slice	9.38 1 Slice
Canned Black Beans	GFS-557714	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Fresh Tomato	GFS-199036	1.95313 1 Each	3.90625 1 Each	5.85938 1 Each	7.8125 1 Each	11.71875 1 Each

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Heat oil in a saucepan; add onions, minced garlic, minced green peppers, bay leaves and bacon. Add salt and pepper; if desired. Saute until onions and peppers are cooked.
2. Add black beans to onion mixture.. Simmer for 15 minutes. Remove bay leaves. Before serving, crush 1 cup of the beans to thicken the sauce or puree the bean mixture in a food processor or blender.
3. Chop tomatoes. Serve 1 tbsp of chopped tomatoes on top of 1/2 cup serving of beans.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For Mechanical Soft, NDD Diets Levels 2 and 3, fresh tomato and bacon should be omitted. For NDD Diets Levels 2 and 3, beans should be mashed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 643

Beans Black Seasoned

0000024755

Week 3 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup
Onion Dcd 1/4"	GFS-198307	1 Quart 1/2 Cup	2 1/4 Quart	3 1/4 Quart 1/2 Cup	1 Gallon 2 Cup	1 1/2 Gallon 3 Cup
Chopped Garlic in Water Minced	GFS-321565	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Fresh Green Peppers Minced	GFS-592315	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Whole Bay Leaf	GFS-273937	2 1 Each	4 1 Each	5 1 Each	7 1 Each	10 1 Each
Bacon Diced	GFS-600760	1.57 1 Slice	3.13 1 Slice	4.69 1 Slice	6.25 1 Slice	9.38 1 Slice
Canned Black Beans	GFS-557714	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Fresh Tomato	GFS-199036	1.95313 1 Each	3.90625 1 Each	5.85938 1 Each	7.8125 1 Each	11.71875 1 Each

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Heat oil in a saucepan; add onions, minced garlic, minced green peppers, bay leaves and bacon. Add salt and pepper; if desired. Saute until onions and peppers are cooked.

2. Add black beans to onion mixture.. Simmer for 15 minutes. Remove bay leaves. Before serving, crush 1 cup of the beans to thicken the sauce or puree the bean mixture in a food processor or blender.

3. Chop tomatoes. Serve 1 tbsp of chopped tomatoes on top of 1/2 cup serving of beans.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For Mechanical Soft, NDD Diets Levels 2 and 3, fresh tomato and bacon should be omitted. For NDD Diets Levels 2 and 3, beans should be mashed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 644

Beef Enchilada

0130924

Week 3 Day 6 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Cleaned Cilantro Bunches Chopped	GFS-219550	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Ground Beef 80/20	GFS-158704	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Shredded Mild Cheddar Cheese	GFS-191043	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Onion Dcd 1/4"	GFS-198307	1 Cup 2 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 1/2 Cup	1 1/2 Quart 1/2 Cup
6" Pressed Flour Tortilla	GFS-721800	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Sauce Enchilada Bulk	GFS-598461	3 3/4 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart	3 1/2 Quart 1/2 Cup	1 1/4 Gallon 2 Cup
Shredded Mild Cheddar Cheese	GFS-191043	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Chop the cilantro.
2. In a large pan, brown the ground beef.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR A MINIMUM OF 15 SECONDS.

3. Combine the cooked beef, shredded cheese (first amount), onions and cilantro in a large mixing bowl. Mix well.
4. Warm the tortillas in the oven.
5. Place the warmed tortillas on a flat surface and fill each with 2 Tbsp of the beef filling. Roll the tortillas and place seam side down on baking sheet.
6. Cover each tortilla with about 2 Tbsp enchilada sauce. Bake for 25-35 minutes.
7. Remove from the oven and sprinkle each enchilada with the shredded cheese remaining (second amount).
8. Serve 1 enchilada or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*** Modified Diet Notes:

Finger Foods Diet: bake the filled tortilla without enchilada sauce. Serve sauce on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 645

Beef Enchilada Pureed Thick

0135113

Week 3 Day 6 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Enchilada		25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Low-Sodium Beef Base	GFS-130885	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Food Thickener	GFS-527661	1/3 Cup 3 Tablespoon	1 Cup	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 3 Tablespoon	3 Cup

WASH HANDS

1. Prepare Beef Enchilada recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in conventional oven at 350 degrees F until temperature reaches 165 degrees.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

7. Serve 1, heaping #6 scoop with optional garnish if desired.
8. Discard all unused portions.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 646

Corn

0000020112

Week 3 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Corn	GFS-851329	3 Pound 12 Ounce	7 Pound 8 Ounce	11 Pound 4 Ounce	15 Pound	22 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For NDD Levels 3 & 2, serve alternate vegetable.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 647

Corn Pureed Shaped

0000024439

Week 3 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed & Shaped Corn, 3.2oz	GFS-524732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Heat according to package instructions.
2. Serve 1 each.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 648

Peaches Chilled
0000019877

Week 3 Day 6 - Lunch

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Sliced Peaches in Juice	GFS-610267	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/2 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle or menued portion.

***Modified Diet Notes:

Minced & Moist: drain fruit juice and serve mashed in pieces <4 mm.

Soft & Bite Sized: drain juice and serve mashed in pieces <1.5 cm x 1.5 cm. Fresh fruit must be soft and peeled.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 649

Peaches Chilled Pureed Thick
0000020197

Week 3 Day 6 - Lunch

Menu Planning Group: Desserts Fruits

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chilled Peaches	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Remove portions to be pureed from the regular prepared peaches.
2. Place in food processor and process until fine in consistency.
3. Add a thickener to fruit while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve a #10 scoop.
7. Discard after use.

OPTIONAL: Consider substituting vanilla pudding mix for food thickener. It will give peaches a more flavorful texture, similar to peaches and cream.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 650

Bratwurst Patty on Bun
0230829

Week 3 Day 6 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Bratwurst Patty	GFS-812270	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. To grill: Preheat grill to medium low. Place patties on grill, cover and cook for 12-15 minutes, flipping often.
2. To skillet cook: preheat skilled to medium heat, place patties in a skillet, cover and cook for 5 minutes. Flip patties over, uncover and cook 5-7 minutes longer.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Transfer to full pans to hold for service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 bratwurst patty on a bun.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 651

Broccoli Ckd
0000020101

Week 3 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 652

Carrots Roasted
0183936

Week 3 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Jumbo Carrots	GFS-198501	3 Pound 15 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce	15 Pound 12 Ounce	23 Pound 8 Ounce
Vegetable Oil	GFS-292702	2 Tablespoon	1/4 Cup	1/3 Cup 1/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS. WASH ALL FRESH, UNPACAKGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Blanch carrots.
2. Toss blanched carrots in oil and seasoning.
3. Spread into single layer on baking pan.
4. Roast until lightly browned and tender.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve 4z spoodle or menued portion

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Source: Pathway to Living

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 653

Carrots Roasted Pureed Thick
0184723

Week 3 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roasted Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR <1 SECOND

6. Serve a #12 scoop. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 654

Lasagna Vegetable Scratch

0265292

Week 3 Day 6 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: 10z serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lasagna Noodles	GFS-772691	1 Pound 1 1/2 Ounce	2 Pound 3 Ounce	3 Pound 5 Ounce	4 Pound 6 Ounce	6 Pound 8 Ounce
Vegetable Oil	GFS-292702	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Fresh Mushrooms Sliced	GFS-198684	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Fresh Zucchini	GFS-198927	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Salt	GFS-125557	1.25 To taste	2.5 To taste	3.75 To taste	5 To taste	7.5 To taste
Regular Grind Black Pepper	GFS-225037	1.25 To taste	2.5 To taste	3.75 To taste	5 To taste	7.5 To taste
Basil Leaf	GFS-149373	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Frozen Chopped Spinach	GFS-599417	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Low-fat Cottage Cheese	GFS-329487	2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Chunky Marinara Sauce		20 #8 scoop	40 #8 scoop	60 #8 scoop	80 #8 scoop	120 #8 scoop
Feather Shredded 2% Mozzarella Cheese	GFS-421812	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Cook the lasagna noodles according to the package instructions. Drain and set aside.
2. In a large skillet, heat the olive oil over medium heat. Add the sliced mushrooms and diced zucchini. Cook for about 5-7 minutes, or until the vegetables are softened. Season with salt, pepper, and dried basil.
3. Thaw and squeeze out excess moisture from the frozen spinach.
4. In a large bowl, combine the low-fat cottage cheese and chopped spinach. Mix well.
5. Assemble the lasagna: Spread a thin layer of marinara sauce on the bottom of a full size aluminum pan. Place a layer of lasagna noodles on top. Spread a portion of the cottage cheese and spinach mixture ov the noodles. Top with a portion of the cooked vegetables. Sprinkle with a portion of the shredded mozzarella cheese. Repeat the layering process, reserving some mozzarella for the top.
6. Place another layer of lasagna noodles and spread the remaining marinara sauce over them. Sprinkle with the remaining shredded mozzarella cheese.
7. Cover the pan with aluminum foil and bake in a 375ºF oven for about 25-30 minutes, or until the lasagna is heated through and the cheese is melted and bubbly.

Remove the foil and bake for an additional 5-10 minutes, or until the cheese on top is golden and slightly crispy.

8. Let the lasagna cool for a few minutes before slicing and serving.
9. Cut into equal 10 oz portions or menued portion.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 654

Menu Planning Group: Entrée - Meatless

Lasagna Vegetable Scratch

0265292

Week 3 Day 6 - Dinner

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 655

Lasagna Vegetable Scratch Pureed Thick
0265312

Week 3 Day 6 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: #6 scp, 1z sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Lasagna	25 10z serving	50 10z serving	75 10z serving	100 10z serving	150 10z serving
Water Hot	1 Gallon 1 Cup	2 Gallon	3 Gallon	4 1/4 Gallon	6 1/4 Gallon
Base Veg Bulk GFS-694871	1/3 Cup	2/3 Cup	1 Cup	1 1/3 Cup	2 Cup
Food Thickener GFS-527661	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart

WASH HANDS.

1. Prepare Vegetable Lasagna recipe as directed.
2. Remove portions required from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine prepared broth (water and base) and food thickener and gradually add to casserole while processing. All liquid may not be required.*
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve #6 scoop. Optional garnish: 1 oz pureed tomato sauce and Parmesan cheese.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*Volume of liquid required may vary slightly, depending on texture of meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 656

Milk 2%

0037138

Week 3 Day 6 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 657

Oranges Mandarin
0000019870

Week 3 Day 6 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges in Juice	GFS-612448	1.05 #10 Can	2.09 #10 Can	3.13 #10 Can	4.17 #10 Can	6.25 #10 Can

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 658

Oranges Mandarin Pureed Thick

0000020195

Week 3 Day 6 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Mandarin Oranges recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Add a food thickener to fruit while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve a #10 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 659

Tater Tots

0000020010

Week 3 Day 6 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Tater Tots	GFS-141510	3 Pound 11 Ounce	7 Pound 8 Ounce	11 Pound	14 Pound 12 Ounce	22 Pound 4 Ounce

WASH HANDS.

1. Place tater tots in a single layer on sheet pans lined with parchment paper.
2. Bake in Conventional Oven at 450°F for 15 minutes or in Convection Oven at 400°F for 10 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 8 tater tots or approximately 1/2 cup per serving (or menued portion size).

**Modified Diet Notes:

For NDD Level 3 & 2 Diets, do not over cook tater tots. They should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 660

Toast Garlic

0000019745

Week 3 Day 6 - Dinner

Menu Planning Group: Breads

Portion Size: 1" slc, Soft Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 661

Toast Garlic Pureed

0000020414

Week 3 Day 6 - Dinner

Menu Planning Group: Breads

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garlic Toast	25 1" slice	50 1" slice	75 1" slice	100 1" slice	150 1" slice
Chicken Base GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare garlic toast recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Cut garlic toast into 1 inch cubes.
4. Add to food processor and process until fine consistency.
5. Gradually add liquid to bread item while processing. All liquid may not be required.
6. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

7. Serve #16 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 662

Bread Pureed
0000020428

Week 3 Day 7 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 663

Cereal Choice of 0060028

Week 3 Day 7 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 664

Cereal Hot Choice Pureed

0000024155

Week 3 Day 7 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 665

Egg Scrambled Cheesy

0157523

Week 3 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 666

Egg Scrambled Cheesy Pureed Thick

0157527

Week 3 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 667

Ham Slice Breakfast

0000020919

Week 3 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 1z slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Boneless Cooked Ham in Natural Juices GFS-633752	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. Slice into 1 oz slices.
2. Place sliced ham into counter pans and cover with foil.
3. Bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER USE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve 1 slice.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 668

Ham Slice Breakfast Grnd

0000025606

Week 3 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #16 scp, 1flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breakfast Ham Slice	25 1z slice	50 1z slice	75 1z slice	100 1z slice	150 1z slice
Poultry Gravy	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked ham and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #16 scoop* of ham with 1 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 669

Juice of Choice
0000020564

Week 3 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 670

Milk 2%

0037138

Week 3 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 671

Pureed Ham Mold & Serve SimplyThick

0160663

Week 3 Day 7 - Breakfast

Menu Planning Group: Entrée - Pork

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Glazed Ham		6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Pork Base Concentrate		2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon
Water Hot		2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Thickener Gel 2 Ltr	GFS-273213	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Fine Cracker Meal	GFS-785760	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Pan Coating Spray	GFS-112828	5 Spray to coat	10 Spray to coat	15 Spray to coat	20 Spray to coat	30 Spray to coat

WASH HANDS.

1.) Cut ham into ¼ inch pieces and place into blender.
2.) Combine the pork base and hot water in a 1 pint shaker
3.) Add Simplythick to shaker, and shake until combined and thickened
4.) Pour thickened mixture into blender with the ham
5.) Turn on blender and puree until partially smooth
6.) Scrape down the side of the blender and blend again until and smooth consistency is reached
7.) Pour ham mixture into a bowl
8.) Add cracker meal to bowl and mix until smooth
9.) Using a sliced meat mold, lightly coat with vegetable oil
10.) Using rubber spatula place ham mixture into mold using the flat edge of spatula to smooth out the surface and completely fill in the mold
11.) Flip sliced meat mold onto plate and gently press down in the center to release the ham
12.) Reheat to an internal temperature of 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F.

13.) Serve as needed

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

Source: Chef Jason Crim

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 672

Beans Green

0000020099

Week 3 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 673

Bread Pureed
0000020428

Week 3 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 674

Broccoli Ckd

0000020101

Week 3 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 675

Broccoli Pureed Thick
0082544

Week 3 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steam table pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 676

Choice of Roll
0201053

Week 3 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 677

Entree Lasagna Meat w/ Ricotta Chs Conv

0000025144

Week 3 Day 7 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 2" x 3" Srvg	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lasagna Meat & Cheese Entree	12 Pound 8 Ounce	24 Pound 12 Ounce	37 Pound 4 Ounce	49 Pound 8 Ounce	74 Pound 4 Ounce

WASH HANDS.

1. Remove overwrap and label. Tent aluminum lid over product tray. Place on middle oven rack in 375°F preheated oven and cook for 1 hr. 15 mins. thawed (2 hrs. 40 mins. if frozen). Times may vary due to ma and manufacturer of oven used.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

2. Lift pan from sides-DO NOT LIFT FROM CORNERS. Remove product from oven and let stand for 15 minutes before serving.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve - 2" x 3" piece.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 678

Mousse Vanilla

0191632

Week 3 Day 7 - Lunch

Menu Planning Group: Desserts Pudding/Custards

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cream Cheese Softened	GFS-163562	1 Pound 1/2 Ounce	2 Pound 1 1/2 Ounce	3 Pound 2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce
Granulated Sugar	GFS-108642	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
36% Heavy Whipping Cream	GFS-457341	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Imitation Vanilla	GFS-110736	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon

WASH HANDS.

1.Beat cream cheese and half the amount of sugar in large bowl until smooth and creamy.

2. Beat heavy cream, remaining amount of sugar and vanilla in large bowl with electric mixer on medium speed until stiff peaks form.

3. Gently fold in 1/2 of the whipped cream mixture into the cream cheese mixture.

Stir until well blended. Gently stir in remaining whipped cream mixture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Portion a #8 scoop into each serving dish.

5. Cover product and hold in cooler until ready to serve.

Recipe Source: McCormick

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 679

Pork with Kraut Grnd

0000025831

Week 3 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8mt, #16krt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork with Kraut	25 3z mt, #16 scp	50 3z mt, #16 scp	75 3z mt, #16 scp	100 3z mt, #16 scp	150 3z mt, #16 scp
Brown Gravy	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop pork with 2flz gravy and #16 scoop kraut*

*Note: Scoop sizes can vary based on desired texture.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For NDD Level 2- OMIT sauerkraut.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 680

Pork with Kraut Grnd

0000025831

Week 3 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp mt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork with Kraut	25 3z mt, #16 scp	50 3z mt, #16 scp	75 3z mt, #16 scp	100 3z mt, #16 scp	150 3z mt, #16 scp
Brown Gravy	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop pork with 2flz gravy and #16 scoop kraut*

*Note: Scoop sizes can vary based on desired texture.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For NDD Level 2- OMIT sauerkraut.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 681

Pork with Kraut Pureed Thick

0000025856

Week 3 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8Mt, #24Krt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork Ln Bnls Raw RTC Netted	GFS-441202	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Sauerkraut		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Water		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Place cooked pork loin into food processor.
2. Add broth and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Spread evenly into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 145°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145° F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F

6. Place sauerkraut into food processor.
7. Add broth and process until smooth in texture.
8. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
9. Serve one #8 scoop of pureed pork loin and one #24 scoop pureed sauerkraut.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 682

Potatoes Mashed
0000020022

Week 3 Day 7 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot		2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 683

Toast Garlic

0000019745

Week 3 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 684

Bread Pureed

0000020428

Week 3 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 685

Breadstick Buttered

0087370

Week 3 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 1 ea, soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 686

Cantaloupe

0000019159

Week 3 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe GFS-412201 Peeled, Seeded, Cubed	5 Pound 4 Ounce	10 Pound 4 Ounce	15 Pound 8 Ounce	20 Pound 8 Ounce	31 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut rinsed melon into slices. Trim away peel; discard peel.
2. Cut melon into chunks.
3. Place in 1/2 cup serving dishes.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Chill.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 687

Cantaloupe

0000019159

Week 3 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe GFS-412201 Peeled, Seeded, Cubed	4 Pound 5 Ounce	8 Pound 8 Ounce	13 Pound	17 Pound 4 Ounce	25 Pound 12 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut rinsed melon into slices. Trim away peel; discard peel.
2. Cut melon into chunks.
3. Place in 1/2 cup serving dishes.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Chill.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 688

Cantaloupe Pureed Thick
0000021265

Week 3 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe Peeled, Seeded, Diced 1/4"	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Remove portions to be pureed from regular prepared cantaloupe. Add prepared cantaloupe to food processor and process until fine in consistency.
2. Add a food thickener and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

5. Serve #12 scoop.
6. Discard leftovers.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 689

Hashbrown Patty
0000020049

Week 3 Day 7 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 1 ea, buttered

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hashbrown	GFS-242241	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Place 7 frozen hashbrowns on sheet pan and bake in a Convection Oven at 400F for 12 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve 1 hashbrown.

**Modified Diet Notes:

For Level 2 and 3, bake until soft and add butter to moisten before service. Serve as tolerated.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 690

Hashbrown Patty Pureed

0173803

Week 3 Day 7 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: #10 scoop	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hashbrown Patty	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Water, Hot Hot	2 3/4 Cup	1 1/4 Quart 3/4 Cup	2 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup
Base Veg Bulk GFS-694871	2 7/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon

WASH HANDS.

1. Prepare Hashbrown Patty recipe as directed.
2. Measure amount of prepared hashbrown patties to be pureed from regular recipe and place in food processor.
3. Add water plus base and process until smooth in consistency.
4. Pour into steam table coated with vegetable cooking spray.
5. Reheat to serving temperature. Hold on steam table for service.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve #10 scoop.
7. Discard unused portions.

NOTE: Measurements of liquid can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 691

Milk 2%

0037138

Week 3 Day 7 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 692

Quiche Reuben Grnd

0265921

Week 3 Day 7 - Dinner

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 3x2.5 in pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Reuben Quiche	25 3x2.5 in pc	50 3x2.5 in pc	75 3x2.5 in pc	100 3x2.5 in pc	150 3x2.5 in pc

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked ham product and place in a food processor. Grind to desired texture. Add back to egg mixture for quiche.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve one 3 x 2.5 in piece or menued portion.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 693

Quiche Reuben Pureed Thick

0265927

Week 3 Day 7 - Dinner

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 2 #12 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Reuben Quiche		25 3x2.5 in pc	50 3x2.5 in pc	75 3x2.5 in pc	100 3x2.5 in pc	150 3x2.5 in pc
2% White Milk	GFS-504602	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Reuben Quiche recipe as directed.
2. Remove number of servings needed from regular prepared recipe and place in food processor.
3. Add milk and process until smooth in texture.
4. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 F, HELD FOR MINIMUM OF 15 SECONDS.

7. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

8. Portion two #12 scoops per serving.
9. Discard unused portions.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 694

Sandwich Reuben

0165831

Week 3 Day 7 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 sandwich

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Sauerkraut Drained	GFS-294012	3 Cup	1 1/2 Quart	2 1/4 Quart	3 Quart	1 Gallon 2 Cup
Rye Swirl Bread	GFS-219690	50 1 slice	100 1 slice	150 1 slice	200 1 slice	300 1 slice
Cooked Eye Round Corned Beef Sliced	GFS-357642	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Sliced Processed Swiss Cheese 0.5z	GFS-164348	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
1000 Island Dressing	GFS-726036	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup

WASH HANDS.

1. Drain the sauerkraut. Then spread 1 oz of sauerkraut on 1 slice of bread.
2. Top with sliced corned beef, cheese and dressing. Cover with remaining bread slice.
3. In a skillet over medium-high heat, grill for 5-6 minutes or until cheese melts. Turn once to brown both sides.
4. Serve 1 sandwich or menued portion.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Note: For Finger Foods diet, cut sandwich into quarters before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 695

Vegetable Blend Key West
0043116

Week 3 Day 7 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Vegetable Blend	GFS-164090	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 696

Vegetable Blend Key West Pureed
0043117

Week 3 Day 7 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Veggie Blnd		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED vegetable blend to be pureed from regular prepared recipe and place in food processor.
2. Add margarine and prepared broth (base and water) and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table coated with liquid food release.
5. Cover tightly and bake in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressure less Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ovei and steamer conditions. Do not over bake.

6. Portion one #12 scoop per serving.
7. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 697

Cereal Choice of 0060028

Week 4 Day 1 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 698

Cereal Hot Choice Pureed

0000024155

Week 4 Day 1 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 699

Juice of Choice

0000020564

Week 4 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 700

Milk 2%

0037138

Week 4 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 701

Sausage Patty
0000019736

Week 4 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 patty	Oven Temp: 350°F Internal Temp:	Serving Pan: Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Hog Sausage Patty 1.5z	GFS-568732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place patties on sheet pans and bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 patty.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 702

Sausage Patty Grnd

0000021135

Week 4 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #30 scp, 2flz gvy

Oven Temp: 350°F

Internal Temp:

Serving Pan:

Serving Utensil: #30 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty	25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage patty and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #30 scoop* of sausage with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 703

Sausage Patty Pureed Thick

0000021138

Week 4 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #40 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty		25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Ham Base Concentrate	GFS-686691	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.
1. Prepare regular recipe as directed.
2. Remove amount of PREPARED sausage patties to be pureed from regular recipe and place in food processor.
3. Add broth (base and water) and process until smooth in texture.
4. Add a Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165ºF.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.
7. Hold on steam table for service.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
8. Portion one #40 scoop per serving.
9. Discard unused portions.
NOTE: Measurements of liquid and Thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 704

Syrup Maple
0189772

Week 4 Day 1 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 705

Waffle Pureed Thick
0123884

Week 4 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2-#10 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Waffle Homestyle 4" Fz	GFS-103452	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each
2% White Milk	GFS-504602	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener	GFS-527661	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup

WASH HANDS.

1. Slowly add food thickener to milk while stirring briskly. Stir until dissolved.
2. Pour ½ the slurry mixture into steam table pan or sheet pan sprayed with vegetable oil cooking spray.
3. Prick both sides of prepared waffles with a fork. Place in a single layer on top of slurry mixture. Pour remaining slurry over top.
4. Allow at least 30 minutes for food to saturate with slurry.
5. Place saturated waffles and excess slurry into food processor.
6. Process until smooth in texture.
7. Pour into steam table pan coated with cooking spray.
8. Cover tightly and heat in conventional oven at 350°F until temperature reaches 140°F
9. Keep warm for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

10. Serve 2-#10 scoops of pureed waffle. Flatten into round waffle shape. Top with warm maple syrup, if desired.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 706

Waffles Buttered

0123883

Week 4 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Homestyle Waffle	GFS-894790	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Keep waffles frozen until ready to use.

2. Toaster: on low or medium setting, heat waffles into toaster until hot and crispy. Conventional oven/toaster oven: pre-heat oven to 400°F. Place frozen waffles on a sheet pan in a single layer. Bake uncovered f 8 to 10 minutes or until crispy. Convection oven: preheat oven to 350°F using a low fan speed. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered for 4 to 5 minutes or until crispy. Not suitab for microwave ovens.

3. Optional: Spread margarine/butter onto waffles before service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 707

Bar Cheesecake Lemon Pureed
0071824

Week 4 Day 1 - Lunch

Menu Planning Group: Desserts

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lemon Cheesecake Bar		25 2 x 3" pc	50 2 x 3" pc	75 2 x 3" pc	100 2 x 3" pc	150 2 x 3" pc
2% White Milk	GFS-504602	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon

WASH HANDS.

1. Place prepared Lemon Cheesecake Bars into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. To serve, portion one #16 scoop into a dessert dish.

* Lemon Cheesecake Bars may be soaked in milk to help achieve proper consistency when pureeing.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 708

Bar Lemon Cheesecake
0070085

Week 4 Day 1 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2 x 3" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
White Cake Mix	GFS-245747	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Margarine	GFS-733061	6 1/4 Ounce	12 1/2 Ounce	1 Pound 3 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce
Pasteurized Liquid Egg	GFS-874302	1 Tablespoon 1/2 Teaspoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon
Cream Cheese Softened	GFS-163562	12 1/2 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce
Granulated Sugar	GFS-108642	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Flour	GFS-227528	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Pasteurized Liquid Egg	GFS-874302	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup
100% Lemon Juice	GFS-311227	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Add cake mix, margarine and eggs in a mixing bowl.
2. Mix on low speed using a paddle for 2 minutes or until well combined and crumble-like texture.
3. Reserve 2 lbs (5 1/2 cups) for topping and set aside.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

4. Press the remaining crumb mixture firmly in the bottom of a greased 18x26" sheet pan. Set aside.
5. To make filling, place cream cheese, sugar and flour in a mixer bowl and mix on low speed using a paddle for 2 minutes.
6. Add eggs and lemon juice. Mix on low speed for 1 minute. Scrape down the sides of bowl.
7. Mix on medium speed for 2 minutes more, until well combined.
8. Spread the cream cheese filling evenly over the crust.
9. Sprinkle the reserved topping evenly over the filling.
10. Bake in standard oven for 20-25 minutes at 350ºF or convection oven for 30-40 minutes at 300ºF. Cool completely before cutting.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 709

Cabbage Green Sauteed
0265507

Week 4 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Cabbage	GFS-596957	1 3/4 Gallon 3 Cup	3 3/4 Gallon	5 3/4 Gallon	7 3/4 Gallon	11 1/2 Gallon
Margarine	GFS-733061	3 2/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon	1 Cup	1 1/3 Cup 1 2/3 Tablespoon
Salt	GFS-125557	2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup

WASH HANDS.

WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Place shredded cabbage not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook in steamer for 14-16 minutes (5-6 psi) or 7-14 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Drain liquid.
4. Melt margarine. Pour melted margarine over the cabbage and sprinkle with salt.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 710

Cabbage Green Sauteed Pureed Thick 0265509

Week 4 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sauteed Green Cabbage		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine Melted	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 711

Cornbread

0000019741

Week 4 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 3x2.5" pc, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Cornbread Mix	GFS-413984	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce

WASH HANDS.
1. Spray 18 x 26 x 2" pan with cooking spray.
2. Pour water into mixer bowl (per directions on back of box). Add cornbread mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 1 minute.
4. Scrape bowl and paddle.
5. Mix on low speed for 2 minutes.
6. Spread batter evenly into pan.
7. Bake in Convection Oven at 350°F for about 12-18 minutes, or just until golden brown (or per directions on box if different).
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
8. Cut 6 x 10 and serve.
For 120 servings, use 2 pans (pan size 18 x 26 x 2), cut 6 x 10
For 60 servings, use 1 pan (pan size 18 x 26 x 2), cut 6 x 10
For 32 servings, use 2 pans (pan size 8 x 8), cut 4 x 4
For 16 servings, use 1 pan (pan size 8 x 8), cut 4 x 4
**Modified Diet Note: For RS Cornbread refer to the recipe.
-Minced & Moist diet: serve pureed or gelled.
-Soft & Bite-Sized Diet: serve pureed or gelled.
NOTE - Directions may vary based on brand of mix used. Some mixes suggest adding egg. Follow instructions as stated on the box.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 712

Cornbread

0000019741

Week 4 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 3 x 2.5" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Cornbread Mix	GFS-413984	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce

WASH HANDS.
1. Spray 18 x 26 x 2" pan with cooking spray.
2. Pour water into mixer bowl (per directions on back of box). Add cornbread mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 1 minute.
4. Scrape bowl and paddle.
5. Mix on low speed for 2 minutes.
6. Spread batter evenly into pan.
7. Bake in Convection Oven at 350°F for about 12-18 minutes, or just until golden brown (or per directions on box if different).
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
8. Cut 6 x 10 and serve.
For 120 servings, use 2 pans (pan size 18 x 26 x 2), cut 6 x 10
For 60 servings, use 1 pan (pan size 18 x 26 x 2), cut 6 x 10
For 32 servings, use 2 pans (pan size 8 x 8), cut 4 x 4
For 16 servings, use 1 pan (pan size 8 x 8), cut 4 x 4
**Modified Diet Note: For RS Cornbread refer to the recipe.
-Minced & Moist diet: serve pureed or gelled.
-Soft & Bite-Sized Diet: serve pureed or gelled.
NOTE - Directions may vary based on brand of mix used. Some mixes suggest adding egg. Follow instructions as stated on the box.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 713

Cornbread Pureed Thick

0000020407

Week 4 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornbread		25 3 x 2.5" pc	50 3 x 2.5" pc	75 3 x 2.5" pc	100 3 x 2.5" pc	150 3 x 2.5" pc
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Cornbread (or RS Cornbread) recipe as directed.
2. Remove portions required for puree from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

Nutrition based on cornbread pureed with 2% milk.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 714

Pork Loin Herbed

0000021067

Week 4 Day 1 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: 3z mt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Salt	GFS-125557	1 2/3 Tablespoon	1 1/2 Ounce	2 1/4 Ounce	3 Ounce	4 1/2 Ounce
Ground Rosemary	GFS-513792	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Ground Thyme	GFS-513822	1 1/3 Tablespoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 1/3 Tablespoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1 Tablespoon
Garlic Powder	GFS-513857	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
100% Lemon Juice	GFS-311227	1/3 Cup 2/3 Tablespoon	3/4 Cup	1 Cup 2 Tablespoon	1 1/2 Cup	2 1/4 Cup
Vegetable Oil	GFS-292702	1/3 Cup 2/3 Tablespoon	3/4 Cup	1 Cup 2 Tablespoon	1 1/2 Cup	2 1/4 Cup
Pork Ln Bnls Raw RTC Netted	GFS-441202	7 Pound 8 Ounce	15 Pound	22 Pound 8 Ounce	30 Pound	45 Pound

WASH HANDS.

1. Combine ingredients to make a paste. Rub paste over thawed roast.
2. Refrigerate for several hours or overnight.

CCP: COLD FOOD HELD FOR LATER USE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

3. Roast uncovered, at 325°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F, HELD FOR 15 SECONDS.

4. Serve a 3 oz slice.

**Modified Diet Notes:

For RS Herbed Pork Loin OMITsalt.

For Mechanical Soft, Dysphagia Advanced and Dysphagia Mechanically Altered use tender or ground, moist meats & poultry.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 715

Pork Loin Herbed Grnd
0000021269

Week 4 Day 1 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Herbed Pork Loin	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Pork Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked porkand place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop* of pork with 2flz gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 716

Pork Loin Herbed Pureed Thick

0000024541

Week 4 Day 1 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Herbed Pork Loin	5 Pound 12 Ounce	11 Pound 4 Ounce	17 Pound	22 Pound 8 Ounce	33 Pound 12 Ounce
Water Hot	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Ham Base Concentrate GFS-686691	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Food Thickener GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Herbed Pork in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350° F until temperature reaches 165° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven – bake at 300°F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

6. Serve one #8 scoop.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 717

Potatoes Mashed Garlic
0069182

Week 4 Day 1 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 1/2 Ounce	2 Pound 1 Ounce	3 Pound 2 Ounce	4 Pound 2 Ounce	6 Pound 4 Ounce
Water		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Garlic Salt	GFS-777129	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Garlic Powder	GFS-513857	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Parsley Flakes	GFS-513989	3/8 Teaspoon	5/8 Teaspoon	1 Teaspoon	1 3/8 Teaspoon	2 Teaspoon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.
2. Add remaining ingredients, mix well.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 718

Bread Pureed
0000020428

Week 4 Day 1 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 719

Casserole Beefy Macaroni
c0066825

Week 4 Day 1 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 cup

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Elbow Macaroni	GFS-654550	1 Pound 8 Ounce	3 Pound	4 Pound 8 Ounce	6 Pound	9 Pound
Ground Beef 80/20	GFS-158704	4 Pound 8 Ounce	9 Pound	13 Pound 8 Ounce	18 Pound	27 Pound
Onion Dcd 1/4" Chopped	GFS-198307	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Condensed Tomato Soup	GFS-101427	1.25 #5 Can	2.5 #5 Can	3.75 #5 Can	5 #5 Can	7.5 #5 Can
Water Hot		1 Quart	1 3/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup
Worcestershire Sauce	GFS-109843	1/3 Cup 1/3 Tablespoon	2/3 Cup 2/3 Tablespoon	1 Cup 1 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	2 1/4 Cup
Mustard	GFS-807682	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon	1 Tablespoon	1 1/3 Tablespoon

WASH HANDS.

1. Cook macaroni without added salt. Rinse and drain; set aside.
2. In a large soup pot cook beef and onions.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

3. Add soup, water, Worcestershire, mustard, pepper and macaroni.

FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 720

Milk 2%

0037138

Week 4 Day 1 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 721

Pears Diced
0000021369

Week 4 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Diced Pears in Juice	GFS-610364	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

4. Serve using a 4z spoodle.

Child Nutrition: 4z spoodle provides 1/2 cup fruit.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 722

Pears Diced Pureed Thick

0000025953

Week 4 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Diced Pears Drained		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
100% Apple Juice	GFS-584339	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Place drained, diced pears in blender or food processor.
2. Add reserved liquid or juice and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

4. Portion one #8 scoop per serving

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 723

Tomatoes Stewed
0000020802

Week 4 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Sliced Stewed Tomatoes	GFS-282057	6 Pound 12 Ounce	13 Pound 8 Ounce	20 Pound 4 Ounce	27 Pound	40 Pound 12 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 5-10 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 724

Tomatoes Stewed Pureed Thick
0000020803

Week 4 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Stewed Tomatoes Drained, reserve juice	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Water Hot	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Base Veg Bulk GFS-694871	3/8 Teaspoon	5/8 Teaspoon	1 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS

1. Remove portions to be prepared from the regular prepared vegetable (drain and reserve cooking liquid).
2. Place in food processor, add water plus broth and process until fine in consistency
3. Add a thickener and reserved cooking liquid to tomatoes; process until smooth
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve using a #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

CCP: TEXTURE MODIFIED FOOD MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 725

Bread Pureed
0000020428

Week 4 Day 2 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 726

Cereal Choice of 0060028

Week 4 Day 2 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 727

Cereal Hot Choice Pureed

0000024155

Week 4 Day 2 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 728

Egg Scrambled Cheesy

0157523

Week 4 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 729

Egg Scrambled Cheesy Pureed Thick

0157527

Week 4 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 730

Grapes White
0028798

Week 4 Day 2 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
White Seedless Grapes	GFS-197858	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Wash grapes under cool running water, drain well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

2. Portion into serving dishes using 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 731

Juice of Choice
0000020564

Week 4 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 732

Milk 2%

0037138

Week 4 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 733

Bread Pureed
0000020428

Week 4 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 734

Carrots

0000020106

Week 4 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/2 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 735

Carrots Pureed Thick

0000020298

Week 4 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Carrots		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 736

Choice of Roll

0201053

Week 4 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 737

Fish Maple Glazed Grnd
0167573

Week 4 Day 2 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scp, 2z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Maple Glazed Fish	25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 2z gravy.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 738

Fish Maple Glazed Pureed Thick

0173164

Week 4 Day 2 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Maple Glazed Fish		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Chicken Base	GFS-439606	2 7/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon
Water		2 3/4 Cup	1 1/4 Quart 3/4 Cup	2 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place prepared Maple Glazed Fish into food processor.
2. Add broth and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350° F until temperature reaches 145° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

6. Portion one #8 scoop of Pureed Maple Glazed Fish per serving.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 739

Noodles Parsley
0000020021

Week 4 Day 2 - Lunch

Menu Planning Group: Starches

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water Hot		1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon
Extra Wide Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Parsley Flakes	GFS-513989	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup

WASH HANDS.

1. In a stock pot or steam-jacketed kettle bring water to a boil.
2. Add noodles gradually, while stirring. Do not cover noodles.
3. Continue to boil until noodles are tender, about 5 to 10 minutes. Stir occasionally to prevent sticking.
4. Test for doneness. Noodles should be firm to the bite.
5. Drain.
6. Distribute margarine uniformly over cooked noodles. Sprinkle with parsley. Toss lightly.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve using a 4 oz spoodle (or menued portion).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 740

Noodles Parsley Pureed

0000020847

Week 4 Day 2 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Parsley Noodles	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare Parsley Noodle recipe as directed. Remove portions to be pureed from the regular prepared recipe and place in food processor. Process until fine in consistency.
2. Add HOT broth and gradually add to pasta while processing.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

4. Serve a #8 scoop.
5. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 741

Pork Ribette BBQ Sandwich

0236294

Week 4 Day 2 - Lunch

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bnls Shaped Pork Rib 4z	GFS-287849	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
BBQ Sauce	GFS-734136	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare product from frozen.
2. Add BBQ Sauce to meat.
3. Grill on medium-high heat for 3.5 - 4 minutes per side, or bake at 400°F for 13-15 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F FOR A MINIMUM OF 15 SECONDS.

4. Place 1 ribette on the bun. Serve 1 each.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 742

Shortbread Blueberry

0156227

Week 4 Day 2 - Lunch

Menu Planning Group: Desserts

Portion Size: 3x2.75" bar

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Granulated Sugar	GFS-108642	2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Margarine	GFS-733061	1 1/2 Ounce	3 1/4 Ounce	4 3/4 Ounce	6 1/4 Ounce	9 1/2 Ounce
Pastuerized Large Grade A Shell Eggs	GFS-265454	4.17 1 Each	8.34 1 Each	12.5 1 Each	16.67 1 Each	25 1 Each
Flour	GFS-227528	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
100% Lemon Juice	GFS-311227	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Blueberry Pie Filling	GFS-271101	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

1. Mix together the sugar and softened margarine until smooth.
2. Add in the eggs, one at a time and beat until light and fluffy.
3. Add in the sifted flour and lemon juice and mix until well incorporated.
4. Grease a half-size sheet pan (12x17x1) and spread half of the dough into the pan evenly (for a yield of 24).
5. Cover the dough with the blueberry pie filling. Spread the remaining dough over the pie filling evenly.
6. Bake at 275ºF (convection) for 40-45 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Let cool for 15-20 minutes before cutting.
8. Cut into 24 even pieces (3 x 2 3/4").

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Note: For NDD Level 3 and 2, shortbread should be baked until soft, not crispy.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 743

Shortbread Blueberry

0156227

Week 4 Day 2 - Lunch

Menu Planning Group: Desserts

Portion Size: see recipe	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Granulated Sugar	GFS-108642	2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Margarine	GFS-733061	1 1/2 Ounce	3 1/4 Ounce	4 3/4 Ounce	6 1/4 Ounce	9 1/2 Ounce
Pastuerized Large Grade A Shell Eggs	GFS-265454	4.17 1 Each	8.34 1 Each	12.5 1 Each	16.67 1 Each	25 1 Each
Flour	GFS-227528	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
100% Lemon Juice	GFS-311227	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Blueberry Pie Filling	GFS-271101	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS.

1. Mix together the sugar and softened margarine until smooth.
2. Add in the eggs, one at a time and beat until light and fluffy.
3. Add in the sifted flour and lemon juice and mix until well incorporated.
4. Grease a half-size sheet pan (12x17x1) and spread half of the dough into the pan evenly (for a yield of 24).
5. Cover the dough with the blueberry pie filling. Spread the remaining dough over the pie filling evenly.
6. Bake at 275ºF (convection) for 40-45 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Let cool for 15-20 minutes before cutting.
8. Cut into 24 even pieces (3 x 2 3/4").

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Note: For NDD Level 3 and 2, shortbread should be baked until soft, not crispy.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 744

Shortbread Blueberry Pureed Thick
0159235

Week 4 Day 2 - Lunch

Menu Planning Group: Desserts

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberry Shortbread		25 3x2.75" bar	50 3x2.75" bar	75 3x2.75" bar	100 3x2.75" bar	150 3x2.75" bar
2% White Milk	GFS-504602	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup

WASH HANDS.

1. Prepare Blueberry Shortbread recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add milk to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat to 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #8 scoop Pureed Blueberry Shortbread.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 745

Applesauce Cinnamon
0000019874

Week 4 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Cinnamon	GFS-127321	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Granulated Sugar	GFS-108642	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 3/4 Cup
Applesauce	GFS-610283	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

1. In a small bowl combine cinnamon and sugar.
2. Add cinnamon/sugar into applesauce. Mix well.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 746

Cucumbers Marinated

0000020059

Week 4 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z sltd spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cucumber Peeled & Seeded	GFS-418439	14.25 1 Cup, Slcd	28.5 1 Cup, Slcd	42.75 1 Cup, Slcd	57 1 Cup, Slcd	85.5 1 Cup, Slcd
100% Lemon Juice	GFS-311227	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
White Vinegar	GFS-629640	2 2/3 Tablespoon	1/3 Cup	1/2 Cup	2/3 Cup	1 Cup
Vegetable Oil	GFS-292702	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Water Hot		2 2/3 Tablespoon	1/3 Cup	1/2 Cup	2/3 Cup	1 Cup
Onion Dcd 1/4"	GFS-198307	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 3 Tablespoon
Parsley Flakes	GFS-513989	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon
Tarragon Leaf	GFS-513946	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and slice cucumbers into 1/4" slices.
2. Combine remaining ingredients. Mix well.
3. Pour marinade over cucumbers. Mix thoroughly.
4. Cover and refrigerate for 2 to 3 hours.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL TEMPERATURE OF 41°F OR LESS, WITHIN 4 HOURS.

5. Drain off most of the marinade before serving.
6. Serve with 1/2 cup slotted spoodle.

CCP: FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

**Modified Diet Notes:

For Mechanical Soft Diet, cucumbers need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

For NDD Level 3 & 2 Diets, serve an allowed, cooked, soft vegetable.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 747

Cucumbers Marinated Pureed Thick
0000020276

Week 4 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Marinated Cucumbers	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Marinated Cucumbers recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to vegetables while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Discard unused portions.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

7. Serve a #16 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 748

Milk 2%

0037138

Week 4 Day 2 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 749

Salad Potato
0000020086

Week 4 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Diced	GFS-233285	1 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 1/4 Gallon	6 1/2 Gallon
Vegetable Oil	GFS-292702	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Apple Cider Vinegar	GFS-430795	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
100% Lemon Juice	GFS-311227	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Mustard	GFS-807682	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	3 1/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup	3/4 Cup 2 Tablespoon	1 1/3 Cup
Salt	GFS-125557	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each
Celery Chopped	GFS-170895	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart	3 Quart 1/2 Cup	1 Gallon 2 Cup
Onion Dcd 1/4" Chopped	GFS-198307	2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Mayonnaise	GFS-631411	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and cook potatoes in steamer or stock pot until tender. Drain well.
2. Dice potatoes.
3. Combine oil, vinegar, lemon juice, mustard, sugar and salt to make marinade.
4. Add marinade to potatoes. Mix gently. Marinate until cold.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL MAXIMUM TEMPERATURE OF 41°F, WITHIN 4 HOURS.

5. Drain. Discard marinade.
6. Dice celery and chop eggs. Add to onions and potatoes. Add mayonnaise. Mix lightly.
7. Chill 1 to 2 hours before serving.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

8. Serve using a #8 scoop or menued portion.

*Modified Diet Note: For NDD diets Level 3 & 2 OMIT all raw vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 749

Menu Planning Group: Sides

Salad Potato

0000020086

Week 4 Day 2 - Dinner

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 750

Salad Potato NRV

0000020561

Week 4 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	5 Pound 12 Ounce	11 Pound 8 Ounce	17 Pound	22 Pound 12 Ounce	34 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Apple Cider Vinegar	GFS-430795	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
100% Lemon Juice	GFS-311227	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Mustard	GFS-807682	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	1 1/2 Ounce	3 Ounce	4 1/2 Ounce	6 Ounce	9 Ounce
Salt	GFS-125557	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and cook potatoes in steamer or stock pot until tender. Drain well.
2. Dice potatoes.
3. Combine oil, vinegar, lemon juice, mustard, sugar and salt to make marinade.
4. Add marinade to potatoes. Mix gently. Marinate until cold.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL MAXIMUM TEMPERATURE OF 41°F, WITHIN 4 HOURS.

5. Drain. Discard marinade.
6. Chop eggs and add to potatoes. Mix lightly.
7. Chill 1 to 2 hours before serving.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

8. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 751

Salad Potato Pureed Thick

0000020368

Week 4 Day 2 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Salad	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Potato Salad recipe as directed (Omit celery for puree recipes).
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP:PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 752

Sandwich Ham and Turkey Smoked

0000026087

Week 4 Day 2 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 sandwich

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sliced Kaiser Roll	GFS-710630	25 Roll	50 Roll	75 Roll	100 Roll	150 Roll
Mayonnaise	GFS-631411	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart
Deli Sliced Smoked Turkey Breast	GFS-833592	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound
Honey Cured Smoked Ham, Water Added	GFS-130036	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound
Fresh Tomato	GFS-199036	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice
Fresh Leaf Lettuce Bunches	GFS-284998	25 Leaf	50 Leaf	75 Leaf	100 Leaf	150 Leaf
Cheddar Cheese Slices 0.75oz	GFS-726524	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS. WASH ALL FRESH PRODUCE UNDER COLD RUNNING WATER.

1. Spread cut surfaces of the roll with 1 Tbsp mayonnaise.
2. Fill roll with 1 1/2 oz turkey, 1 1/2 oz ham, 2 slices tomato, 1 lettuce leaf, and 1 slice of cheese.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

**Modified Diet Note: For Mechanical Soft & NND 3 Diets, grind meat to desired texture.

**Modified Diet Note: For gluten free diet, use gluten free bread.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 753

Zucchini & Summer Squash

0000021103

Week 4 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Sliced Zucchini	GFS-533734	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce
Frozen Sliced Yellow Summer Squash	GFS-510408	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 8-12 minutes (5-6 psi) or 5-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 754

Bread Pureed

0000020428

Week 4 Day 3 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 755

Cereal Choice of 0060028

Week 4 Day 3 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 756

Cereal Hot Choice Pureed

0000024155

Week 4 Day 3 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 757

Egg & Sausage Strata

0000019757

Week 4 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 3 x 3-1/3" pc

Oven Temp:

Internal Temp:

Serving Pan: 20x12x4" Full Pan

Serving Utensil: Spatula

		2 20x12x 4 Full Pan 48 Serving	3 20x12x 4 Full Pan 72 Serving	4 20x12x 4 Full Pan 96 Serving	5 20x12x 4 Full Pan 120 Serving	7 20x12x 4 Full Pan 168 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat	4 Spray to coat
Tube Sausage Crumbled	GFS-456411	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	5 Pound 12 Ounce	8 Pound 4 Ounce
Sliced White Bread	GFS-710640	15 1 Slice	22.5 1 Slice	30 1 Slice	37.5 1 Slice	52.5 1 Slice
Shredded Mild Cheddar Cheese	GFS-191043	2 Quart	3 Quart	1 Gallon	1 1/4 Gallon	1 3/4 Gallon
Pasteurized Liquid Egg	GFS-874302	1 Quart	1 1/2 Quart	2 Quart	2 1/2 Quart	3 1/2 Quart
2% White Milk	GFS-504602	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup	2 3/4 Quart	3 1/2 Quart	1 Gallon 3 Cup
Ground Mustard	GFS-224928	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	1 7/8 Teaspoon	2 5/8 Teaspoon

WASH HANDS.

1. In a tilt skillet cook sausage and break into small bite-size pieces, drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove crust from bread and cut into cubes. Evenly cover the bottom of 2 full counter pans sprayed with cooking spray with the bread cubes.
3. Divide in half & spread cooked sausage and cheese over bread crumbs.
4. Mix eggs, milk and seasonings together, divide in half and pour over mixture in pans.
5. Bake uncovered at 325°F for 1 hour or until set. If browning too fast, cover with foil.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Cut each pan 4 x 6 and serve 1 piece.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 758

Egg & Sausage Strata Pureed Thick

0000025489

Week 4 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg & Sausage Strata		25 3 x 3-1/3" pc	50 3 x 3-1/3" pc	75 3 x 3-1/3" pc	100 3 x 3-1/3" pc	150 3 x 3-1/3" pc
2% White Milk	GFS-504602	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Measure portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine hot milk and Thickener and gradually add to egg while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat to 165° F for 15 seconds

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM TEMPERATURE OF 165ºF, HELD FOR A MINIMUM OF 135ºF.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL COOKING TEMPERATURE OF 135ºF.

Serve #16 Scoop

NOTE: If using a blender to puree, additional liquid and Thickener may need to be added to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 759

Juice of Choice
0000020564

Week 4 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 760

Milk 2%

0037138

Week 4 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 761

Beans Green

0000020099

Week 4 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 762

Beans Green Pureed Thick

0000020282

Week 4 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 763

Bread Pureed
0000020428

Week 4 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 764

Cake Fudge Hot

0000019820

Week 4 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat
Flour	GFS-227528	2 5/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Chocolate Cake Mix	GFS-161650	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Water #1 Hot		1/2 Cup 1 1/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup	2 1/4 Cup	3 1/2 Cup
Water #2 Hot		1/2 Cup 1 1/3 Tablespoon	1 Cup 3 Tablespoon	1 3/4 Cup	2 1/4 Cup	3 1/2 Cup
Vanilla Ice Cream	GFS-519713	1 1/2 Quart 1/2 Cup	3 1/4 Quart	1 Gallon 3 Cup	1 1/2 Gallon 2 Cup	2 1/2 Gallon
Marshmallow Fudge Cream Topping	GFS-829070	1 2/3 Cup	3 1/2 Cup	1 1/4 Quart 1/4 Cup	1 1/2 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup

WASH HANDS.

1. Spray 18x26x2" cake pan with cooking spray, dust with flour.
2. Measure or weigh mix and first water (5 lb mix = 1 full box).
3. Pour cold water into mixing bowl first, then add cake mix.
4. Blend on low using paddle until mix is moistened, then mix 2 minutes on medium.
5. Gradually add second water while mixing on low. Scrape bowl and paddle.
6. Mix 2 minutes on low.
7. Pour batter into pan and bake in a convection oven at 300°F for 23-28 minutes. Cake is done when it springs back when lightly touched in center.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145F, HELD FOR 15 SECONDS.

8. Cut cake 9 x 13.
9. To assemble place one piece of cake on plate and top with a #16 scoop of ice cream and 1 tbsp of hot fudge.
10. Serve immediately.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 765

Cake Fudge Hot Pureed Thick

0000020149

Week 4 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #16 scp, 1T sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hot Fudge Cake		25 2x2" pc	50 2x2" pc	75 2x2" pc	100 2x2" pc	150 2x2" pc
Whole White Milk	GFS-512109	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Follow recipe Hot Fudge Cake and prepare chocolate cake as directed. Remove number of portions to be pureed from the regular recipe.
2. Crumble chocolate cake pieces into food processor.
3. Add milk and process until smooth in texture.
4. Add a thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Refrigerate until ready to serve.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41 F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41 F.

6. For each serving, portion one #16 scoop of cake onto plate and top with #16 scoop of ice cream and 1 Tbsp. of hot fudge. Serve immediately.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 766

Potatoes Au Gratin

0000020041

Week 4 Day 3 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Augratin Potatoes	GFS-118575	1 Pound 6 1/2 Ounce	2 Pound 13 Ounce	4 Pound 4 Ounce	5 Pound 12 Ounce	8 Pound 8 Ounce
Water Hot		2 3/4 Quart 1/2 Cup	1 1/4 Gallon 3 Cup	2 Gallon	2 3/4 Gallon	4 1/4 Gallon
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Spray 12x20x2" pans with cooking spray.
2. Place potato slices in pan and sprinkle cheese sauce over them.
3. Bring water to a boil, add margarine and pour over potato slices.
4. Bake uncovered in Conventional Oven at 400F for 45 minutes or in Convection Oven at 300F for 45 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

5. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 767

Potatoes Au Gratin Pureed

0000020357

Week 4 Day 3 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Au Gratin Potatoes	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Remove portions required from the regular prepared AuGratin Potato recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT broth gradually to potatoes while processing. *All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat to serving temperature.

CCP: WITHIN 2 HOURS, REHEAT TO MINIMUM INTERNAL TEMPERATURE OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*Volume of liquid required may vary slightly, depending on texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 768

Turkey Pot Roast
0000020103

Week 4 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 3.5z piece

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ckd Turkey Pot Roast	GFS-119812	5 Pound 8 Ounce	11 Pound	16 Pound 8 Ounce	21 Pound 12 Ounce	32 Pound 12 Ounce

1. Open package and place turkey pot roast and juices into a roasting pan.
2. Heat at 300°F for about 1 1/2 hours or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a 3 1/2 oz portion.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets grind meat to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 769

Turkey Pot Roast Grnd
0000020559

Week 4 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Pot Roast	5 Pound 8 Ounce	11 Pound	16 Pound 8 Ounce	22 Pound	32 Pound 12 Ounce
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey pot roast and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #6 scoop* of turkey pot roast with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 770

Turkey Pot Roast Pureed Thick

0000024436

Week 4 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Pot Roast		4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Water Hot		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Turkey Pot Roast in food processor and process until smooth in texture.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add a thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 ºF.

Note: Convection Oven – bake at 300ºF for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

6. Portion one #8 scoop per serving.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 771

Bread Pureed
0000020428

Week 4 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 772

Breadstick Buttered

0087370

Week 4 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: 1 ea, soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 773

Chicken Thigh Cornflake
0250445

Week 4 Day 3 - Dinner

Menu Planning Group: Entrée - Poultry

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Pasteurized Liquid Eggs	GFS-874302	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Flour	GFS-227528	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Garlic Powder	GFS-513857	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Salt	GFS-125557	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Boneless Skinless Chicken Thigh	GFS-268401	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Corn Flakes Cereal	GFS-210371	2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Pan Coating Spray	GFS-112828	5 Spray to coat	10 Spray to coat	15 Spray to coat	20 Spray to coat	30 Spray to coat

WASH HANDS.

1. Stir the milk, egg, flour, garlic powder, salt and black pepper together in a bowl.
2. Dredge each chicken thigh in the milk mixture.
3. Dip the chicken in the cornflakes.
4. Place each chicken thigh on a baking sheet sprayed with pan coating.
5. Bake at 350 F for 20-25 minutes or until chicken is browned and tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135ºF.

6. Serve 1 thigh.

**Modified Diet Notes:

For Finger Food diet, chicken should be cut into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 774

Milk 2%

0037138

Week 4 Day 3 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 775

Pear Half Blushing
0000019928

Week 4 Day 3 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Pear Halves in Juice	GFS-610275	1.1 #10 Can	2.19 #10 Can	3.28 #10 Can	4.37 #10 Can	6.56 #10 Can
Red Gelatin Mix, Dry	GFS-500135	2 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon	1/2 Cup	3/4 Cup
Head Leaf Lettuce Cleaned & Trimmed	GFS-284998	50 Leaf	100 Leaf	150 Leaf	200 Leaf	300 Leaf

WASH HANDS.

1. Place pears in counter pans cut side down.
2. Sprinkle gelatin over pears through meat strainer. Allow to stand for a few minutes until pears take on red color.
3. Arrange 2 lettuce leaves on each salad plate. Place pear halves, cut side down, on each lettuce leaf.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve 2 pear halves.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 776

Pear Half Blushing Pureed Thick
0000020473

Week 4 Day 3 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blushing Pear Half	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Prepare Blushing Pear Half recipe as directed. Omit lettuce leaves, or puree and use as a garnish.
2. Remove portions to be pureed from the regular prepared recipe (Weigh fruit only; do not include fruit juices).
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to fruit while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 777

Peas Green

0000020114

Week 4 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Green Peas	GFS-610802	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 6-7 minutes (5-6 psi) or 2-6 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 778

Pepperoni Pizza Strudel

0265294

Week 4 Day 3 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: 1/8th slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dough Pie Sht 10x12 Fz	GFS-350743	3.13 1 Sheet	6.25 1 Sheet	9.38 1 Sheet	12.5 1 Sheet	18.75 1 Sheet
Delux Marinara Sauce	GFS-190969	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Feather Shredded 2% Mozzarella Cheese	GFS-421812	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Grated Parmesan Cheese	GFS-445401	6 1/4 Ounce	12 1/2 Ounce	1 Pound 3 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce
Sliced Pepperoni, 14-16 Slc per Ounce Chopped	GFS-394037	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce

WASH HANDS.

1. Thaw pie dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.
2. Place marinara sauce, mozzarella cheese, and chopped pepperoni in a large bowl and mix.
3. Brush edges of pie dough with egg wash. Deposit pepperoni filling down center of dough.
4. Fold dough over ½ of filling. Repeat with other half of dough.
5. Turn dough over seam side down, and crimp edges with a fork to seal.
6. Egg wash top of dough and bake.

Convection Oven*350°F 18-22-15 minutes

Standard Oven 400°F 26-30 minutes

*Rotate pans baked in a convection oven one-half turn (180 degrees) after 4 minutes of baking.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR <1 SECOND.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Cut into 8 even slices. Serve 1 slice each or menued portion.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 779

Pizza Pepperoni Strudel Pureed Thick

0265946

Week 4 Day 3 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ppprni Pizza Strudel		25 1/8th slice	50 1/8th slice	75 1/8th slice	100 1/8th slice	150 1/8th slice
Low-Sodium Chicken Base	GFS-580589	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare Pepperoni Pizza Strudel recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and food thickener and gradually add to mixture while processing to a smooth homogenous consistency.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with cooking spray.
6. Cover tightly and heat in a oven at 350°F until food temperature reaches 165°F.
7. Serve a #10 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 780

Potatoes Oven Browned

0000020003

Week 4 Day 3 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 2 quarters

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Fresh Baker Potato	GFS-233285	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Margarine	GFS-733061	3 1/2 Ounce	7 Ounce	10 1/2 Ounce	14 Ounce	1 Pound 5 Ounce
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Salt	GFS-125557	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel potatoes and cut into quarters.
2. Place peeled and quartered potatoes on sheet pans sprayed with cooking spray.
3. Melt margarine and pour over potatoes. Sprinkle with paprika and salt.
4. Turn potatoes so that all sides are coated with margarine.
5. Bake at 425°F for about one hour or until tender and well browned.
6. Turn potatoes once during baking for even browning.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve 2 quarters.

***Modified Diet Note: For NDD Level 3 & 2 diets, do not overcook potatoes; potatoes need to be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 781

Vegetable Blend California
0000020309

Week 4 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Blend Vegetables	GFS-283780	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 782

Vegetable Blend California Pureed Thick

0000020310

Week 4 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Veg Blend		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 783

Cereal Choice of 0060028

Week 4 Day 4 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 784

Cereal Hot Choice Pureed

0000024155

Week 4 Day 4 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 785

Juice of Choice

0000020564

Week 4 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 786

Milk 2%

0037138

Week 4 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 787

Pancake Bake Apple Cinnamon
0265271

Week 4 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 ea, Moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Water Hot		1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Applesauce	GFS-610283	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Ground Cinnamon	GFS-127321	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon

WASH HANDS.

1. In a large mixing bowl, combine the pancake batter and water. Mix well.
2. Add the applesauce and cinnamon and mix.
3. Pour in a greased or lined 18x26 pan.
4. Bake at 375 for 20-25 minutes.
5. Cut into 4 x 4 1/2 inch pieces and serve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 788

Pancake Bake Apple Cinnamon
0265271

Week 4 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 4 x 4.5" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Water Hot		1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Applesauce	GFS-610283	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Ground Cinnamon	GFS-127321	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon

WASH HANDS.

1. In a large mixing bowl, combine the pancake batter and water. Mix well.
2. Add the applesauce and cinnamon and mix.
3. Pour in a greased or lined 18x26 pan.
4. Bake at 375 for 20-25 minutes.
5. Cut into 4 x 4 1/2 inch pieces and serve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 789

Pancake Bake Apple Cinnamon Pureed
0265273

Week 4 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Appl Cinn Pancake Bake	50 18x26x2 pan	100 18x26x2 pan	150 18x26x2 pan	200 18x26x2 pan	300 18x26x2 pan
2% White Milk GFS-504602	2 1/4 Quart	1 Gallon 2 Cup	1 1/2 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon

WASH HANDS.

1. Prepare Pancake recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Gradually add milk to pureed pancakes while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

6. Serve #6 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 790

Sausage Links

0040246

Week 4 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Link	GFS-483162	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place sausage links on sheet pans and bake in Convection Oven per package instructions until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 2 links.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 791

Sausage Links Grnd
0118737

Week 4 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #8 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	37.88 2 each	75.76 2 each	113.64 2 each	151.52 2 each	227.28 2 each
Poultry Gravy	37.88 2z ladle	75.76 2z ladle	113.64 2z ladle	151.52 2z ladle	227.28 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #12 scoop* of ground sausage links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 792

Sausage Links Pureed Thick

0119043

Week 4 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2-#20 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	43.1 2 each	86.2 2 each	129.3 2 each	172.4 2 each	258.6 2 each
Water Hot	2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Chicken Base GFS-439606	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place prepared sausage links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat at 350º F until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

6. Serve 2- #30 scoops of pureed sausage links.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 793

Syrup Maple
0189772

Week 4 Day 4 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 794

Cobbler Fruit Peach

0000021123

Week 4 Day 4 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: 1/18th pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peach Cobbler	GFS-838940	7 Pound	14 Pound	20 Pound 12 Ounce	27 Pound 12 Ounce	41 Pound 12 Ounce

WASH HANDS.

1. Place foil covered pans in Conventional Oven and bake at 400°F or in Convection Oven at 350°F for 55-60 minutes.
2. Let cool 1-2 hours.
3. Separate crust from tin using knife.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Cut into 18 pieces and serve.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 795

Goulash

0000019875

Week 4 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 6z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 6z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Beef 80/20	GFS-158704	4 Pound 9 Ounce	9 Pound 4 Ounce	13 Pound 12 Ounce	18 Pound 4 Ounce	27 Pound 8 Ounce
Onion Dcd 1/4"	GFS-198307	2 3/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart	2 3/4 Quart	1 Gallon
Garlic Powder	GFS-513857	1 1/4 Teaspoon	2 5/8 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/3 Cup 2 1/3 Tablespoon	2/3 Cup 1 Tablespoon
Diced Tomato in Juice	GFS-246131	2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon
100% Tomato Juice	GFS-893930	1 1/2 Quart 1/2 Cup	3 1/4 Quart	1 Gallon 3 Cup	1 1/2 Gallon 2 Cup	2 1/2 Gallon
Granulated Sugar	GFS-108642	1/4 Cup 1/3 Tablespoon	1/2 Cup 1 Tablespoon	3/4 Cup 2 Tablespoon	1 Cup 2 Tablespoon	1 2/3 Cup
Dry Elbow Macaroni	GFS-654550	1 1/4 Quart	2 1/2 Quart	3 1/2 Quart 1/2 Cup	1 1/4 Gallon	1 3/4 Gallon 1 Cup
Water, Boiling Hot		1 1/4 Gallon 1 Cup	2 1/2 Gallon	3 3/4 Gallon	5 1/4 Gallon	7 3/4 Gallon

WASH HANDS

1. In a steam-jacketed kettle, brown ground beef until cooked through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F FOR 15 SECONDS.

2. Add diced onions, garlic powder, and pepper to ground beef. Cook until onions are translucent.
3. Add diced tomatoes, tomato juice, and sugar. Bring to a boil.
4. Add dry macaroni to boiling water and cook until tender. Drain.
5. Add cooked macaroni to meat and tomato mixture and simmer for 15 minutes.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve a 6 oz ladle or menued portion. May be best served in a bowl.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 796

Goulash Pureed Thick

0000019896

Week 4 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Goulash		25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Hot Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Low-Sodium Beef Base	GFS-130885	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Food Thickener	GFS-527661	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Pan Coating Spray	GFS-112828	4 Spray to coat	7 Spray to coat	10 Spray to coat	13 Spray to coat	19 Spray to coat

WASH HANDS.

1. Prepare Goulash recipe as directed.
2. Measure amount of prepared Goulash to be pureed from regular prepared recipe & place in food processor. Process until fine in consistency.
3. Combine base and hot water. Gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with spatula and reprocess for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in a conventional oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

5. Serve one #6 scoop.

Optional: Serve with 2 oz of pureed tomato sauce.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 797

Oatmeal Peaches & Cream

0078471

Week 4 Day 4 - Lunch

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Quick Oats Cereal	GFS-240869	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Water Hot		1 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon	4 3/4 Gallon	7 Gallon
Canned Sliced Peaches in Juice	GFS-610267	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Brown Sugar	GFS-860311	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Half & Half Creamer	GFS-403752	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Stir the oats, water and diced peaches together in a large stockpot.
2. Cook on high-medium until thick and creamy.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

3. Distribute #8 scoop of oatmeal (or menued portion) into bowls and sprinkle with brown sugar. If desired, serve with half & half creamer and top with additional peach slices for garnish.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 798

Oatmeal Peaches & Cream Pureed Thick

0079453

Week 4 Day 4 - Lunch

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peaches & Cream Oatmeal		18.75 #8 scoop	37.5 #8 scoop	56.25 #8 scoop	75 #8 scoop	112.5 #8 scoop
Half & Half Creamer	GFS-403752	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare Peaches & Cream Oatmeal recipe as directed. Remove portions required from the original prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Gradually add creamer to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #8 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 799

Salad Three Bean

0000020065

Week 4 Day 4 - Lunch

Menu Planning Group: Sides

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Kidney Beans Drained	GFS-118761	2 3/4 Cup	1 1/4 Quart 1/2 Cup	2 Quart 1/2 Cup	2 3/4 Quart	1 Gallon 1 Cup
Canned Green Beans	GFS-328251	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Canned Wax Beans	GFS-118834	3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Fresh Green Peppers Seeded, Diced Fine	GFS-592315	0.59 Cup, Chpd	1.18 Cup, Chpd	1.77 Cup, Chpd	2.36 Cup, Chpd	3.54 Cup, Chpd
Onion Dcd 1/4"	GFS-198307	3.55 1 Cup, diced	7.09 1 Cup, diced	10.64 1 Cup, diced	14.18 1 Cup, diced	21.27 1 Cup, diced
Apple Cider Vinegar	GFS-430795	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart
Granulated Sugar	GFS-108642	1 Cup 2 Tablespoon	2 1/4 Cup	3 1/2 Cup	1 Quart 1/2 Cup	1 1/2 Quart 3/4 Cup
Salt	GFS-125557	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground Celery Seed	GFS-513679	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Vegetable Oil	GFS-292702	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Drain green and wax beans thoroughly.
2. Rinse kidney beans and drain.
3. Finely chop green peppers.
4. In a large bowl combine rest of ingredients (except oil) to make the marinade.
5. Pour marinade over beans. Refrigerate overnight.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

6. Just before serving, drain off marinade. Discard marinade.
7. Add oil. Toss lightly.
8. Serve with 1/2 cup slotted spoodle.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 OMIT all raw vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 800

Squash Roasted Yellow Pureed Thick
0192050

Week 4 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: #10 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rstd Yellow Squash		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Chicken Base	GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Food Thickener	GFS-527661	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon

WASH HANDS

1. Prepare squash recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve 1 #10 scoop pureed squash.

CC P: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 801

Squash Yellow Roasted

0188641

Week 4 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle, soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Medium Yellow Squash	GFS-198935	4 Pound 10 Ounce	9 Pound 4 Ounce	14 Pound	18 Pound 8 Ounce	27 Pound 12 Ounce
Yellow Onions Sliced	GFS-196901	1 Pound 2 1/2 Ounce	2 Pound 5 Ounce	3 Pound 8 Ounce	4 Pound 10 Ounce	7 Pound
Salt	GFS-125557	0.24 To taste	0.47 To taste	0.7 To taste	0.93 To taste	1.39 To taste
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Vegetable Oil	GFS-292702	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/2 Teaspoon	1/3 Cup 2 Tablespoon	2/3 Cup 1/3 Tablespoon

WASH HANDS.
WASH ALL FRESH UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER.
DRAIN WELL.
1. Preheat convection oven to 325° F.
2. Slice squash vertically and then into 1" chunks.
3. Slice onions.
4. Toss sliced onions and squash chunks with oil.
5. Being careful not to overcook, roast in oven for 20-25 minutes, stirring halfway in between. Chunks should be soft, not mushy.
6. Place in a 2" steamtable pan and hold at 135 °F or above.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve with a 4z spoodle or menued portion.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 802

Toast Garlic

0000019745

Week 4 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slc, Soft Bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 803

Toast Garlic

0000019745

Week 4 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 804

Toast Garlic Pureed

0000020414

Week 4 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garlic Toast	25 1" slice	50 1" slice	75 1" slice	100 1" slice	150 1" slice
Chicken Base GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare garlic toast recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Cut garlic toast into 1 inch cubes.
4. Add to food processor and process until fine consistency.
5. Gradually add liquid to bread item while processing. All liquid may not be required.
6. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

7. Serve #16 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 805

Milk 2%

0037138

Week 4 Day 4 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 806

Sandwich Turkey & Provolone

0264942

Week 4 Day 4 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 2zmt,1slchs,2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cooked Sliced Deli Turkey Breast	GFS-680613	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Sliced Provolone Cheese	GFS-726532	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Slice turkey into thin slices.
2. Assemble sandwiches with 2 ounces of turkey and 1 slice of cheese between 2 slices of bread or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMIM INTERNAL TEMPERATURE OF 41ºF.

3. Cut diagonally and serve.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 807

Sandwich Turkey & Provolone Grnd
0264944

Week 4 Day 4 - Dinner

Menu Planning Group: Sandwiches

Portion Size: #12mt,1slch,2bd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Trky & Prvln Swch	25 2zmt,1slchs,2brd	50 2zmt,1slchs,2brd	75 2zmt,1slchs,2brd	100 2zmt,1slchs,2brd	150 2zmt,1slchs,2brd
Mayonnaise GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #12 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread. Add cheese slice.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 808

Sandwich Turkey and Provolone Pureed

0264947

Week 4 Day 4 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sliced Provolone Cheese	GFS-726532	1 Pound 3 Ounce	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	7 Pound
Cooked Sliced Deli Turkey Breast	GFS-680613	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Beef Base	GFS-110611	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 809

Soup Minestrone
0000020797

Week 4 Day 4 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 6z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon
Onion Dcd 1/4"	GFS-198307	3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Chopped Garlic in Water Minced	GFS-321565	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Low-Sodium Chicken Base	GFS-580589	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Crinkle Cut Slcd Carrots	GFS-285680	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Canned Diced Potatoes	GFS-118583	4 3/4 Ounce	9 1/2 Ounce	14 1/2 Ounce	1 Pound 3 Ounce	1 Pound 12 1/2 Ounce
Ground Basil	GFS-513636	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Ground Oregano	GFS-513725	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Whole Bay Leaf	GFS-273937	4 1 Each	7 1 Each	10 1 Each	14 1 Each	20 1 Each
Salt Free Diced Tomatoes Cnd	GFS-827614	2 Pound 15 Ounce	5 Pound 12 Ounce	8 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce
Fresh Zucchini	GFS-198927	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Canned Green Beans	GFS-328251	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup
Elbow Macaroni	GFS-654550	6 3/4 Ounce	13 1/2 Ounce	1 Pound 4 Ounce	1 Pound 10 1/2 Ounce	2 Pound 8 Ounce
Great Northern Beans	GFS-119075	1 Pound 10 Ounce	3 Pound 4 Ounce	4 Pound 14 Ounce	6 Pound 8 Ounce	9 Pound 12 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. In a steam-jacketed kettle or stock pot, heat the margarine over low heat for 1 minute; add the onions and cook for 5 minutes or until soft.
2. Add the garlic and cook for 1 minute.
3. Add chicken base and water. Raise the heat to moderate and add the carrots, potatoes, basil, oregano and bay leaves. Cook until carrots are tender.

*For potatoes, 2.857 oz~ 2/3 cup.

4. Add the tomatoes and zucchini and bring to a boil; adjust the heat so that the mixture bubbles gently and cook, uncovered, 20 minutes longer.
5. Add the green beans.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 809

Soup Minestrone

0000020797

Week 4 Day 4 - Dinner

Menu Planning Group: Soup from Scratch

6. Remove bay leaves.
7. Add the pasta and cook until tender. Add additional water if necessary.
8. Add the drained and rinsed white beans, heat for additional 5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135°F.
**Modified Diet Notes:
For RS Minestrone Soup use reduced sodium beef base.
For Gluten Free diet, use gluten free beef soup base and gluten free pasta.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 810

Soup Minestrone
0000020797

Week 4 Day 4 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z Mashed

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon
Onion Dcd 1/4"	GFS-198307	3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Chopped Garlic in Water Minced	GFS-321565	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Low-Sodium Chicken Base	GFS-580589	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Crinkle Cut Slcd Carrots	GFS-285680	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Canned Diced Potatoes	GFS-118583	4 3/4 Ounce	9 1/2 Ounce	14 1/2 Ounce	1 Pound 3 Ounce	1 Pound 12 1/2 Ounce
Ground Basil	GFS-513636	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Ground Oregano	GFS-513725	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon
Whole Bay Leaf	GFS-273937	4 1 Each	7 1 Each	10 1 Each	14 1 Each	20 1 Each
Salt Free Diced Tomatoes Cnd	GFS-827614	2 Pound 15 Ounce	5 Pound 12 Ounce	8 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce
Fresh Zucchini	GFS-198927	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Canned Green Beans	GFS-328251	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup
Elbow Macaroni	GFS-654550	6 3/4 Ounce	13 1/2 Ounce	1 Pound 4 Ounce	1 Pound 10 1/2 Ounce	2 Pound 8 Ounce
Great Northern Beans	GFS-119075	1 Pound 10 Ounce	3 Pound 4 Ounce	4 Pound 14 Ounce	6 Pound 8 Ounce	9 Pound 12 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. In a steam-jacketed kettle or stock pot, heat the margarine over low heat for 1 minute; add the onions and cook for 5 minutes or until soft.
2. Add the garlic and cook for 1 minute.
3. Add chicken base and water. Raise the heat to moderate and add the carrots, potatoes, basil, oregano and bay leaves. Cook until carrots are tender.

*For potatoes, 2.857 oz~ 2/3 cup.

4. Add the tomatoes and zucchini and bring to a boil; adjust the heat so that the mixture bubbles gently and cook, uncovered, 20 minutes longer.
5. Add the green beans.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 810

Soup Minestrone

0000020797

Week 4 Day 4 - Dinner

Menu Planning Group: Soup from Scratch

6. Remove bay leaves.
7. Add the pasta and cook until tender. Add additional water if necessary.
8. Add the drained and rinsed white beans, heat for additional 5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERTURE OF 135°F.
**Modified Diet Notes:
For RS Minestrone Soup use reduced sodium beef base.
For Gluten Free diet, use gluten free beef soup base and gluten free pasta.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 811

Soup Minestrone Pureed Thick

0000020232

Week 4 Day 4 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 6z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Minestrone Soup	25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Saltine Crackers	75 2 Each	150 2 Each	225 2 Each	300 2 Each	450 2 Each
Food Thickener GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

ASH HANDS.

1. Prepare regular Minestrone Soup (or RS Minestrone Soup) recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Drain liquid from soup ingredients and reserve.
4. Add soup ingredients and crackers to food processor; process to fine consistency.
5. Scrape down sides of processor and reprocess.
6. Add a food thickener and reserved liquid; process until smooth.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve 6 fl oz ladle.
8. Discard unused portions.

CCP: HOT FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

*To achieve pudding consistency, add 1 tsp/serving additonal thickener.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 812

Watermelon
0000021194

Week 4 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z, No seeds

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon	GFS-326089	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. After washing outside of melon cut in half and remove seeds.
2. Peel and cut into cubes and place in serving dishes. Chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 2 & 3 diets, remove all seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 813

Watermelon

0000021194

Week 4 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon	GFS-326089	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. After washing outside of melon cut in half and remove seeds.
2. Peel and cut into cubes and place in serving dishes. Chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 2 & 3 diets, remove all seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 814

Watermelon Pureed Thick

0000024154

Week 4 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Watermelon	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Remove portions to be pureed from regular prepared watermelon. Add watermelon to food processor and process until fine in consistency.
2. Add food thickener and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.
5. Serve #12 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 815

Bacon

0000019773

Week 4 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 816

Cereal Choice of 0060028

Week 4 Day 5 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 817

Cereal Hot Choice Pureed

0000024155

Week 4 Day 5 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 818

Egg Scrambled

0000019720

Week 4 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 819

Egg Scrambled Pureed Thick

0000020136

Week 4 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 820

Juice of Choice
0000020564

Week 4 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 821

Milk 2%

0037138

Week 4 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 822

Muffin Blueberry

0000019993

Week 4 Day 5 - Breakfast

Menu Planning Group: Breads

Portion Size: 1 muffin

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Blueberry Muffin Mix	GFS-409631	2 Pound 6 1/2 Ounce	4 Pound 13 Ounce	7 Pound 4 Ounce	9 Pound 8 Ounce	14 Pound 8 Ounce

WASH HANDS.

1. Spray muffin pans with cooking spray.
2. Pour water into mixer bowl. Add muffin mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 30 seconds.
4. Scrape bowl and paddle.
5. Continue mixing on low speed for 1 minute.

Optional: add drained, rinsed blueberries to the batter, folding in carefully.

6. Using a #20 scoop, portion batter into muffin pans.
7. Bake in Convection Oven at 325°F for about 13-18 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

8. Serve 1 muffin (or menued portion).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 823

Muffin Blueberry
0000019993

Week 4 Day 5 - Breakfast

Menu Planning Group: Breads

Portion Size: 1 ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Blueberry Muffin Mix	GFS-409631	2 Pound 6 1/2 Ounce	4 Pound 13 Ounce	7 Pound 4 Ounce	9 Pound 8 Ounce	14 Pound 8 Ounce

WASH HANDS.

1. Spray muffin pans with cooking spray.
2. Pour water into mixer bowl. Add muffin mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 30 seconds.
4. Scrape bowl and paddle.
5. Continue mixing on low speed for 1 minute.

Optional: add drained, rinsed blueberries to the batter, folding in carefully.

6. Using a #20 scoop, portion batter into muffin pans.
7. Bake in Convection Oven at 325°F for about 13-18 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

8. Serve 1 muffin (or menued portion).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 824

Muffin Blueberry Pureed Thick
0000020437

Week 4 Day 5 - Breakfast

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberry Muffin		25 1 muffin	50 1 muffin	75 1 muffin	100 1 muffin	150 1 muffin
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Blueberry Muffin recipe as directed.
2. Remove portions required from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 825

Turkey Links Grnd
0000020775

Week 4 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #12 scp, 2flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	25 2 each	50 2 each	75 2 each	100 2 each	150 2 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #12 scoop* of turkey links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 826

Turkey Links Pureed Thick

0000020152

Week 4 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2- #30 scps

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links		50 1 each	100 1 each	150 1 each	200 1 each	300 1 each
Chicken Base	GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot		1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked turkey links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with vegetable cooking spray.
5. Cover tightly and reheat quickly to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion two #30 scoops per serving.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 827

Bread Pureed

0000020428

Week 4 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 828

Broccoli Ckd

0000020101

Week 4 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 829

Broccoli Pureed Thick

0082544

Week 4 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steam table pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 830

Choice of Roll

0201053

Week 4 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 831

Choice of Roll

0201053

Week 4 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 832

Crisp Peach

0000019840

Week 4 Day 5 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: Soft 3x2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		1 20x12x 2 Full Pan 80 Serving	1 20x12x 2 Full Pan 80 Serving	1 20x12x 2 Full Pan 80 Serving	2 20x12x 2 Full Pan 160 Serving	2 20x12x 2 Full Pan 160 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Flour	GFS-227528	2 3/4 Cup	2 3/4 Cup	2 3/4 Cup	1 1/4 Quart 3/4 Cup	1 1/4 Quart 3/4 Cup
Quick Oats, Dry	GFS-240869	1 Quart 1/4 Cup	1 Quart 1/4 Cup	1 Quart 1/4 Cup	2 Quart 1/2 Cup	2 Quart 1/2 Cup
Brown Sugar	GFS-860311	1 Quart	1 Quart	1 Quart	2 Quart	2 Quart
Margarine Melted	GFS-733061	2 3/4 Cup	2 3/4 Cup	2 3/4 Cup	1 1/4 Quart 1/2 Cup	1 1/4 Quart 1/2 Cup
Peach Pie Filling	GFS-124257	2 #10 Can GFS	2 #10 Can GFS	2 #10 Can GFS	4 #10 Can GFS	4 #10 Can GFS

WASH HANDS.

For Topping:

1. Combine flour, oats, and brown sugar in mixing bowl. Mix with flat paddle until just combined.
2. Cut margarine into cubes and add to oat mixture slowly while mixing crisp topping. Continue adding margarine until all is added and mixing only until margarine is mixed in. Mixture should appear crumbly.
3. Spray 12 x 20 x 2" cake pan with cooking spray and add 2 cans of desired pie filling.
4. Top with crisp topping.
5. Bake at 325°F in Convection Oven for approximately 35 minutes or until golden brown.
6. Cut and serve.

For 80 servings, use 2 pans (pan size 12 x 20 x 2), cut 4 x 10

For 24 servings, use 2 pans (pan size 8 x 8), cut 4 x 3

For 40 servings, use 1 pan (pan size 12 x 20 x 2), cut 4 x 10

For 12 servings, use 1 pan (pan size 8 x 8), cut 4 x 3

**Modified Diet Notes:

For RC Peach Crisp, see recipe.

For Dysphagia Mechanically Altered: Omit Top Crust.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 833

Crisp Peach

0000019840

Week 4 Day 5 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: 3 x 2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		1 20x12x 2 Full Pan 80 Serving	1 20x12x 2 Full Pan 80 Serving	1 20x12x 2 Full Pan 80 Serving	2 20x12x 2 Full Pan 160 Serving	2 20x12x 2 Full Pan 160 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat
Flour	GFS-227528	2 3/4 Cup	2 3/4 Cup	2 3/4 Cup	1 1/4 Quart 3/4 Cup	1 1/4 Quart 3/4 Cup
Quick Oats, Dry	GFS-240869	1 Quart 1/4 Cup	1 Quart 1/4 Cup	1 Quart 1/4 Cup	2 Quart 1/2 Cup	2 Quart 1/2 Cup
Brown Sugar	GFS-860311	1 Quart	1 Quart	1 Quart	2 Quart	2 Quart
Margarine Melted	GFS-733061	2 3/4 Cup	2 3/4 Cup	2 3/4 Cup	1 1/4 Quart 1/2 Cup	1 1/4 Quart 1/2 Cup
Peach Pie Filling	GFS-124257	2 #10 Can GFS	2 #10 Can GFS	2 #10 Can GFS	4 #10 Can GFS	4 #10 Can GFS

WASH HANDS.

For Topping:

1. Combine flour, oats, and brown sugar in mixing bowl. Mix with flat paddle until just combined.
2. Cut margarine into cubes and add to oat mixture slowly while mixing crisp topping. Continue adding margarine until all is added and mixing only until margarine is mixed in. Mixture should appear crumbly.
3. Spray 12 x 20 x 2" cake pan with cooking spray and add 2 cans of desired pie filling.
4. Top with crisp topping.
5. Bake at 325°F in Convection Oven for approximately 35 minutes or until golden brown.
6. Cut and serve.

For 80 servings, use 2 pans (pan size 12 x 20 x 2), cut 4 x 10

For 24 servings, use 2 pans (pan size 8 x 8), cut 4 x 3

For 40 servings, use 1 pan (pan size 12 x 20 x 2), cut 4 x 10

For 12 servings, use 1 pan (pan size 8 x 8), cut 4 x 3

**Modified Diet Notes:

For RC Peach Crisp, see recipe.

For Dysphagia Mechanically Altered: Omit Top Crust.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 834

Crisp Peach Pureed Thick

0000020161

Week 4 Day 5 - Lunch

Menu Planning Group: Desserts Crisps/Cobblers

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Peach Crisp	25 3 x 2" pc	50 3 x 2" pc	75 3 x 2" pc	100 3 x 2" pc	150 3 x 2" pc
Food Thickener GFS-527661	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon

ASH HANDS.

1. Prepare Peach Crisp as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add a food thickener to crisp bars while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat. Serve #12 scant scoop*
6. Discard unused portions.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

* Scant scoop volumes range from 0 - .5 fl oz less than full scoop measure.

**Volume will change slightly due to the type of fruit used. Portions should be measured.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 835

Fish Oven Baked Grnd

0109399

Week 4 Day 5 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Oven Baked Fish	25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 2z gravy.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 836

Fish Oven Baked Pureed Thick

0107567

Week 4 Day 5 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Oven Baked Fish		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare Oven Baked Fish recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until food temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 837

Potatoes Rosemary Roasted

0085063

Week 4 Day 5 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Sliced	GFS-233285	5 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Ground Rosemary	GFS-513792	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Salt	GFS-125557	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Garlic Powder	GFS-513857	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Preheat oven to 425ºF.
2. Wash potatoes and slice 1/2" thick.
3. Combine potato slices and all other ingredients in a large mixing bowl; toss to coat.
4. Spread potatoes in an even layer in a shallow baking pan.
5. Bake for 10 minutes until tender, turning once.
6. Serve 1/2 cup (or menued portion).

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For Mechanical Soft, NDD Levels 3 & 2 potato skins should be removed before cooking. Cook potatoes until soft and tender.

For Finger Foods diet, drain the oil from the potatoes before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 838

Potatoes Rosemary Roasted

0085063

Week 4 Day 5 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: 1/2 cup, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Sliced	GFS-233285	5 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Ground Rosemary	GFS-513792	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Salt	GFS-125557	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Garlic Powder	GFS-513857	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Preheat oven to 425ºF.
2. Wash potatoes and slice 1/2" thick.
3. Combine potato slices and all other ingredients in a large mixing bowl; toss to coat.
4. Spread potatoes in an even layer in a shallow baking pan.
5. Bake for 10 minutes until tender, turning once.
6. Serve 1/2 cup (or menued portion).

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For Mechanical Soft, NDD Levels 3 & 2 potato skins should be removed before cooking. Cook potatoes until soft and tender.

For Finger Foods diet, drain the oil from the potatoes before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 839

Potatoes Rosemary Roasted Pureed Thick

0086650

Week 4 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: #8 scp, no skins

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rosemary Rstd Potatoes	25 1/2 cup	50 1/2 cup	75 1/2 cup	100 1/2 cup	150 1/2 cup
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Water Hot	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare Roasted Rosemary Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.
7. Serve a #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 840

Salmon Croquettes

0175751

Week 4 Day 5 - Lunch

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Croquette Salmon Fillet Pre-cooked	GFS-716766	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Cook from frozen- do not thaw.

Convection Oven: 375ºF for 16-18 minutes

Conventional Oven: 425ºF for 16-18 minutes

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145ºF, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve 2 croquettes each or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 841

Carrots

0000020106

Week 4 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/2 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 842

Carrots Pureed Thick

0000020298

Week 4 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Carrots		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 843

Milk 2%

0037138

Week 4 Day 5 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 844

Oranges Mandarin
0000019870

Week 4 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges in Juice	GFS-612448	1.05 #10 Can	2.09 #10 Can	3.13 #10 Can	4.17 #10 Can	6.25 #10 Can

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 845

Oranges Mandarin Pureed Thick

0000020195

Week 4 Day 5 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Mandarin Oranges recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Add a food thickener to fruit while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve a #10 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 846

Sandwich Garnish w/Pickle

0037583

Week 4 Day 5 - Dinner

Menu Planning Group: Garnishes

Portion Size: 1 garnish

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Leaf Lettuce Bunches Cleaned & Trimmed	GFS-284998	10 Ounce	1 Pound 4 Ounce	1 Pound 14 Ounce	2 Pound 8 Ounce	3 Pound 12 Ounce
Fresh Tomato	GFS-199036	15 1/2 Ounce	1 Pound 14 1/2 Ounce	2 Pound 14 Ounce	3 Pound 13 Ounce	5 Pound 12 Ounce
Yellow Onions Sliced	GFS-196901	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Pickle Spear	GFS-522368	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Separate lettuce leaves.
2. Slice each tomato into 8 slices.
3. Slice onions into rings and separate.
4. Assemble 1 lettuce leaf,2 tomato slices, 2 onion rings and 1 pickle spear per garnish.
5. Cover and refrigerate until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

**Modified Diet Note:

For Mechanical Soft & NDD Level 3 Dysphagia Advanced Diets, omit tomato, onion and leaf lettuce. Use shredded lettuce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 847

Sandwich Sloppy Joe

0000019964

Week 4 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: #10scp mt, 1bun

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Dcd 1/4"	GFS-198307	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 3/4 Cup
Margarine	GFS-733061	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Frozen Ground Beef	GFS-158704	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 8 Ounce
Tomato Sauce	GFS-306347	2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Ketchup	GFS-100188	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart
Regular Grind Black Pepper	GFS-225037	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground Thyme	GFS-513822	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground Basil	GFS-513636	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Dice onions and sauté in melted margarine over moderate heat. Add ground beef and cook until browned. Stir occasionally to break up beef. Drain excess fat.
2. Add tomato sauce, catsup, and seasonings to ground beef. Blend. Simmer, uncovered, 20 to 25 minutes, stirring frequently.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a #10 scoop of meat mixture on bottom half of bun; cover with top half of bun. Serve hot.

**Modified Diet Note: For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 848

Sandwich Sloppy Joe Pureed Thick

0000020270

Week 4 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Dcd 1/4"	GFS-198307	1.28 1 Cup, diced	2.55 1 Cup, diced	3.83 1 Cup, diced	5.1 1 Cup, diced	7.65 1 Cup, diced
Margarine	GFS-733061	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Ground Beef 80/20	GFS-158704	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 8 Ounce
Tomato Sauce	GFS-306347	2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Ketchup	GFS-100188	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart
Regular Grind Black Pepper	GFS-225037	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground Thyme	GFS-513822	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground Basil	GFS-513636	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Low Sodium Beef Base, bread layer	GFS-130885	1/2 Cup 2/3 Tablespoon	1 Cup 2 Tablespoon	1 2/3 Cup	2 1/4 Cup	3 1/4 Cup
Water for First Beef Base Hot		2 1/4 Quart	1 Gallon 2 Cup	1 1/2 Gallon 2 Cup	2 1/4 Gallon	3 1/4 Gallon
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 848

Menu Planning Group: Sandwiches - Hot

Sandwich Sloppy Joe Pureed Thick

0000020270

Week 4 Day 5 - Dinner

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 849

Bread Pureed
0000020428

Week 4 Day 6 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 850

Cereal Choice of 0060028

Week 4 Day 6 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 851

Cereal Hot Choice Pureed

0000024155

Week 4 Day 6 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 852

Egg Scrambled Cheesy

0157523

Week 4 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 853

Egg Scrambled Cheesy Pureed Thick

0157527

Week 4 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 854

Juice of Choice
0000020564

Week 4 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 855

Milk 2%

0037138

Week 4 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 856

Muffin English Toasted

0000024185

Week 4 Day 6 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 muffin

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
English Muffins	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Toast muffin and serve.

**Modified Diet Note:

-Minced & Moist diet: serve pureed or gelled.

-Soft & Bite-Sized Diet: serve pureed or gelled.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 857

Muffin English Toasted

0000024185

Week 4 Day 6 - Breakfast

Menu Planning Group: Breakfast Breads

Portion Size: 1 Muffin, bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
English Muffins	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Toast muffin and serve.

**Modified Diet Note:

-Minced & Moist diet: serve pureed or gelled.

-Soft & Bite-Sized Diet: serve pureed or gelled.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 858

Chicken Breast Honey Mustard

0183770

Week 4 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Honey	GFS-217523	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dijon Mustard	GFS-312267	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 3/4 Cup
Curry Powder	GFS-224804	2 Tablespoon 1/2 Teaspoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 2/3 Tablespoon	3/4 Cup 1 Tablespoon
Boneless Skinless Chicken Breast	GFS-268127	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Melt margarine.
2. In a bowl, combine the margarine, honey, mustard and curry powders. Set aside.
3. Place chicken on a greased baking pan; brush with sauce. Turn chicken; brush with sauce.
4. Bake, uncovered, at 375°F for 35-40 minutes or until chicken juice run clear, basting often.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 859

Chicken Breast Honey Mustard Grnd
0183785

Week 4 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hny Mustard Chix Brst	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #6 scoop* of ground Honey Mustard Chicken with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 860

Chicken Breast Honey Mustard Pureed

0183798

Week 4 Day 6 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hny Mustard Chix Brst		25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared Honey Mustard Chicken in food processor.
2. Add hot broth (base and water) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR <1 SECOND.

Let set 5-10 minutes before serving

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

6. Serve one #8 scoop. Discard unused portions.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 861

Mousse Lemon

0178958

Week 4 Day 6 - Lunch

Menu Planning Group: Desserts Pudding/Custards

Portion Size: omit zest	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
36% Heavy Whipping Cream	GFS-457341	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Powdered Sugar	GFS-859740	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Lowfat Vanilla Yogurt	GFS-811500	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
100% Lemon Juice	GFS-311227	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Lemon	GFS-414743	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

zested

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Add the heavy cream and powdered sugar to a mixing bowl, fitted with a whisk attachment.
2. Mix on high speed for 2-4 minutes, until stiff peaks form. Stop the mixer and scrape down the sides of the bowl with a spatula.
3. Add the yogurt, lemon juice, and lemon zest. Mix on high speed for 4 minutes until light and airy.
4. Serve one #8 scoop or menued portion.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Note: For NDD Level 1 Pureed diets, OMIT lemon zest.

Source: General Mills.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 862

Mousse Lemon

0178958

Week 4 Day 6 - Lunch

Menu Planning Group: Desserts Pudding/Custards

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
36% Heavy Whipping Cream	GFS-457341	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Powdered Sugar	GFS-859740	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Lowfat Vanilla Yogurt	GFS-811500	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
100% Lemon Juice	GFS-311227	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Lemon	GFS-414743	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

zested

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Add the heavy cream and powdered sugar to a mixing bowl, fitted with a whisk attachment.
2. Mix on high speed for 2-4 minutes, until stiff peaks form. Stop the mixer and scrape down the sides of the bowl with a spatula.
3. Add the yogurt, lemon juice, and lemon zest. Mix on high speed for 4 minutes until light and airy.
4. Serve one #8 scoop or menued portion.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Note: For NDD Level 1 Pureed diets, OMIT lemon zest.

Source: General Mills.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 863

Toast Garlic

0000019745

Week 4 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slc, Soft Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 864

Toast Garlic

0000019745

Week 4 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Texas Garlic Toast	GFS-243681	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice

WASH HANDS.

1. Place garlic toast slices on sheet pans.
2. Bake in Conventional Oven at 425°F for 4-5 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

3. Serve one slice.

Optional: Grill garlic bread for more eye appeal with grill marks.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 865

Toast Garlic Pureed

0000020414

Week 4 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Garlic Toast	25 1" slice	50 1" slice	75 1" slice	100 1" slice	150 1" slice
Chicken Base GFS-439606	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare garlic toast recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Cut garlic toast into 1 inch cubes.
4. Add to food processor and process until fine consistency.
5. Gradually add liquid to bread item while processing. All liquid may not be required.
6. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

7. Serve #16 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 866

Zucchini & Summer Squash

0000021103

Week 4 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Sliced Zucchini	GFS-533734	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce
Frozen Sliced Yellow Summer Squash	GFS-510408	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 8-12 minutes (5-6 psi) or 5-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 867

Zucchini & Summer Squash Pureed Thick

0000021104

Week 4 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: #10 scoop	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Zucchini & Smmr Sqsh	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Water Hot	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Remove portions to be pureed from the regular prepared vegetable (drain and reserve cooking liquid).
2. Place in food processor and process until fine in consistency.
3. Gradually add food thickener and water plus base to zucchini while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #10 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

*Volume of liquid required may vary slightly, depending upon texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 868

Banana Pureed Thick

0000020242

Week 4 Day 6 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 869

Breadstick Buttered

0087370

Week 4 Day 6 - Dinner

Menu Planning Group: Breads

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 870

Chicken Thigh Cornflake Grnd
0250447

Week 4 Day 6 - Dinner

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornflake Chix Thgh	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* of Ground Cornflake Chicken Thigh with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 871

Chicken Thigh Cornflake Pureed Thick
0250451

Week 4 Day 6 - Dinner

Menu Planning Group: Entrée - Poultry

Portion Size: #6 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornflake Chix Thgh		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Low-Sodium Chicken Base	GFS-580589	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS

1. Prepare Cornflake Chicken Thigh recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with food release.
6. Cover tightly and heat in a conventional oven at 350ºF until food temperature reaches 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

7. Portion one #6 scoop pureed chicken per serving.
8. Discard all unused portions.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

Source: HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 872

Milk 2%

0037138

Week 4 Day 6 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 873

Pear Half Blushing
0000019928

Week 4 Day 6 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Pear Halves in Juice	GFS-610275	1.1 #10 Can	2.19 #10 Can	3.28 #10 Can	4.37 #10 Can	6.56 #10 Can
Red Gelatin Mix, Dry	GFS-500135	2 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon	1/2 Cup	3/4 Cup
Head Leaf Lettuce Cleaned & Trimmed	GFS-284998	50 Leaf	100 Leaf	150 Leaf	200 Leaf	300 Leaf

WASH HANDS.

1. Place pears in counter pans cut side down.
2. Sprinkle gelatin over pears through meat strainer. Allow to stand for a few minutes until pears take on red color.
3. Arrange 2 lettuce leaves on each salad plate. Place pear halves, cut side down, on each lettuce leaf.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve 2 pear halves.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 874

Peas Green

0000020114

Week 4 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Green Peas	GFS-610802	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 6-7 minutes (5-6 psi) or 2-6 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 875

Peas Green Pureed Thick

0000020302

Week 4 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Peas	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine GFS-733061 Melted	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Remove portions to be pureed from the regular prepared vegetable.
2. Place in food processor and process until fine in consistency.
3. Gradually add melted margarine to peas while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending upon texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 876

Pizza Pepperoni Conv
0000025790

Week 4 Day 6 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
WGrain Smrt Pepp Pizza	GFS-152111	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Convection Oven: Preheat oven to 350°F. Place pizza(s) on baking sheet. Cook frozen pizza 13-16 minutes or until edges are golden brown and center cheese melts.
2. Conventional Oven: Preheat oven to 400°F. Place pizza(s) on baking sheet. Cook frozen pizza 17-20 minutes or until edges are golden brown and center cheese melts.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN AN INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 pizza.

**Modified Diet Note: For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 877

Potatoes Oven Browned

0000020003

Week 4 Day 6 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 2 qtrs, Soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Fresh Baker Potato	GFS-233285	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Margarine	GFS-733061	3 1/2 Ounce	7 Ounce	10 1/2 Ounce	14 Ounce	1 Pound 5 Ounce
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Salt	GFS-125557	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel potatoes and cut into quarters.
2. Place peeled and quartered potatoes on sheet pans sprayed with cooking spray.
3. Melt margarine and pour over potatoes. Sprinkle with paprika and salt.
4. Turn potatoes so that all sides are coated with margarine.
5. Bake at 425°F for about one hour or until tender and well browned.
6. Turn potatoes once during baking for even browning.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve 2 quarters.

***Modified Diet Note: For NDD Level 3 & 2 diets, do not overcook potatoes; potatoes need to be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 878

Potatoes Oven Browned Pureed

0000020252

Week 4 Day 6 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Oven Browned Potatoes	25 2 quarters	50 2 quarters	75 2 quarters	100 2 quarters	150 2 quarters
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare Oven Brown Potato recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT broth gradually to potatoes while processing. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 879

Vegetable Blend California
0000020309

Week 4 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Blend Vegetables	GFS-283780	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 880

Biscuit Southern Style

0137157

Week 4 Day 7 - Breakfast

Menu Planning Group: Breads

Portion Size: 1/2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit Dough, 2.2oz	GFS-698520	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Place frozen dough (flour side down) on a paper-lined sheet pan with sides touching.
2. Bake in a convection oven at 325ºF for 20-22 minutes.
3. Split biscuits in half if serving 1/2 biscuit per portion.

Optional: Brush with butter after baking.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For NDD Level 3, do not over bake biscuits or let dry out. Biscuits should be moist, serve buttered or with honey.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 881

Biscuits and Sausage Gravy

0117470

Week 4 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 bsct, 1z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Gravy Sausage Pepper	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle
Southern Style Biscuit	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare sausage pepper gravy as directed.
2. Prepare biscuits per package instructions
3. Serve 1 biscuit with 1 floz gravy.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 882

Bread Pureed

0000020428

Week 4 Day 7 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 883

Cereal Choice of 0060028

Week 4 Day 7 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 884

Cereal Hot Choice Pureed

0000024155

Week 4 Day 7 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 885

Egg Scrambled
0000019720

Week 4 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 886

Juice of Choice
0000020564

Week 4 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 887

Milk 2%

0037138

Week 4 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 888

Blondie Chocolate Chip
0197689

Week 4 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2x2" Moist	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Unsalted Butter Print	GFS-299405	4 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce
Brown Sugar	GFS-860311	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Imitation Vanilla	GFS-110736	1/2 Teaspoon	1 Teaspoon	1 5/8 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon
Yellow Cake Mix	GFS-245755	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Pasteurized Liquid Egg	GFS-874302	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup	1 1/3 Cup	1 3/4 Cup 3 Tablespoon
Water Hot		2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Semisweet Chocolate Chips	GFS-874523	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Add butter, brown sugar and vanilla extract to mixer bowl fitted with paddle attachment.
2. Mix on low speed for 1 minute; stop mixer and scrape bowl and paddle.
3. Add cake mix, eggs and water; mix until combined.
4. Fold in chocolate chips and spread batter evenly into greased or parchment-lined full sheet pan.
5. Bake as directed below and cool completely before slicing.

Convection Oven* 300°F 25-29 minutes

Standard Oven 350°F 28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

6. Slice into 2x2" squares and serve.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 889

Blondie Chocolate Chip
0197689

Week 4 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Unsalted Butter Print	GFS-299405	4 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce
Brown Sugar	GFS-860311	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Imitation Vanilla	GFS-110736	1/2 Teaspoon	1 Teaspoon	1 5/8 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon
Yellow Cake Mix	GFS-245755	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Pasteurized Liquid Egg	GFS-874302	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	1 Cup	1 1/3 Cup	1 3/4 Cup 3 Tablespoon
Water Hot		2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Semisweet Chocolate Chips	GFS-874523	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Add butter, brown sugar and vanilla extract to mixer bowl fitted with paddle attachment.
2. Mix on low speed for 1 minute; stop mixer and scrape bowl and paddle.
3. Add cake mix, eggs and water; mix until combined.
4. Fold in chocolate chips and spread batter evenly into greased or parchment-lined full sheet pan.
5. Bake as directed below and cool completely before slicing.

Convection Oven* 300°F 25-29 minutes

Standard Oven 350°F 28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

6. Slice into 2x2" squares and serve.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 890

Cucumbers Marinated

0000020059

Week 4 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z sltd spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cucumber Peeled & Seeded	GFS-418439	14.25 1 Cup, Slcd	28.5 1 Cup, Slcd	42.75 1 Cup, Slcd	57 1 Cup, Slcd	85.5 1 Cup, Slcd
100% Lemon Juice	GFS-311227	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
White Vinegar	GFS-629640	2 2/3 Tablespoon	1/3 Cup	1/2 Cup	2/3 Cup	1 Cup
Vegetable Oil	GFS-292702	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Water Hot		2 2/3 Tablespoon	1/3 Cup	1/2 Cup	2/3 Cup	1 Cup
Onion Dcd 1/4"	GFS-198307	1/4 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 3 Tablespoon
Parsley Flakes	GFS-513989	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon
Tarragon Leaf	GFS-513946	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Granulated Sugar	GFS-108642	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel and slice cucumbers into 1/4" slices.
2. Combine remaining ingredients. Mix well.
3. Pour marinade over cucumbers. Mix thoroughly.
4. Cover and refrigerate for 2 to 3 hours.

CCP: PRODUCT MUST BE COOLED TO AN INTERNAL TEMPERATURE OF 41°F OR LESS, WITHIN 4 HOURS.

5. Drain off most of the marinade before serving.
6. Serve with 1/2 cup slotted spoodle.

CCP: FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

**Modified Diet Notes:

For Mechanical Soft Diet, cucumbers need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

For NDD Level 3 & 2 Diets, serve an allowed, cooked, soft vegetable.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 891

Cucumbers Marinated Pureed Thick

0000020276

Week 4 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Marinated Cucumbers	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Prepare Marinated Cucumbers recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to vegetables while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Discard unused portions.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

7. Serve a #16 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 892

Fruit Cup Fresh

0000021111

Week 4 Day 7 - Lunch

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries Quartered	GFS-212768	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Seedless Red Grapes	GFS-280895	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Banana	GFS-200999	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Red Delicous Apple	GFS-197696	14 Ounce	1 Pound 12 Ounce	2 Pound 10 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce
100% Lemon Juice	GFS-311227	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Hull strawberries and cut into quarters.
2. Pull grapes from vine and cut into halves.
3. Peel and slice bananas.
4. Dice apples.
5. Place all prepared fruit into a large mixing bowl.
6. Add lemon juice concentrate. Mix well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

7. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Potassium Restricted diet, omit bananas and serve more of of strawberries, apples and grapes.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 893

Fruit Cup Fresh Pureed Thick

0000021220

Week 4 Day 7 - Lunch

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Fruit Cup	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Remove grapes from salad before pureeing.
2. Place fresh fruit salad in blender or food processor and process until smooth in consistency.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41 F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41 F

5. Serve one #12 scoop per serving.

NOTE: Measurements of thickener can be adjusted to achieve desired consistency

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 894

Pudding Chocolate
0000019889

Week 4 Day 7 - Lunch

Menu Planning Group: Desserts Pudding/Custards

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Instant Chocolate Pudding Mix	GFS-106593	0.9 24 Oz Pkg	1.79 24 Oz Pkg	2.68 24 Oz Pkg	3.58 24 Oz Pkg	5.36 24 Oz Pkg
2% White Milk	GFS-504602	2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	2 Gallon	2 3/4 Gallon	4 Gallon
Whipped Topping in Pastry Bag	GFS-330442	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Sprinkle contents of package into cold milk.
2. Whip on low speed for 1 minute.
3. Scrape bowl down and continue to whip on low until smooth.
4. Refrigerate until set.

CCP: REFRIGERATE AT 41°F OR BELOW.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

5. Serve using a #8 scoop and top with 1 Tbsp of whipped topping.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 895

Sandwich Chicken Salad NRV

0000020772

Week 4 Day 7 - Lunch

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each
Cooked Diced Chicken	GFS-313262	4 Pound	8 Pound	12 Pound	16 Pound	24 Pound
Salt	GFS-125557	3/4 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon	1 Tablespoon	1 1/3 Tablespoon
Ground White Pepper	GFS-149462	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Mayonnaise	GFS-631411	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
100% Lemon Juice	GFS-311227	2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Chop eggs. Finely chop the diced chicken.
2. Combine all ingredients. Mix lightly. Chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop (4 oz) on 2 slices of bread.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 896

Sandwich Chicken Salad on Croissant

0000019929

Week 4 Day 7 - Lunch

Menu Planning Group: Sandwiches - Cold

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Celery	GFS-170895	5.05 1 Cup Chpd	10.1 1 Cup Chpd	15.15 1 Cup Chpd	20.2 1 Cup Chpd	30.3 1 Cup Chpd
Hard Cooked Peeled Eggs	GFS-711160	6 1 Each	12 1 Each	18 1 Each	24 1 Each	36 1 Each
Onion Dcd 1/4"	GFS-198307	1 1/3 Cup 1 2/3 Tablespoon	2 3/4 Cup	1 Quart 1/4 Cup	1 1/4 Quart 3/4 Cup	2 Quart 1/2 Cup
Cooked Diced Chicken	GFS-313262	4 Pound	8 Pound	12 Pound	16 Pound	24 Pound
Salt	GFS-125557	3/4 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon	1 Tablespoon	1 1/3 Tablespoon
Ground White Pepper	GFS-149462	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Mayonnaise	GFS-631411	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
100% Lemon Juice	GFS-311227	2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup
1.5z Sliced Croissant	GFS-175760	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Finely dice celery.
2. Chop eggs.
3. Combine all ingredients. Mix lightly. Chill.

CCP: REFRIGERATE AT 41°F OR BELOW.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a #8 scoop (4 oz) on a croissant.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture and OMIT all raw vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 897

Sandwich Chicken Salad Pureed Thick

0000020303

Week 4 Day 7 - Lunch

Menu Planning Group: Sandwiches - Cold

Portion Size: 2.5 x 3.25" pc

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: Spatula

		2 1 Each 40 Serving	3 1 Each 60 Serving	4 1 Each 80 Serving	5 1 Each 100 Serving	8 1 Each 160 Serving
Celery	GFS-170895	1/3 Cup 1 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup	1 2/3 Cup
Onion Dcd 1/4"	GFS-198307	1 2/3 Tablespoon	2 2/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 2 Tablespoon
Hard Cooked Peeled Eggs	GFS-711160	0.48 1 Each	0.72 1 Each	0.96 1 Each	1.2 1 Each	1.92 1 Each
Cooked Diced Chicken	GFS-313262	5 Ounce	7 3/4 Ounce	10 Ounce	13 Ounce	1 Pound 4 1/2 Ounce
Salt	GFS-125557	To Taste	1/8 Teaspoon	1/8 Teaspoon	1/8 Teaspoon	1/4 Teaspoon
Ground White Pepper	GFS-149462	To Taste	To Taste	1/8 Teaspoon	1/8 Teaspoon	1/8 Teaspoon
Light Mayonnaise	GFS-659932	2 2/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 2 1/3 Tablespoon
100% Lemon Juice	GFS-311227	1/8 Teaspoon	1/4 Teaspoon	3/8 Teaspoon	3/8 Teaspoon	5/8 Teaspoon
2% White Milk	GFS-504602	2 Tablespoon 1/2 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/3 Tablespoon	1/3 Cup	1/2 Cup 2/3 Tablespoon
Food Thickener	GFS-527661	1 3/4 Teaspoon	2 3/4 Teaspoon	1 Tablespoon 1/2 Teaspoon	1 1/3 Tablespoon	2 1/3 Tablespoon
Pureed Bread		4 2/3" slice	6 2/3" slice	8 2/3" slice	10 2/3" slice	16 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 898

Zucchini & Summer Squash

0000021103

Week 4 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Sliced Zucchini	GFS-533734	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce
Frozen Sliced Yellow Summer Squash	GFS-510408	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 8-12 minutes (5-6 psi) or 5-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 899

Apple Slices
0100187

Week 4 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Granny Smith Apple GFS-582271 Chopped	12.5 1 Cup Slcd	25 1 Cup Slcd	37.5 1 Cup Slcd	50 1 Cup Slcd	75 1 Cup Slcd

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Slice apples into slices.
2. Serve 1/2 cup or menued portion.

***Modified Diet Notes:

Minced & Moist: serve applesauce.

Soft & Bite Sized: serve applesauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 900

Applesauce Unsweetened
0000020862

Week 4 Day 7 - Dinner

Menu Planning Group: Desserts Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Applesauce	GFS-610283	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Serve unsweetened applesauce using a #8 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 901

Cod Cracker Crumb Grnd

0166946

Week 4 Day 7 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scp, 2z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cracker Crumb Cod	25 1 loin	50 1 loin	75 1 loin	100 1 loin	150 1 loin
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare cod recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop* with 2z gravy.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 902

Cod Cracker Crumb Pureed Thick

0173159

Week 4 Day 7 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cracker Crumb Cod		25 1 loin	50 1 loin	75 1 loin	100 1 loin	150 1 loin
Low-Sodium Chicken Base	GFS-580589	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup

WASH HANDS.

1. Prepare Cracker Crumb Cod recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to the mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with food release.
6. Cover tightly and heat to 165 degrees F.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS

7. Portion a #6 scoop of Pureed Cracker Crumb Cod.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

Source: HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 903

Milk 2%

0037138

Week 4 Day 7 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 904

Sauce Tartar Dill NRV
0210312

Week 4 Day 7 - Dinner

Menu Planning Group: Condiments Other

Portion Size: 1 Tbsp.	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dill Weed	GFS-513938	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
East Coast Seasoning	GFS-195751	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon

WASH HANDS

1. Combine all ingredients. Chill at least 30 minutes before serving.

CCP: REFRIGERATE AT 41°F OR BELOW.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 905

Tuna and Noodles

0000019864

Week 4 Day 7 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: 8z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 8z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Water, Boiling #1 Hot		1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon
Vegetable Salad Oil	GFS-292702	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Dry Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Canned Light Chunk Tuna in Water Drained	GFS-107821	3 Pound	6 Pound	9 Pound	12 Pound	18 Pound 4 Ounce
Onion Dcd 1/4"	GFS-198307	2 1/4 Cup	1 Quart 1/2 Cup	1 1/2 Quart 3/4 Cup	2 1/4 Quart	3 1/4 Quart 1/2 Cup
Celery	GFS-170895	3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup
Flour	GFS-227528	2/3 Cup 1 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 1/2 Cup
Regular Grind Black Pepper	GFS-225037	1/4 Teaspoon	1/2 Teaspoon	3/4 Teaspoon	1 Teaspoon	1 5/8 Teaspoon
Low-Sodium Chicken Base	GFS-580589	2 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 3 Tablespoon
Water, Boiling #2 Hot		2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Shredded Mild Cheddar Cheese	GFS-191043	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Ground Paprika	GFS-518331	1/4 Teaspoon	1/2 Teaspoon	3/4 Teaspoon	1 Teaspoon	1 5/8 Teaspoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. In a steam-jacketed kettle bring water to a boil, add oil and noodles and cook until tender. Drain.
2. Flake drained tuna and add to noodles.
3. Dice celery and sauté onions and celery with margarine until tender.
4. Add flour and pepper to onion mixture. Stir until blended. Cook 5-10 minutes.
5. Stir in base.
6. Add water gradually, stirring constantly with wire whip. Cook until thickened.
7. Add tuna and noodles to sauce. Stir gently until well blended.
8. Scale noodle mixture into greased 12x20x2" counter pans, 13lb per pan.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 905

Tuna and Noodles

0000019864

Week 4 Day 7 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

9. Sprinkle with cheese (1 cup per pan) and paprika.
10. Bake at 350 F until mixture is heated and cheese is melted, 30-45 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

11. Serve using 2 #8 scoops or an 8 oz ladle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 906

Vegetable Blend Key West 0043116

Week 4 Day 7 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Vegetable Blend	GFS-164090	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 907

Vegetable Blend Key West Pureed
0043117

Week 4 Day 7 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Veggie Blnd		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED vegetable blend to be pureed from regular prepared recipe and place in food processor.
2. Add margarine and prepared broth (base and water) and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table coated with liquid food release.
5. Cover tightly and bake in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressure less Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ovei and steamer conditions. Do not over bake.

6. Portion one #12 scoop per serving.
7. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 908

Bacon

0000019773

Week 5 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 909

Cereal Choice of 0060028

Week 5 Day 1 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 910

Cereal Hot Choice Pureed

0000024155

Week 5 Day 1 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 911

Egg Scrambled
0000019720

Week 5 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 912

Egg Scrambled Pureed Thick

0000020136

Week 5 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 913

Ham Slice Breakfast Grnd

0000025606

Week 5 Day 1 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #16 scp, 1flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breakfast Ham Slice	25 1z slice	50 1z slice	75 1z slice	100 1z slice	150 1z slice
Poultry Gravy	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked ham and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #16 scoop* of ham with 1 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 914

Juice of Choice
0000020564

Week 5 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 915

Milk 2%

0037138

Week 5 Day 1 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 916

Potato Triangles

0265315

Week 5 Day 1 - Breakfast

Menu Planning Group: Vegetables

Portion Size: 2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Triangles	GFS-518557	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each

WASH HANDS.
Convection Oven: Bake at 400° F. For 13 Minutes.
Conventional Oven: Bake att 450°F. For 20 Minutes
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
Serve two each, or portion on the menu.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 917

Pureed Ham Mold & Serve SimplyThick

0160663

Week 5 Day 1 - Breakfast

Menu Planning Group: Entrée - Pork

Portion Size: 1 serving	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Glazed Ham		6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Pork Base Concentrate		2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon
Water Hot		2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Thickener Gel 2 Ltr	GFS-273213	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Fine Cracker Meal	GFS-785760	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Pan Coating Spray	GFS-112828	5 Spray to coat	10 Spray to coat	15 Spray to coat	20 Spray to coat	30 Spray to coat

WASH HANDS.

1.) Cut ham into ¼ inch pieces and place into blender.
2.) Combine the pork base and hot water in a 1 pint shaker
3.) Add Simplythick to shaker, and shake until combined and thickened
4.) Pour thickened mixture into blender with the ham
5.) Turn on blender and puree until partially smooth
6.) Scrape down the side of the blender and blend again until and smooth consistency is reached
7.) Pour ham mixture into a bowl
8.) Add cracker meal to bowl and mix until smooth
9.) Using a sliced meat mold, lightly coat with vegetable oil
10.) Using rubber spatula place ham mixture into mold using the flat edge of spatula to smooth out the surface and completely fill in the mold
11.) Flip sliced meat mold onto plate and gently press down in the center to release the ham
12.) Reheat to an internal temperature of 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F.

13.) Serve as needed

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

Source: Chef Jason Crim

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 918

Roll Cinnamon

0000019995

Week 5 Day 1 - Breakfast

Menu Planning Group: Breads

Portion Size: 1 bttrd roll

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cinnamon Roll Dough Thawed	GFS-222127	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Powdered Sugar	GFS-859740	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup
White Corn Syrup	GFS-434841	2 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon	1/2 Cup	3/4 Cup
Water, warm Hot		3 Tablespoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1 Tablespoon	3/4 Cup	1 Cup 2 Tablespoon
Imitation Vanilla	GFS-110736	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon

WASH HANDS.

1. Thaw dough under refrigeration (approx. 8 hours).
2. Pan, proof and then bake in Convection Oven at 325°F until golden brown.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR 15 SECONDS.

3. Let cool.
4. For icing, mix powdered sugar, corn syrup, warm water and vanilla until smooth. Add more water if necessary to reach desired consistency.
5. Spread approximately 3/4 tbsp of icing onto each roll.
6. Serve 1 iced roll.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 919

Rolls Cinnamon Pureed

0000020438

Week 5 Day 1 - Breakfast

Menu Planning Group: Breads

Portion Size: see recipe

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Pound 3 1/2 Ounce	2 Pound 7 Ounce	3 Pound 10 Ounce	4 Pound 14 Ounce	7 Pound 4 Ounce
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Imitation Vanilla	GFS-110736	1 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon
Ground Cinnamon #1	GFS-127321	2 1/2 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Margarine	GFS-733061	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Brown Sugar	GFS-860311	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Ground Cinnamon	GFS-127321	5/8 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon

WASH HANDS.

1. Combine Puree Solutions™ Bread Mix, vanilla extract and cinnamon (#1) with hot urn water (160 - 180° F).
2. Stir briskly with wire whip until completely blended.
3. Immediately after mixing, pour into muffin pans*, filling ¾ full. Bread will set within 10 - 15 minutes.
4. Brush with melted margarine once bread is set but still warm. Combine brown sugar and cinnamon (#2). Sprinkle over the rolls.
5. Serve one roll per portion. Garnish with 1 tsp. prepared glaze, if desired.

Once prepared, may cover and refrigerate at 41° F or below, up to 3 days.

* If muffin pans are not available, use a half sheet pan and cut 4 x 5 for 2 ½" x 3 ¼" slices.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41° F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 920

Apricots

0000019881

Week 5 Day 1 - Lunch

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Apricot Halves in Juice	GFS-610224	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 921

Apricots Pureed Thick
0000020204

Week 5 Day 1 - Lunch

Menu Planning Group: Fruits

Portion Size: #10 scp, no skins	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Apricots	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart

WASH HANDS.

1. Remove portions to pureed from regular prepared apricots. REMOVE skins.
2. Place apricots in food processor and process until fine in consistency.
3. Add a food thickener to fruit while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

6. Serve a #10 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 922

Biscuit Southern Style

0137157

Week 5 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 1/2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Southern Style Biscuit Dough, 2.2oz	GFS-698520	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each

WASH HANDS.

1. Place frozen dough (flour side down) on a paper-lined sheet pan with sides touching.
2. Bake in a convection oven at 325ºF for 20-22 minutes.
3. Split biscuits in half if serving 1/2 biscuit per portion.

Optional: Brush with butter after baking.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For NDD Level 3, do not over bake biscuits or let dry out. Biscuits should be moist, serve buttered or with honey.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 923

Bread Pureed
0000020428

Week 5 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 924

Breadstick Buttered

0087370

Week 5 Day 1 - Lunch

Menu Planning Group: Breads

Portion Size: 1 ea, soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 925

Chicken Creamed
0272515

Week 5 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 6 flz ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vegetable Oil	GFS-292702	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Boneless Skinless Chicken Thigh	GFS-268401	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Water Hot		3 3/4 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart	3 1/2 Quart 1/2 Cup	1 1/4 Gallon 2 Cup
Low Fat, Less Salt Crm of Chicken Soup	GFS-695513	1.05 #5 Can	2.09 #5 Can	3.13 #5 Can	4.17 #5 Can	6.25 #5 Can
36% Heavy Whipping Cream	GFS-457341	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Ground Thyme	GFS-513822	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Parsley Flakes	GFS-513989	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Frozen Green Peas	GFS-610802	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup

WASH HANDS.

1. Heat oil in a large rondeau over high heat. Sear chicken thighs on each side until golden brown. Sear in multiple batches to not over crowd the pan.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR <1 SECOND

2. Remove chicken from pan and dice into bite size pieces, reserve.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. To the same rondeau add water, Campbell's Condensed Cream of Chicken Soup, and cream. Stir to incorporate and bring to a simmer.

4. Add diced chicken and dry herbs. Simmer 15 minutes.

5. Add peas, return to a simmer for 5 minutes.

6. Serve one 6 flz ladle or menued portion over rice, mashed potatoes or a biscuit.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 926

Chicken Ratatouille Roasted Grnd
0265960

Week 5 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp,1.5c veg	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Ratatouille	25 1.5c veg,2z mt	50 1.5c veg,2z mt	75 1.5c veg,2z mt	100 1.5c veg,2z mt	150 1.5c veg,2z mt

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove the amount of cooked chicken product and place in a food processor. Grind to desired texture.
3. Serve 1 #6 scoop of ground chicken with 1 1/2 cups of vegetable mixture from the original recipe.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 927

Chicken Ratatouille Roasted Pureed Thick

0265964

Week 5 Day 1 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 2-#10 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Chicken Ratatouille		25 1.5c veg,2z mt	50 1.5c veg,2z mt	75 1.5c veg,2z mt	100 1.5c veg,2z mt	150 1.5c veg,2z mt
Low-Sodium Chicken Base	GFS-580589	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Food Thickener	GFS-527661	1 Cup 3 Tablespoon	2 1/4 Cup	3 1/2 Cup	1 Quart 3/4 Cup	1 3/4 Quart

WASH HANDS

1. Prepare Roasted Chicken Ratatouille recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with food release.
6. Cover tightly and heat until food temperature reaches 165ºF.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR <1 SECOND.

7. Portion 2-#10 scoops of Pureed Roasted Chicken Ratatouille per serving. Discard unused portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 928

Peas Green

0000020114

Week 5 Day 1 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Green Peas	GFS-610802	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 6-7 minutes (5-6 psi) or 2-6 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 929

Rice Pureed

0000020269

Week 5 Day 1 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
White Rice	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water Hot	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup

WASH HANDS.

1. Prepare Rice recipe as directed. Remove portions to be pureed from the regular prepared recipe and place in food processor. Process until fine in consistency.
2. Add HOT broth gradually to rice while processing. All liquid may not be required.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

4. Serve a #8 scoop.
5. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending on texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 930

Rice White
0000020023

Week 5 Day 1 - Lunch

Menu Planning Group: Starches

Portion Size: #8 scoop	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Parboiled Long Grain Rice GFS-238610	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot	2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon

WASH HANDS.
In Steamer:
Place rice in a counter pan or sauce pan. Pour hot water over rice. Stir. Steam uncovered for 30 to 40 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Boiled:
Bring water to boil. Add rice. Stir. Cover tightly. Cook on low heat until rice is tender and all water is absorbed, about 15 minutes.
Remove from heat and let stand covered about 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
Oven:
Place rice in a counter pan or greased casserole dish. Pour hot water over rice. Stir. Cover pan tighlty.
Bake at 350°F for 30 minutes to one hour. Remove from oven and let stand covered for 5 minutes. Fluff with fork.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 931

Applesauce Cinnamon
0000019874

Week 5 Day 1 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Cinnamon	GFS-127321	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Granulated Sugar	GFS-108642	3/4 Cup	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 Cup	1 Quart 3/4 Cup
Applesauce	GFS-610283	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.

1. In a small bowl combine cinnamon and sugar.
2. Add cinnamon/sugar into applesauce. Mix well.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 932

Beets

0000020289

Week 5 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Diced Beets	GFS-118869	1 1/2 Quart 1/2 Cup	3 1/4 Quart	1 1/4 Gallon	1 1/2 Gallon 2 Cup	2 1/2 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 3-5 minutes (5-6 psi) or 3-4 minutes (12-15 psi) or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 933

Beets Pureed Thick

0000020290

Week 5 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beets		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine Melted	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 934

Cabbage Cooked
0000020102

Week 5 Day 1 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Green Cabbage Cored & Shredded	GFS-596957	38.74 1 Cup Shrd	77.47 1 Cup Shrd	116.2 1 Cup Shrd	154.93 1 Cup Shrd	232.39 1 Cup Shrd

WASH HANDS.

1. Remove outer leaves and center core. Wash cabbage. Cut into wedges or shred.
2. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
3. Cook vegetables in steamer for 14-16 minutes (5-6 psi) or 7-14 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve using a 4 oz spoodle.

***Modified Diet Notes:

Minced & Moist: all food pieces must be tender and <4 mm.

Soft & Bite Sized: all food pieces must be tender and 1.5 cm x 1.5 cm. No fried vegetables.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 935

Cole Slaw Creamy Speed Scratch

0257407

Week 5 Day 1 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Shredded Cole Slaw in Separate Bags	GFS-198226	4 Pound 4 Ounce	8 Pound 8 Ounce	12 Pound 12 Ounce	17 Pound	25 Pound 8 Ounce
Cole Slaw Dressing	GFS-106992	1 1/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/4 Gallon 3 Cup	2 1/4 Gallon

WASH HANDS.

1. Place cole slaw mix into a large bowl. Measure out dressing and pour over veggies. Mix lightly.
2. Cover and chill.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

3. Serve using a #8 scoop.

**Modified Diet Notes:

For Mechanical Soft and NDD Level 3 diets, serve allowed cooked, soft vegetable.

For Finger Foods diet, serve cabbage wedge (or other raw cut vegetable) with choice of dressing on the side.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 936

Cole Slaw Creamy Speed Scratch Pureed Thk

0257410

Week 5 Day 1 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cole Slaw Creamy	25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop
Food Thickener GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Prepare Cole Slaw (Creamy or RF Cole Slaw) recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Add a food thickener to salad while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F OR LESS WITHIN 4 HOURS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: COLD FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 937

Milk 2%

0037138

Week 5 Day 1 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 938

Sandwich Beef Roast and Provolone Pureed

0071813

Week 5 Day 1 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 2- #8 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sliced Provolone Cheese	GFS-726532	1 Pound 3 Ounce	2 Pound 5 1/2 Ounce	3 Pound 8 Ounce	4 Pound 11 Ounce	7 Pound
Cooked Roast Beef	GFS-417186	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Beef Base	GFS-110611	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Pureed Bread		50.02 2/3" slice	100.03 2/3" slice	150.04 2/3" slice	200.05 2/3" slice	300.07 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 939

Sandwich Roast Beef & Provolone

0069831

Week 5 Day 1 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: 2zmt,1slchs,2brd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cooked Roast Beef	GFS-417186	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Sliced Provolone Cheese	GFS-726532	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
Rye Swirl Bread	GFS-219690	50 1 slice	100 1 slice	150 1 slice	200 1 slice	300 1 slice

WASH HANDS.

1. Slice roast beef into thin slices.
2. Assemble sandwiches with 2 ounces of roast beef and 1 slice of cheese between 2 slices of bread or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMIM INTERNAL TEMPERATURE OF 41ºF.

3. Cut diagonally and serve.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 940

Sandwich Roast Beef & Provolone Grnd

0070413

Week 5 Day 1 - Dinner

Menu Planning Group: Sandwiches

Portion Size: #12mt,1slcs,2bd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rst Beef & Provln Swch		25 2zmt,1slchs,2brd	50 2zmt,1slchs,2brd	75 2zmt,1slchs,2brd	100 2zmt,1slchs,2brd	150 2zmt,1slchs,2brd
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #12 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread. Add cheese slice.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 941

Cereal Choice of 0060028

Week 5 Day 2 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 942

Cereal Hot Choice Pureed

0000024155

Week 5 Day 2 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 943

Juice of Choice
0000020564

Week 5 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 944

Milk 2%

0037138

Week 5 Day 2 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 945

Sausage Patty
0000019736

Week 5 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 patty	Oven Temp: 350°F Internal Temp:	Serving Pan: Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Hog Sausage Patty 1.5z	GFS-568732	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place patties on sheet pans and bake in Convection Oven at 350°F until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 1 patty.

***Modified Diet Notes:

For Dysphagia Advanced Diet use tender or ground, moist meats & poultry.

For Dysphagia Mechanically Altered Diet use thin sliced or ground moist meats, poultry & fish.

For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 946

Sausage Patty Grnd

0000021135

Week 5 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #30 scp, 2flz gvy

Oven Temp: 350°F

Internal Temp:

Serving Pan:

Serving Utensil: #30 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty	25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage patty and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #30 scoop* of sausage with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 947

Sausage Patty Pureed Thick

0000021138

Week 5 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #40 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Patty		25 1 patty	50 1 patty	75 1 patty	100 1 patty	150 1 patty
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Ham Base Concentrate	GFS-686691	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.
1. Prepare regular recipe as directed.
2. Remove amount of PREPARED sausage patties to be pureed from regular recipe and place in food processor.
3. Add broth (base and water) and process until smooth in texture.
4. Add a Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
5. Pour into steam table pan coated with vegetable cooking spray.
6. Cover tightly and reheat quickly to 165ºF.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.
7. Hold on steam table for service.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
8. Portion one #40 scoop per serving.
9. Discard unused portions.
NOTE: Measurements of liquid and Thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 948

Syrup Maple
0189772

Week 5 Day 2 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 949

Waffle Pureed Thick

0123884

Week 5 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2-#10 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Waffle Homestyle 4" Fz	GFS-103452	25 2 Each	50 2 Each	75 2 Each	100 2 Each	150 2 Each
2% White Milk	GFS-504602	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener	GFS-527661	1 3/4 Cup 2 Tablespoon	3 3/4 Cup	1 1/4 Quart 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup

WASH HANDS.

1. Slowly add food thickener to milk while stirring briskly. Stir until dissolved.
2. Pour ½ the slurry mixture into steam table pan or sheet pan sprayed with vegetable oil cooking spray.
3. Prick both sides of prepared waffles with a fork. Place in a single layer on top of slurry mixture. Pour remaining slurry over top.
4. Allow at least 30 minutes for food to saturate with slurry.
5. Place saturated waffles and excess slurry into food processor.
6. Process until smooth in texture.
7. Pour into steam table pan coated with cooking spray.
8. Cover tightly and heat in conventional oven at 350°F until temperature reaches 140°F
9. Keep warm for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

10. Serve 2-#10 scoops of pureed waffle. Flatten into round waffle shape. Top with warm maple syrup, if desired.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 950

Waffles Buttered

0123883

Week 5 Day 2 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 2 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Homestyle Waffle	GFS-894790	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Keep waffles frozen until ready to use.

2. Toaster: on low or medium setting, heat waffles into toaster until hot and crispy. Conventional oven/toaster oven: pre-heat oven to 400°F. Place frozen waffles on a sheet pan in a single layer. Bake uncovered f 8 to 10 minutes or until crispy. Convection oven: preheat oven to 350°F using a low fan speed. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered for 4 to 5 minutes or until crispy. Not suitab for microwave ovens.

3. Optional: Spread margarine/butter onto waffles before service.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 951

Beans Green

0000020099

Week 5 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 952

Beef Roast Grnd
0000020579

Week 5 Day 2 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scp, 2flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roast Beef	25 3z slice	50 3z slice	75 3z slice	100 3z slice	150 3z slice
Brown Gravy	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked meat and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop* of roast beef with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 953

Beef Roast Pureed Thick

0000024462

Week 5 Day 2 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roast Beef	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Water Hot	1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Beef Base GFS-110611	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Food Thickener GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Place prepared Beef Roast in food processor.
2. Add prepared broth (base and water) and process until smooth in texture
3. Add thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300ºF for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

7. Portion one #8 scoop per serving.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 954

Bread Pureed
0000020428

Week 5 Day 2 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 955

Cake Vanilla Pudding
0000025025

Week 5 Day 2 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 3x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
White Cake Mix	GFS-245747	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Water #1 Hot		3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Instant Vanilla Pudding Mix	GFS-106666	1 1/3 Cup 1 2/3 Tablespoon	3 Cup	1 Quart 1/2 Cup	1 1/4 Quart 3/4 Cup	2 1/4 Quart
Vegetable Oil	GFS-292702	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Pasteurized Liquid Egg	GFS-874302	1 Cup	1 3/4 Cup 3 Tablespoon	3 Cup	1 Quart	1 1/4 Quart 3/4 Cup
Water #2 Hot		1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place the white cake mix (5# box), water #1, pudding mix, oil and eggs in mixer bowl.
2. Using a paddle, mix on medium speed for 3 minutes.
3. Change mixer to low speed and mix 1 minute while gradually adding water #2. Scrape bowl.
4. Continue to mix on low speed 2 minutes.
5. Scale batter into prepared 24x16x1-inch pan (for increased volume, use prepared cake frame).
6. For standard oven, bake at 350°F 25-30 minutes; for convection oven, bake at 300°F 20-25 minutes.
7. Let cake cool before slicing. Cut 24x16x1" pan 8 x 8.
8. Serve a 3 x 2" pc.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 956

Cake Vanilla Pudding Pureed Thick
0000026086

Week 5 Day 2 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Vanilla Pudding Cake		25 3x2" pc	50 3x2" pc	75 3x2" pc	100 3x2" pc	150 3x2" pc
2% White Milk	GFS-504602	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup
Food Thickener	GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place cake pieces into bowl of food processor.
2. Add milk and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. Portion #12 scoop per serving. If desired, use a spatula to flatten and shape it to resemble a square.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

* Cake and/or icing should NOT contain nuts, seeds, dates, coconut, raisins, or other particulates that will not puree to a smooth consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 957

Carrots Dilled
0052392

Week 5 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Pound 9 Ounce	7 Pound 4 Ounce	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 8 Ounce
Margarine	GFS-733061	1 1/2 Ounce	3 Ounce	4 1/2 Ounce	6 Ounce	9 Ounce
Dill Weed	GFS-513938	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.
3. Melt margarine and pour over carrots and sprinkle with dill.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 958

Carrots Dilled Pureed Thick

0000025926

Week 5 Day 2 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dilled Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place Dilled Carrots in food processor and process until smooth in texture.
2. Add margarine and food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
3. Pour into steam table pan coated with cooking spray.
4. Cover tightly and heat at 350º F until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

5. Serve one #12 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 959

Chicken Breast BBQ

0000020505

Week 5 Day 2 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: 1 breast

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Boneless Skinless Chicken Breast	GFS-268127	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
BBQ Sauce	GFS-734136	1 Quart	2 Quart	3 Quart	1 Gallon	1 1/2 Gallon

WASH HANDS.

1. Arrange chicken on baking sheets sprayed with cooking spray.
2. Brown chicken at 425°F for 20 to 30 minutes.
3. Reduce heat to 325°F.
4. Pour barbecue sauce over chicken.
5. Bake at 325°F for 10-15 minutes or until fully cooked.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

6. Serve 1 breast.

**Modified Diet Notes:

For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 960

Macaroni & Cheese
0000019750

Week 5 Day 2 - Lunch

Menu Planning Group: Entrée - Meatless

Portion Size: 2 #8 scoops

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dry Elbow Macaroni	GFS-654550	1 Pound 13 Ounce	3 Pound 10 Ounce	5 Pound 8 Ounce	7 Pound 4 Ounce	11 Pound
Water Hot		1 3/4 Gallon 1 Cup	3 3/4 Gallon	5 1/2 Gallon	7 1/4 Gallon	11 Gallon
Margarine Melted	GFS-733061	6 1/4 Ounce	12 1/2 Ounce	1 Pound 3 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce
Flour	GFS-227528	4 1/4 Ounce	8 1/4 Ounce	12 1/2 Ounce	1 Pound 1/2 Ounce	1 Pound 9 Ounce
Fat Free Milk	GFS-557862	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon
Shredded Mild Cheddar Cheese	GFS-191043	3 Pound 8 Ounce	7 Pound	10 Pound 8 Ounce	14 Pound	21 Pound
Pan Coating Spray	GFS-112828	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat	4 Spray to coat

WASH HANDS.

1. Stir macaroni into boiling water. Cook 10 to 12 minutes or until tender, stirring occasionally; drain well.
2. Mix melted margarine with flour. Stir. Cook 5 to 10 minutes.
3. Add milk gradually, stirring constantly with wire whip. Cook until thickened.
4. Add cheese to sauce. Stir until cheese melts. Pour over cooked macaroni and mix carefully.
5. Scale into greased pans.
6. Bake at 350°F for 20 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Modified Diet Notes:

For RS Macaroni & Cheese, use low sodium cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 961

Potatoes Onion Roasted

0146775

Week 5 Day 2 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Chopped	GFS-233285	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
French Onion Soup Mix	GFS-286435	3 1/4 Ounce	6 1/4 Ounce	9 1/2 Ounce	12 1/2 Ounce	1 Pound 3 Ounce
Vegetable Oil	GFS-292702	1 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.
1. Preheat oven to 400°F.
2. Chop potatoes.
3. Place potatoes in a pan.
4. Drizzle with oil.
5. Sprinkle soup mix on top of potatoes.
6. Bake for 40 minutes or until potatoes are golden brown.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F HELD FOR A MINIMUM OF 15 SECONDS.
7. Serve #8 scoop or menued portion.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
"For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed."
Source: Unilever

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 962

Potatoes Onion Roasted Pureed Thick

0148509

Week 5 Day 2 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scp, no skins

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Rstd Potatoes	25 #8 Scoop	50 #8 Scoop	75 #8 Scoop	100 #8 Scoop	150 #8 Scoop
Chicken Base GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water	1 1/4 Quart 1/2 Cup	2 3/4 Quart	1 Gallon	1 1/4 Gallon 2 Cup	2 Gallon

WASH HANDS.

1. Prepare Onion Roasted Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add thickener and continue to process.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Spread mixture evenly into steam table pan coated with cooking spray.
7. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

8. Serve a #8 scoop of Pureed Onion Roasted Potatoes.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 963

Cantaloupe

0000019159

Week 5 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe GFS-412201 Peeled, Seeded, Cubed	5 Pound 4 Ounce	10 Pound 4 Ounce	15 Pound 8 Ounce	20 Pound 8 Ounce	31 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut rinsed melon into slices. Trim away peel; discard peel.
2. Cut melon into chunks.
3. Place in 1/2 cup serving dishes.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Chill.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 964

Cantaloupe
0000019159

Week 5 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z Fnly Chpd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe GFS-412201 Peeled, Seeded, Cubed	4 Pound 5 Ounce	8 Pound 8 Ounce	13 Pound	17 Pound 4 Ounce	25 Pound 12 Ounce

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Cut rinsed melon into slices. Trim away peel; discard peel.
2. Cut melon into chunks.
3. Place in 1/2 cup serving dishes.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED AN INTERNAL TEMPERATURE OF 41°F.

4. Chill.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 965

Cantaloupe Pureed Thick

0000021265

Week 5 Day 2 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cantaloupe Peeled, Seeded, Diced 1/4"	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Remove portions to be pureed from regular prepared cantaloupe. Add prepared cantaloupe to food processor and process until fine in consistency.
2. Add a food thickener and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

5. Serve #12 scoop.
6. Discard leftovers.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 966

Milk 2%

0037138

Week 5 Day 2 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 967

Sandwich Ham & Swiss Grilled

0000025803

Week 5 Day 2 - Dinner

Menu Planning Group: Sandwiches

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice
Deli Sliced Ham	GFS-345333	3 Pound 2 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce
Sliced Processed Swiss Cheese 0.5z	GFS-164348	25 .5z slice	50 .5z slice	75 .5z slice	100 .5z slice	150 .5z slice
Margarine	GFS-733061	8 Ounce	1 Pound	1 Pound 8 Ounce	2 Pound	3 Pound

WASH HANDS.

1. Assemble sandwiches with 2 ounces of ham and 1 slice of cheese.
2. Brush both sides of bread with melted margarine.
3. Grill on hot griddle until lightly browned on both sides.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Cut diagonally and serve.

**Modified Diet Note:

For Mechanical Soft & NDD 3 Diets, grind meat to desired texture.

For gluten free diet, use gluten free bread.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 968

Sandwich Ham & Swiss Grilled Grnd

0000025804

Week 5 Day 2 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: #8 scp mt/2 brd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Grld Ham & Swss Sdw		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place amount of meat in a food processor. Grind to desired texture.
2. Place a #8 scoop* of ground meat with 1 tbsp of mayonnaise or condiment of choice to moisten meat and spread onto bread. Add slice of cheese and continue to grill as regular recipe states.

*Note: Scoop sizes can vary based on desired texture.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 969

Sandwich Ham & Swiss Grilled Pureed Th

0000025810

Week 5 Day 2 - Dinner

Menu Planning Group: Sandwiches

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Deli Sliced Ham	GFS-345333	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice
Sliced Processed Swiss Cheese 0.5z	GFS-164348	25 .5z slice	50 .5z slice	75 .5z slice	100 .5z slice	150 .5z slice
Ham Base Concentrate	GFS-686691	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup
Water Hot		2 1/2 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup	2 1/2 Gallon	3 3/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 970

Soup Broccoli Cheese Scratch

0132177

Week 5 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Broccoli Chopped	GFS-499951	2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon
Onion Dcd 1/4"	GFS-198307	2 3/4 Cup	1 1/4 Quart 3/4 Cup	2 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	1 Gallon 1 Cup
Fresh Jumbo Carrots Chopped	GFS-198501	1 3/4 Cup	3 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup
Vegetable Oil	GFS-292702	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup
Zesty No Salt Seasoning		2 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon	1/2 Cup	3/4 Cup
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon
2% White Milk	GFS-504602	2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon
Low-Sodium Chicken Base	GFS-580589	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup	1/3 Cup	1/2 Cup
Water Hot		1 Quart	2 Quart	3 Quart	1 Gallon	1 1/2 Gallon
Flour	GFS-227528	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Garlic Powder	GFS-513857	1 Teaspoon	2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon
Shredded Mild Cheddar Cheese	GFS-191043	2 Quart	1 Gallon	1 1/2 Gallon	2 Gallon	3 Gallon
Grated Parmesan Cheese	GFS-445401	1 Cup	2 Cup	3 Cup	1 Quart	1 1/2 Quart
Zesty No Salt Seasoning		2 Teaspoon	1 1/3 Tablespoon	2 Tablespoon	2 2/3 Tablespoon	1/4 Cup

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Preheat oven to 375ºF.
2. Place the broccoli, onions and carrots in a large mixing bowl. Drizzle with vegetable oil. Add the first amount of zesty seasoning and black pepper. Toss to combine. Spread onto a large baking sheet and roast for 25-30 minutes or until vegetables are tender. Remove from the oven and let cool for 10 minutes.
3. Place the roasted vegetables (in batches) in a food processor and pulse until finely chopped.
4. Combine the milk, chicken broth (prepared from base and hot water), flour and garlic powder in a large stock pot, whisking to dissolve the flour. Bring the mixture to a boil, boil for 1-2 minutes. Reduce the heat and add the chopped vegetables.
5. Gradually add the cheeses, stirring until melted. Season with the remaining zesty seasoning.
6. Serve one 6z ladle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 970

Soup Broccoli Cheese Scratch

0132177

Week 5 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 971

Soup Broccoli Cheese Scratch Pur Thick

0135129

Week 5 Day 2 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Cheese Soup	25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Food Thickener GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Saltine Crackers	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each

WASH HANDS

1. Prepare Broccoli Cheese Soup recipe as directed. Remove portions required from the regular prepared recipe.
2. Strain solid food and reserve liquid.
3. Add solid food to food processor and process until fine in consistency.
4. Gradually add hot reserved soup broth to mixture while processing to a smooth homogenous consistency. Use all liquid.
5. Add food thickener and crackers process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Pour into pan and heat to 165 degrees F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

7. Serve 1- 6 fl. oz. ladle.
8. Discard all unused portions

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 972

Vegetable Blend Capri
0000020319

Week 5 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Capri Vegetable Blend	GFS-610841	3 Pound 9 Ounce	7 Pound	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 4 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 973

Vegetable Blend Capri Pureed Thick
0000020318

Week 5 Day 2 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Capri Vegetable Blend	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Food Thickener GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #12 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 974

Blueberries

0037654

Week 5 Day 3 - Breakfast

Menu Planning Group: Fruits

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Individually Quick Frozen Blueberries	GFS-166720	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 975

Blueberries Pureed Thick

0000025923

Week 5 Day 3 - Breakfast

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Blueberries	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
Food Thickener GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Apple Juice	0.625 4 flz	1.25 4 flz	1.875 4 flz	2.5 4 flz	3.75 4 flz

WASH HANDS.

1. Place blueberries in food processor and process until fine in consistency.
2. Gradually add food thickener and juice and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

5. Serve #12 scoop of Pureed Blueberries.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 976

Bread Pureed
0000020428

Week 5 Day 3 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 977

Cereal Choice of 0060028

Week 5 Day 3 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 978

Cereal Hot Choice Pureed

0000024155

Week 5 Day 3 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 979

Egg Scrambled Cheesy

0157523

Week 5 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 980

Egg Scrambled Cheesy Pureed Thick

0157527

Week 5 Day 3 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 981

Juice of Choice
0000020564

Week 5 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 982

Milk 2%

0037138

Week 5 Day 3 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 983

Yogurt Vanilla L/F
0189759

Week 5 Day 3 - Breakfast

Menu Planning Group: Yogurt

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lowfat Vanilla Yogurt	GFS-811500	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Serve 1/2 cup of yogurt or menued portion.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 984

Beans Green

0000020099

Week 5 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 985

Beans Green Pureed Thick

0000020282

Week 5 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 986

Beef Roast
0000019982

Week 5 Day 3 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 3z slice	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cooked Roast Beef	GFS-417186	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce

WASH HANDS.
1. Remove pre-cooked roast from packaging and place in roasting pan along with juices from packaging.
2. Roast at 225°F for 2-3 hours.
3. Insert meat thermometer into thickest part of meat.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM TEMPERATURE OF 140°F HELD FOR A MINIMUM OF 15 SECONDS.
4. Remove meat from pan. Cool 30 minutes. Slice into 3 oz slices and serve.
5. Drain off fat and make gravy from remaining drippings.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
6. Serve menued portion.
**Modified Diet Notes:
For Mechanical Soft, NDD Level 2 & 3 Diets grind to desired texture.
For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 987

Bread Pureed
0000020428

Week 5 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 988

Cake Vanilla Pudding
0000025025

Week 5 Day 3 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 3x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
White Cake Mix	GFS-245747	1 Pound 15 1/2 Ounce	3 Pound 15 Ounce	5 Pound 12 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce
Water #1 Hot		3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Instant Vanilla Pudding Mix	GFS-106666	1 1/3 Cup 1 2/3 Tablespoon	3 Cup	1 Quart 1/2 Cup	1 1/4 Quart 3/4 Cup	2 1/4 Quart
Vegetable Oil	GFS-292702	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Pasteurized Liquid Egg	GFS-874302	1 Cup	1 3/4 Cup 3 Tablespoon	3 Cup	1 Quart	1 1/4 Quart 3/4 Cup
Water #2 Hot		1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place the white cake mix (5# box), water #1, pudding mix, oil and eggs in mixer bowl.
2. Using a paddle, mix on medium speed for 3 minutes.
3. Change mixer to low speed and mix 1 minute while gradually adding water #2. Scrape bowl.
4. Continue to mix on low speed 2 minutes.
5. Scale batter into prepared 24x16x1-inch pan (for increased volume, use prepared cake frame).
6. For standard oven, bake at 350°F 25-30 minutes; for convection oven, bake at 300°F 20-25 minutes.
7. Let cake cool before slicing. Cut 24x16x1" pan 8 x 8.
8. Serve a 3 x 2" pc.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 989

Carrots Dilled
0052392

Week 5 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Crinkle Cut Slcd Carrots	GFS-285680	3 Pound 9 Ounce	7 Pound 4 Ounce	10 Pound 12 Ounce	14 Pound 4 Ounce	21 Pound 8 Ounce
Margarine	GFS-733061	1 1/2 Ounce	3 Ounce	4 1/2 Ounce	6 Ounce	9 Ounce
Dill Weed	GFS-513938	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 9-10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.
3. Melt margarine and pour over carrots and sprinkle with dill.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 990

Chicken Breast Dijon Grnd
0070320

Week 5 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #6 scp, 2 flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dijon Chicken	25 1 breast	50 1 breast	75 1 breast	100 1 breast	150 1 breast
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked chicken and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* of Dijon Chicken Breast with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture. Additional gravy may be needed to moisten meat.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 991

Chicken Breast Dijon Pureed

0071817

Week 5 Day 3 - Lunch

Menu Planning Group: Entrée - Poultry

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dijon Chicken		25 1 breast	50 1 breast	75 1 breast	100 1 breast	150 1 breast
Chicken Base	GFS-439606	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Water Hot		3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Place cooked chicken breasts into food processor and process briefly.
2. Add broth and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Spread the mixture evenly into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350º F until temperature reaches 165º F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service at 135°F or higher.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F

7. Portion one #8 scoop pureed chicken breast per serving.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 992

Choice of Roll
0201053

Week 5 Day 3 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 993

Parfait Lemon Pudding

0253766

Week 5 Day 3 - Lunch

Menu Planning Group: Desserts Pudding/Custards

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rts Canned Lemon Pudding	GFS-106763	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Whipped Topping in Pastry Bag	GFS-330442	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Portion a #16 scoop of lemon pudding, then a tablespoon of whipped topping. Repeat.
2. Serve 1 parfait, or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Optional: Top with maraschino cherry on allowable diets.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 994

Potatoes Mashed

0000020022

Week 5 Day 3 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot		2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 995

Potatoes Rosemary Roasted

0085063

Week 5 Day 3 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: 1/2 cup, no skin	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato Sliced	GFS-233285	5 Pound 12 Ounce	11 Pound 12 Ounce	17 Pound 8 Ounce	23 Pound 8 Ounce	35 Pound 4 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Ground Rosemary	GFS-513792	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Salt	GFS-125557	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Garlic Powder	GFS-513857	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Preheat oven to 425ºF.
2. Wash potatoes and slice 1/2" thick.
3. Combine potato slices and all other ingredients in a large mixing bowl; toss to coat.
4. Spread potatoes in an even layer in a shallow baking pan.
5. Bake for 10 minutes until tender, turning once.
6. Serve 1/2 cup (or menued portion).

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Notes:

For Mechanical Soft, NDD Levels 3 & 2 potato skins should be removed before cooking. Cook potatoes until soft and tender.

For Finger Foods diet, drain the oil from the potatoes before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 996

Potatoes Rosemary Roasted Pureed Thick

0086650

Week 5 Day 3 - Lunch

Menu Planning Group: Vegetables

Portion Size: #8 scp, no skins

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Rosemary Rstd Potatoes	25 1/2 cup	50 1/2 cup	75 1/2 cup	100 1/2 cup	150 1/2 cup
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Water Hot	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare Roasted Rosemary Potatoes recipe as directed. REMOVE skins. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine chicken base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in oven at 350°F until temperature reaches 165°F.
7. Serve a #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 997

Beef Tater Tot Bake

0092105

Week 5 Day 3 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 6z, Soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Ground Beef 80/20	GFS-158704	4 Pound 3 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce	16 Pound 12 Ounce	25 Pound
Onion Dcd 1/4"	GFS-198307	1.92 1 Cup, diced	3.84 1 Cup, diced	5.75 1 Cup, diced	7.67 1 Cup, diced	11.5 1 Cup, diced
Cream of Mushroom Soup	GFS-101346	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Garlic Powder	GFS-513857	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon
Tater Tots	GFS-141510	4 Pound 3 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce	16 Pound 12 Ounce	25 Pound
Shredded Mild Cheddar Cheese	GFS-191043	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Brown the ground beef. Add the onion, cream of mushroom soup and garlic powder.
2. Cook on low for 15 minutes, stirring occasionally.
3. Scale the beef mixture into 2" deep pans. Top with cheese.
4. Place tater tots in a single layer on top of the meat/cheese mixture.
5. Bake at 325ºF (convection) until tater tots are golden brown.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve a 6z ladle or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Note:

-Mechanical Soft and NDD Diets Level 3 & 2, do not overcook tater tots- should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 998

Beef Tater Tot Bake Pureed Thick

0096345

Week 5 Day 3 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Tater Tot Bake		25 6z ladle	50 6z ladle	75 6z ladle	100 6z ladle	150 6z ladle
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Prepare Beef Tater Tot Bake as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #6 scoop.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency. Potatoes may be soft when first prepared, but will continue to thicken while hot held. Additional liquid may be required.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 999

Chili Cincinnati 3-Way MTG
0099732

Week 5 Day 3 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 serving	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Chili without Beans	GFS-438150	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Whl Grn Spaghetti Noodles		1 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon	4 3/4 Gallon	7 Gallon
Shredded Mild Cheddar Cheese	GFS-191043	12 1/2 Ounce	1 Pound 9 Ounce	2 Pound 5 1/2 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce

WASH HANDS.
1. Preheat convection oven to 300ºF.
2. Pour chili into pans and cover.
3. Heat approximately 40 minutes, stirring occasionally.
4. Once product has reached internal temperature of 160ºF, remove and place on serving line.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 160ºF HELD FOR A MINIMUM OF 15 SECONDS.
5. Cook pasta per instructions.
6. Measure 3/4 cup spaghetti onto plate with spaghetti server.
7. Use 4 oz ladle to place chili over spaghetti.
8. Top chili with 0.5 oz cheese.
1 serving provides= 1.5 oz eq grain and 1.5 oz meat/meat alternate
Consider serving with package of oyster crackers.
Source: National School Lunch Week 2013
Updated July 2013

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1000

Cornbread

0000019741

Week 5 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: 3x2.5" pc, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Cornbread Mix	GFS-413984	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce

WASH HANDS.
1. Spray 18 x 26 x 2" pan with cooking spray.
2. Pour water into mixer bowl (per directions on back of box). Add cornbread mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 1 minute.
4. Scrape bowl and paddle.
5. Mix on low speed for 2 minutes.
6. Spread batter evenly into pan.
7. Bake in Convection Oven at 350°F for about 12-18 minutes, or just until golden brown (or per directions on box if different).
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
8. Cut 6 x 10 and serve.
For 120 servings, use 2 pans (pan size 18 x 26 x 2), cut 6 x 10
For 60 servings, use 1 pan (pan size 18 x 26 x 2), cut 6 x 10
For 32 servings, use 2 pans (pan size 8 x 8), cut 4 x 4
For 16 servings, use 1 pan (pan size 8 x 8), cut 4 x 4
**Modified Diet Note: For RS Cornbread refer to the recipe.
-Minced & Moist diet: serve pureed or gelled.
-Soft & Bite-Sized Diet: serve pureed or gelled.
NOTE - Directions may vary based on brand of mix used. Some mixes suggest adding egg. Follow instructions as stated on the box.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1001

Cornbread Pureed Thick

0000020407

Week 5 Day 3 - Dinner

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornbread		25 3 x 2.5" pc	50 3 x 2.5" pc	75 3 x 2.5" pc	100 3 x 2.5" pc	150 3 x 2.5" pc
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Cornbread (or RS Cornbread) recipe as directed.
2. Remove portions required for puree from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

Nutrition based on cornbread pureed with 2% milk.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1002

Hot Dog on WG Bun MTG 0072501

Week 5 Day 3 - Dinner

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bun Hot Dog WGrain Slcd 6" Fz	GFS-733411	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Franks Beef & Pork 8/#	GFS-154792	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Ketchup Pkt	GFS-255521	25 9 Gm Pkt Each	50 9 Gm Pkt Each	75 9 Gm Pkt Each	100 9 Gm Pkt Each	150 9 Gm Pkt Each

WASH HANDS.
1. Place 1 hot dog in each bun.
Convection oven: 350ºF
Conventional oven: 400ºF
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.
2. Serve within 3 hours.
3. Serve with ketchup packet (optional).
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.
Child Nutrition: 1 Each provides= 2 oz eq grains, 2 oz meat/meat alternate
Updated January 2016

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1003

Juice Orange
0037096

Week 5 Day 3 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 4 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Water Hot		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1004

Milk 2%

0037138

Week 5 Day 3 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1005

Oranges Mandarin
0000019870

Week 5 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mandarin Oranges in Juice	GFS-612448	1.05 #10 Can	2.09 #10 Can	3.13 #10 Can	4.17 #10 Can	6.25 #10 Can

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1006

Prunes Stewed
0000019856

Week 5 Day 3 - Dinner

Menu Planning Group: Fruits

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pitted Prunes in Juice	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Place prunes in a stock pot or steam-jacketed kettle.
2. Include prune juice and/or water when cooking, 1 Tbsp per serving.
3. Heat through.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

4. Serve using a #16 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1007

Vegetable Blend Key West 0043116

Week 5 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Vegetable Blend	GFS-164090	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10 minutes (5-6 psi) or 5-9 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1008

Vegetable Blend Key West Pureed
0043117

Week 5 Day 3 - Dinner

Menu Planning Group: Vegetables

Portion Size: #12 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Key West Veggie Blnd		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3/4 Cup 3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 3/4 Cup

WASH HANDS.

1. Measure amount of COOKED vegetable blend to be pureed from regular prepared recipe and place in food processor.
2. Add margarine and prepared broth (base and water) and process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table coated with liquid food release.
5. Cover tightly and bake in conventional oven at 350° F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165° F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Note: Convection Oven - bake at 300° F for 10-15 minutes less time. Pressure less Steamer - cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ovei and steamer conditions. Do not over bake.

6. Portion one #12 scoop per serving.
7. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1009

Biscuits and Sausage Gravy

0117470

Week 5 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 bsct, 1z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Gravy Sausage Pepper	25 1z ladle	50 1z ladle	75 1z ladle	100 1z ladle	150 1z ladle
Southern Style Biscuit	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare sausage pepper gravy as directed.
2. Prepare biscuits per package instructions
3. Serve 1 biscuit with 1 floz gravy.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1010

Cereal Choice of 0060028

Week 5 Day 4 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1011

Cereal Hot Choice Pureed

0000024155

Week 5 Day 4 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1012

Egg Scrambled
0000019720

Week 5 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	4 Ounce	8 Ounce	12 Ounce	1 Pound	1 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart

WASH HANDS.

1. Melt 4 oz margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop or menued portion.

**Modified Diet Notes:

For RF/RC Scrambled Eggs use a fat free/cholesterol free egg product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1013

Egg Scrambled Pureed Thick

0000020136

Week 5 Day 4 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Scrambled Eggs		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1014

Juice of Choice
0000020564

Week 5 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1015

Milk 2%

0037138

Week 5 Day 4 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1016

Beef Stroganoff
0000020026

Week 5 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 4z ladle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Diced Beef	GFS-669091	4 Pound 5 Ounce	8 Pound 8 Ounce	13 Pound	17 Pound 4 Ounce	25 Pound 12 Ounce
Margarine	GFS-733061	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Onion Dcd 1/4"	GFS-198307	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Celery	GFS-170895	2 1/4 Cup	1 Quart 1/2 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart	3 1/4 Quart
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 Teaspoon	2 7/8 Teaspoon	1 1/3 Tablespoon	1 2/3 Tablespoon
Beef Base	GFS-110611	1 Tablespoon 1/2 Teaspoon	2 1/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 2/3 Tablespoon
Water Hot		3 1/2 Cup	1 3/4 Quart	2 1/2 Quart 1/2 Cup	3 1/2 Quart	1 1/4 Gallon 1 Cup
Flour	GFS-227528	2/3 Cup 2/3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	2 Cup	2 3/4 Cup	1 Quart 1/4 Cup
Water Hot		3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Worcestershire Sauce	GFS-109843	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 2/3 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup
Mushroom Stems & Pcs	GFS-119024	1 3/4 Cup 3 Tablespoon	1 Quart	1 1/4 Quart 3/4 Cup	1 3/4 Quart 3/4 Cup	2 3/4 Quart 1/2 Cup
Margarine	GFS-733061	2 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 1/3 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 3 Tablespoon
Lite Sour Cream	GFS-601580	1 1/3 Cup	2 3/4 Cup	1 Quart	1 1/4 Quart 1/2 Cup	2 Quart

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Chop thawed beef into bite-sized pieces. Brown beef in margarine (#1).
2. Add onions, celery, and black pepper to beef. Cook until vegetables are tender. Drain off excess fat.
3. Prepare beef base and add to beef. Simmer 20 minutes.
4. Add flour, water and worcestershire sauce. Stir until smooth. Add to beef. Stir and cook until thickened.
5. Saute mushrooms in margarine (#2).
6. Add sour cream and mushrooms to meat mixture. Stir to distribute and blend.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155º F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

7. Serve using a 4z ladle over rice or noodles.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1016

Beef Stroganoff

0000020026

Week 5 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

**Modified Diet Note: For RS Beef Stroganoff use unsalted butter and reduced sodium beef base.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets grind to desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1017

Beef Stroganoff Grnd

0000020558

Week 5 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #6 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Stroganoff	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle

WASH HANDS.

1. Prepare regular recipe as directed- except remove the amount of cooked beef needed and place in a food processor. Grind to desired texture.
2. Then continue with regular recipe as directed.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop*. Additional gravy may be needed to moisten meat.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1018

Beef Stroganoff Pureed Thick

0000024463

Week 5 Day 4 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Beef Stroganoff		25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Beef Base	GFS-110611	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Pureed Egg Noodles		25 #8 scoop	50 #8 scoop	75 #8 scoop	100 #8 scoop	150 #8 scoop

WASH HANDS.

1. Place prepared Beef Stroganoff in food processor.
2. Add prepared broth and process until smooth in texture.
3. Add thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300ºF for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

7. Prepare pureed rice or pasta according to specific recipe.
8. Serve one #8 scoop pureed beef stroganoff with one #8 scoop pureed rice or pasta on the side.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1019

Bread Pureed

0000020428

Week 5 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1020

Cake Pineapple Upside Down

0000019849

Week 5 Day 4 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: 2 x 2" pc

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine Melted	GFS-733061	3/4 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup	3 1/4 Cup	1 Quart 3/4 Cup
Maraschino Cherries No Stem Halved	GFS-107492	3 Ounce	6 1/4 Ounce	9 1/4 Ounce	12 1/2 Ounce	1 Pound 2 1/2 Ounce
Brown Sugar	GFS-860311	2 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup
Crushed Pineapple in Juice	GFS-272078	2 Pound 14 Ounce	5 Pound 12 Ounce	8 Pound 8 Ounce	11 Pound 8 Ounce	17 Pound
Yellow Cake Mix	GFS-245755	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Water, #1 Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Water, #2 Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Pour margarine into baking pan(s).
2. Place cherry halves on top of margarine with cut side up. Position cherry half for each serving.
3. Combine brown sugar with pineapple tidbits. Distribute evenly over margarine and cherries.
4. To prepare cake mix measure or weigh mix and first water (5 lb mix = 1 full box).
5. Pour cold water into mixing bowl first, then add cake mix.
6. Blend on low using paddle until mix is moistened, then mix 2 minutes on medium speed.
7. Gradually add second water while mixing on low. Scrape bowl and paddle.
8. Mix 2 minutes on low.
9. Carefully pour batter over pineapple.
10. Bake in a convection oven at 300°F for 23-28 minutes. Cake is done when it springs back when lightly touched in center.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

11. Let cool and then turn cake over from pan.
12. Cut 18x26 (2-9x13) into 2x2 squares and serve.

**Modifed Diet Notes:

For Mechanical Soft and NDD Level 3 & 2, Serve alternate cake.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1021

Cake Pineapple Upside Down Pureed Thick

0000020164

Week 5 Day 4 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pineap UpDwn Cake		25 2 x 2" pc	50 2 x 2" pc	75 2 x 2" pc	100 2 x 2" pc	150 2 x 2" pc
2% White Milk	GFS-504602	1 2/3 Cup	3 1/4 Cup	1 1/4 Quart	1 1/2 Quart 3/4 Cup	2 1/2 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Pineapple Cake recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Place in food processor and process until fine in consistency.
3. Add a thickener and milk to cake while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

6. Serve scant #12 scoop*.
7. Discard unused portions.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41 ºF.

*Scant scoop volumes range from 0 - .5 fl oz less than full scoop measure.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1022

Cake White Frosted

0000019865

Week 5 Day 4 - Lunch

Menu Planning Group: Desserts Cake

Portion Size: Moist 2x2" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat
Flour	GFS-227528	2 5/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
White Cake Mix	GFS-245747	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Water, #1 Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Water, #2 Hot		1/2 Cup 2 1/3 Tablespoon	1 1/3 Cup	1 3/4 Cup 3 Tablespoon	2 1/2 Cup	3 3/4 Cup
Margarine Melted	GFS-733061	3 1/3 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup
Powdered Sugar	GFS-859740	6 3/4 Ounce	13 1/2 Ounce	1 Pound 4 1/2 Ounce	1 Pound 11 1/2 Ounce	2 Pound 9 Ounce
Baking Cocoa	GFS-269654	3 2/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon	1 Cup	1 1/3 Cup 1 2/3 Tablespoon
Imitation Vanilla	GFS-110736	5/8 Teaspoon	1 1/4 Teaspoon	1 7/8 Teaspoon	2 5/8 Teaspoon	1 Tablespoon 3/4 Teaspoon
White Corn Syrup	GFS-434841	3 1/3 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 1/3 Tablespoon	3/4 Cup 2 Tablespoon	1 1/3 Cup
Water, Hot Hot		1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 1/3 Tablespoon

WASH HANDS.

1. Spray 18x26x2" cake pan with cooking spray, dust with flour.
2. Measure or weigh mix and first water (5 lb mix = 1 full box).
3. Pour cold water into mixing bowl first, then add cake mix.
4. Blend on low using paddle until mix is moistened, then mix 2 minutes on medium speed.
5. Gradually add second water while mixing on low. Scrape bowl and paddle.
6. Mix 2 minutes on low.
7. Pour batter into pan and bake in a convection oven at 300°F for 23-28 minutes. Cake is done when it springs back when lightly touched in center.
8. For frosting, combine margarine, sugar, cocoa and vanilla in mixing bowl.
9. Combine syrup and water; heat to simmering. Do not boil. Add to sugar/margarine mixture.
10. Beat at low speed until frosting is smooth.
11. Spread frosting on cool cake.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1022

Cake White Frosted

0000019865

Week 5 Day 4 - Lunch

Menu Planning Group: Desserts Cake

12. Cut 9 x 13 and serve.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1023

Carrots Roasted
0183936

Week 5 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Jumbo Carrots	GFS-198501	3 Pound 15 Ounce	7 Pound 12 Ounce	11 Pound 12 Ounce	15 Pound 12 Ounce	23 Pound 8 Ounce
Vegetable Oil	GFS-292702	2 Tablespoon	1/4 Cup	1/3 Cup 1/3 Tablespoon	1/3 Cup 3 Tablespoon	2/3 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/8 Teaspoon	3/4 Teaspoon	1 1/8 Teaspoon	1 1/2 Teaspoon	2 1/4 Teaspoon

WASH HANDS. WASH ALL FRESH, UNPACAKGED PRODUCE UNDER RUNNING WATER. DRAIN WELL.

1. Blanch carrots.
2. Toss blanched carrots in oil and seasoning.
3. Spread into single layer on baking pan.
4. Roast until lightly browned and tender.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve 4z spoodle or menued portion

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Source: Pathway to Living

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1024

Carrots Roasted Pureed Thick
0184723

Week 5 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Roasted Carrots		25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR <1 SECOND

6. Serve a #12 scoop. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1025

Choice of Roll

0201053

Week 5 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1026

Choice of Roll
0201053

Week 5 Day 4 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1027

Noodles Egg

0000020018

Week 5 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Extra Wide Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle, bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 1/2 cup slotted spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1028

Noodles Egg

0000020018

Week 5 Day 4 - Lunch

Menu Planning Group: Starches

Portion Size: 4z Bttrd	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Extra Wide Egg Noodles	GFS-654541	1 Pound 9 Ounce	3 Pound 2 Ounce	4 Pound 11 Ounce	6 Pound 4 Ounce	9 Pound 8 Ounce
Water Hot		1 3/4 Gallon	3 1/2 Gallon	5 1/4 Gallon	7 Gallon	10 1/2 Gallon

WASH HANDS.

1. In a large stock pot or steam-jacketed kettle, bring water to a boil and add pasta gradually while stirring.
2. Continue cooking uncovered at a fast boil until pasta is tender, but firm: about 12 minutes. Stir occasionally to prevent sticking.
3. Drain.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

4. Serve with 1/2 cup slotted spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1029

Noodles Egg Pureed

0000020263

Week 5 Day 4 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Noodles		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Chicken Base	GFS-439606	1/4 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon
Water Hot		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Prepare Egg Noodles recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT water or broth and margarine and gradually add to pasta while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1030

Vegetable Blend Prince Charles
0000020123

Week 5 Day 4 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Prince Charles Vegetable Blend	GFS-101524	3 Pound 5 Ounce	6 Pound 12 Ounce	10 Pound	13 Pound 4 Ounce	20 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 35ºF FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1031

Banana Pureed Thick

0000020242

Week 5 Day 4 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1032

Bread Pureed
0000020428

Week 5 Day 4 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1033

Choice of Roll
0201053

Week 5 Day 4 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1034

Choice of Roll
0201053

Week 5 Day 4 - Dinner

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1035

Fish Lemon Baked Grnd
0109163

Week 5 Day 4 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #6 scp, 2z gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lemon Baked Fish	25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked fish and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #6 scoop* with 2z gravy.

*Note: Scoop sizes can vary based on desired texture. Additional sauce may be needed to moisten fish.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1036

Fish Lemon Baked Pureed Thick

0107569

Week 5 Day 4 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lemon Baked Fish		25 1 fillet	50 1 fillet	75 1 fillet	100 1 fillet	150 1 fillet
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup

WASH HANDS.

1. Prepare Lemon Baked Fish recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread the mixture evenly into a steam table pan coated with cooking spray.
6. Cover tightly and heat at 350ºF until food temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve one #8 scoop.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1037

Milk 2%

0037138

Week 5 Day 4 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1038

Peas Green

0000020114

Week 5 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Green Peas	GFS-610802	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 6-7 minutes (5-6 psi) or 2-6 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1039

Peas Green Pureed Thick
0000020302

Week 5 Day 4 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Peas	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Margarine GFS-733061 Melted	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Remove portions to be pureed from the regular prepared vegetable.
2. Place in food processor and process until fine in consistency.
3. Gradually add melted margarine to peas while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Heat.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

*Volume of liquid required may vary slightly, depending upon texture of finished product.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1040

Potato Wedges
0058909

Week 5 Day 4 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 3z serving	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each
Vegetable Oil	GFS-292702	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Salt	GFS-125557	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Garlic Powder	GFS-513857	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.
1. Cut each potato into 12 wedges; place in a large bowl. Add the remaining ingredients; toss to coat.
2. Arrange in a single layer on a baking pan coated with nonstick cooking spray. Bake at 425 degrees F for 20 minutes. Turn; bake 25-30 minutes longer or until crisp.
3oz = approximately 6 wedges depending on size of potato.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
**Modified Diet Notes:
For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1041

Potato Wedges

0058909

Week 5 Day 4 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: 3z, no skin

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Baker Potato	GFS-233285	12.5 1 Each	25 1 Each	37.5 1 Each	50 1 Each	75 1 Each
Vegetable Oil	GFS-292702	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Salt	GFS-125557	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Garlic Powder	GFS-513857	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon
Regular Grind Black Pepper	GFS-225037	3/4 Teaspoon	1 5/8 Teaspoon	2 3/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Cut each potato into 12 wedges; place in a large bowl. Add the remaining ingredients; toss to coat.

2. Arrange in a single layer on a baking pan coated with nonstick cooking spray. Bake at 425 degrees F for 20 minutes. Turn; bake 25-30 minutes longer or until crisp.

3oz = approximately 6 wedges depending on size of potato.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For Mechanical Soft, Easy to Chew, NDD Levels 3 and 2, potatoes should be soft and skin removed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1042

Potatoes Mashed

0000020022

Week 5 Day 4 - Dinner

Menu Planning Group: Starches and Potatoes

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 2 Ounce	2 Pound 4 Ounce	3 Pound 6 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce
Water Hot		2 1/2 Quart 1/2 Cup	1 1/4 Gallon 1 Cup	1 3/4 Gallon 3 Cup	2 1/2 Gallon	3 3/4 Gallon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve using a #8 scoop.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1043

Sauce Tartar Dill

0105610

Week 5 Day 4 - Dinner

Menu Planning Group: Condiments Other

Portion Size: 1 Tbsp.	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dill Weed	GFS-513938	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
East Coast Seasoning	GFS-195751	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Fresh Green Onion Finely Chopped	GFS-198889	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Red Bell Peppers Finely Chopped	GFS-597082	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon

WASH HANDS

1. Combine all ingredients. Chill at least 30 minutes before serving.

CCP: REFRIGERATE AT 41°F OR BELOW.

**Modified Diet Note: For NDD Levels 1, 2 and 3 omit green onion and red peppers.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1044

Sauce Tartar Dill NRV
0210312

Week 5 Day 4 - Dinner

Menu Planning Group: Condiments Other

Portion Size: 1 Tbsp.

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Mayonnaise	GFS-631411	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Dill Weed	GFS-513938	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
East Coast Seasoning	GFS-195751	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon

WASH HANDS

1. Combine all ingredients. Chill at least 30 minutes before serving.

CCP: REFRIGERATE AT 41°F OR BELOW.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1045

Tilapia Parmesan Encrusted

0000025808

Week 5 Day 4 - Dinner

Menu Planning Group: Entrée - Fish & Seafood

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Do Not Use - Tilapia Fllt Parm Crsted O/	25 1 Each Avg (5z)	50 1 Each Avg (5z)	75 1 Each Avg (5z)	100 1 Each Avg (5z)	150 1 Each Avg (5z)

WASH HANDS.
Keep frozen until ready to use.
1. Convection Oven: Preheat oven to 400°F. Bake approximately 14-16 minutes or until fish flakes with fork.
Conventional Oven: Preheat oven to 425°F Bake approximately 18-20 minutes.
CCP FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.
2. Serve 1 fish fillet.
CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1046

Applesauce Unsweetened
0000020862

Week 5 Day 5 - Breakfast

Menu Planning Group: Desserts Fruits

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Applesauce	GFS-610283	1.04 #10 Can	2.08 #10 Can	3.12 #10 Can	4.16 #10 Can	6.24 #10 Can

WASH HANDS.

1. Serve unsweetened applesauce using a #8 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1047

Bacon

0000019773

Week 5 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1048

Bread Pureed
0000020428

Week 5 Day 5 - Breakfast

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1049

Cereal Choice of 0060028

Week 5 Day 5 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1050

Cereal Hot Choice Pureed

0000024155

Week 5 Day 5 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1051

Egg Scrambled Cheesy

0157523

Week 5 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Margarine	GFS-733061	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Pasteurized Liquid Egg	GFS-874302	1 1/2 Quart	3 Quart	1 Gallon 2 Cup	1 1/2 Gallon	2 1/4 Gallon
Skim Milk	GFS-557862	2 Cup	1 Quart	1 1/2 Quart	2 Quart	3 Quart
Shredded Mild Cheddar Cheese	GFS-191043	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Melt 1/2 cup of margarine in each steamer pan.
2. Pour eggs into mixing bowl.
3. Add milk. Beat until blended.
4. Pour egg mixture into pans evenly. Steam for 6-8 minutes at 5 lb pressure until desired degree of hardness is reached.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve using a #16 scoop topped with 1 Tbsp of shredded cheese.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1052

Egg Scrambled Cheesy Pureed Thick

0157527

Week 5 Day 5 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheesy Scrambled Egg		25 #16 scoop	50 #16 scoop	75 #16 scoop	100 #16 scoop	150 #16 scoop
Skim Milk	GFS-557862	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart
Food Thickener	GFS-527661	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Cheesy Scrambled Egg recipe as directed.
2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Combine hot skim milk and a food thickener and gradually add to egg while processing. All liquid may not be required.

*Volume of liquid required may vary slightly, depending on texture of egg.

5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #16 scoop of Pureed Cheesy Scrambled Egg.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1053

Juice of Choice
0000020564

Week 5 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1054

Milk 2%

0037138

Week 5 Day 5 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1055

Raspberries
0198806

Week 5 Day 5 - Breakfast

Menu Planning Group: Fruits

Portion Size: 1/2 Cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Individually Quick Frz Whole Raspberries GFS-244670 Thawed	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve 1/2 cup or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1056

Bread Pureed
0000020428

Week 5 Day 5 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1057

Broccoli Ckd
0000020101

Week 5 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli Florets	GFS-610902	5 Pound	10 Pound 4 Ounce	15 Pound 4 Ounce	20 Pound 8 Ounce	30 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 4-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4z spoodle or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1058

Broccoli Pureed Thick
0082544

Week 5 Day 5 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Broccoli		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steam table pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1059

Cookie Red Velvet Conv
0226740

Week 5 Day 5 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 1 cky in milk	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dough Cky Red Velvet w/Wht Choc 1.5z F: GFS-136920	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Line baking sheets with parchment paper.
2. Place frozen, pre-portioned dough 3" apart on sheet pan.
3. Bake in preheated conventional oven at 350°F for 8-12 minutes or in a convection oven at 325°F for 8-12 minutes.
4. Serve 1 cookie.

**Modified Diet Notes:

For NDD Level 3, do not over bake cookies. They should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1060

Cookie Red Velvet Conv
0226740

Week 5 Day 5 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Dough Cky Red Velvet w/Wht Choc 1.5z F: GFS-136920	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Line baking sheets with parchment paper.
2. Place frozen, pre-portioned dough 3" apart on sheet pan.
3. Bake in preheated conventional oven at 350°F for 8-12 minutes or in a convection oven at 325°F for 8-12 minutes.
4. Serve 1 cookie.

**Modified Diet Notes:

For NDD Level 3, do not over bake cookies. They should be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1061

Cookie Red Velvet Pureed Thick
0226741

Week 5 Day 5 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: #30 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Red Velvet Cookie		25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
2% White Milk	GFS-504602	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Prepare cookies as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Mix a food thickener and milk together and gradually add to cookies while processing.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve a #30 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

*Amount of milk may vary depending on type of cookie used.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1062

Meatloaf
0000019962

Week 5 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: 3z slice	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Onion Dcd 1/4"	GFS-198307	2/3 Cup	1 1/3 Cup	2 Cup	2 3/4 Cup	1 Quart
Ground Beef 80/20	GFS-158704	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Pasteurized Liquid Egg	GFS-874302	3/4 Cup 3 Tablespoon	1 3/4 Cup 1 Tablespoon	2 3/4 Cup	3 3/4 Cup	1 1/4 Quart 1/2 Cup
Japanese Panko (Bread Crumbs)	GFS-198011	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Beef Base	GFS-110611	2 7/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 2/3 Tablespoon	1/3 Cup 1/3 Tablespoon
Dijon Mustard	GFS-312267	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1/3 Tablespoon	1/2 Cup 2/3 Tablespoon
Parsley Flakes	GFS-513989	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Garlic Powder	GFS-513857	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Ketchup	GFS-100188	1 Cup 1 Tablespoon	2 Cup	3 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.
1. Combine all ingredients until blended. Do not overmix.
2. Press mixture into 12x20x4" counter pans and divide into 2 loaves.
3. Bake at 325°F for 50-60 minutes in a convection oven.
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.
4. Remove from oven and spread 1 cup of ketchup over each loaf.
5. Cut each loaf into 24 slices.
CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.
6. Serve 1 slice = 3z prepared (or menued portion).
**Modified Diet Notes:
For Mechanical Soft and NDD Level 3 diets, grind meat to desired texture (see Ground Meatloaf Recipe).
For Finger Food diet, portion evenly into muffin tins and bake. Serve 3z muffin. Optional: if serving with potatoes, pipe mashed potatoes on top of meatloaf muffins.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1063

Meatloaf Grnd
0000020770

Week 5 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scp, 2flz gvy	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Meatloaf	25 3z slice	50 3z slice	75 3z slice	100 3z slice	150 3z slice
Brown Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked meatloaf and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve a #8 scoop* of meatloaf with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1064

Meatloaf Pureed Thick

0000024499

Week 5 Day 5 - Lunch

Menu Planning Group: Entrée - Beef & Veal

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Meatloaf		7 Pound 4 Ounce	14 Pound 4 Ounce	21 Pound 8 Ounce	28 Pound 8 Ounce	42 Pound 12 Ounce
Beef Base	GFS-110611	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 3/4 Teaspoon	3 1/3 Tablespoon	1/4 Cup 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon
Water Hot		3 1/4 Cup	1 1/2 Quart 3/4 Cup	2 1/2 Quart	3 1/4 Quart 1/2 Cup	1 1/4 Gallon
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Place prepared meatloaf in food processor.
2. Add broth and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Note: Convection Oven – bake at 300°F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in over and steamer conditions. Do not overbake.

6. Serve approximately one #8 scoop. Garnish with catsup, if desired.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1065

Potatoes Mashed Garlic
0069182

Week 5 Day 5 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Potato Granules No Milk	GFS-118508	1 Pound 1/2 Ounce	2 Pound 1 Ounce	3 Pound 2 Ounce	4 Pound 2 Ounce	6 Pound 4 Ounce
Water		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Garlic Salt	GFS-777129	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Garlic Powder	GFS-513857	1/2 Teaspoon	1 Teaspoon	1 1/2 Teaspoon	2 Teaspoon	1 Tablespoon
Parsley Flakes	GFS-513989	3/8 Teaspoon	5/8 Teaspoon	1 Teaspoon	1 3/8 Teaspoon	2 Teaspoon

WASH HANDS.

1. Pour boiling water into a large mixing bowl and add potato pearls while stirring constantly with a wire whisk.
2. Add remaining ingredients, mix well.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1066

Beans Baked Conv

0000020117

Week 5 Day 5 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: Mashed	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Pork & Beans	GFS-118826	1.05 #10 Can G	2.09 #10 Can G	3.14 #10 Can G	4.18 #10 Can G	6.27 #10 Can G

WASH HANDS.

1. Heat beans.

CCP: FINAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve menued portion.

**Modified Diet Note: For NDD Diet Level 3 & 2, beans should be mashed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1067

Beans Baked Conv

0000020117

Week 5 Day 5 - Dinner

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Pork & Beans	GFS-118826	1.05 #10 Can G	2.09 #10 Can G	3.14 #10 Can G	4.18 #10 Can G	6.27 #10 Can G

WASH HANDS.

1. Heat beans.

CCP: FINAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

2. Serve menued portion.

**Modified Diet Note: For NDD Diet Level 3 & 2, beans should be mashed.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1068

Beans Baked Pureed Thick

0000020314

Week 5 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Baked Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine & prepared broth (water and base) to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1069

Corn Canned
0056990

Week 5 Day 5 - Dinner

Menu Planning Group: Vegetables

Portion Size: 1/2 Cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Canned Corn	GFS-118966	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1070

Cornbread

0000019741

Week 5 Day 5 - Dinner

Menu Planning Group: Breads

Portion Size: 3x2.5" pc, Bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Water Hot		2 1/2 Cup	1 1/4 Quart 1/4 Cup	1 3/4 Quart 3/4 Cup	2 1/2 Quart 1/2 Cup	3 3/4 Quart 1/2 Cup
Cornbread Mix	GFS-413984	2 Pound 1 1/2 Ounce	4 Pound 3 Ounce	6 Pound 4 Ounce	8 Pound 4 Ounce	12 Pound 8 Ounce

WASH HANDS.
1. Spray 18 x 26 x 2" pan with cooking spray.
2. Pour water into mixer bowl (per directions on back of box). Add cornbread mix (5 lb = 1 full box).
3. Mix on low speed using a paddle for 1 minute.
4. Scrape bowl and paddle.
5. Mix on low speed for 2 minutes.
6. Spread batter evenly into pan.
7. Bake in Convection Oven at 350°F for about 12-18 minutes, or just until golden brown (or per directions on box if different).
CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.
8. Cut 6 x 10 and serve.
For 120 servings, use 2 pans (pan size 18 x 26 x 2), cut 6 x 10
For 60 servings, use 1 pan (pan size 18 x 26 x 2), cut 6 x 10
For 32 servings, use 2 pans (pan size 8 x 8), cut 4 x 4
For 16 servings, use 1 pan (pan size 8 x 8), cut 4 x 4
**Modified Diet Note: For RS Cornbread refer to the recipe.
-Minced & Moist diet: serve pureed or gelled.
-Soft & Bite-Sized Diet: serve pureed or gelled.
NOTE - Directions may vary based on brand of mix used. Some mixes suggest adding egg. Follow instructions as stated on the box.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1071

Cornbread Pureed Thick

0000020407

Week 5 Day 5 - Dinner

Menu Planning Group: Breads

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cornbread		25 3 x 2.5" pc	50 3 x 2.5" pc	75 3 x 2.5" pc	100 3 x 2.5" pc	150 3 x 2.5" pc
2% White Milk	GFS-504602	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Prepare Cornbread (or RS Cornbread) recipe as directed.
2. Remove portions required for puree from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Combine liquid and a food thickener and gradually add to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165° F .

6. Serve #10 scoop.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

CCP: TEXTURE MODIFIED FOODS MUST BE DISCARDED AFTER BEING HELD FOR ONE HOUR.

Nutrition based on cornbread pureed with 2% milk.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1072

Milk 2%

0037138

Week 5 Day 5 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1073

Pork Ribette BBQ Grnd

0000020581

Week 5 Day 5 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #6 scp, 2flz sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
BBQ Pork Ribette	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
BBQ Sauce GFS-734136	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #6 scoop* of BBQ pork ribette with 2 flz of BBQ sauce.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1074

Pork Ribette BBQ Pureed Thick

0000024459

Week 5 Day 5 - Dinner

Menu Planning Group: Entrée - Pork

Portion Size: #8 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
BBQ Pork Ribette		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Beef Base	GFS-110611	1 2/3 Tablespoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 2/3 Tablespoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon
Water Hot		1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup

WASH HANDS.

1. Place prepared BBQ Pork Ribette in food processor.
2. Add broth and process until smooth in texture.
3. Add thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

Note: Convection Oven – bake at 300° F for 10-15 minutes less time. Pressureless Steamer – cook in steamer for 10-15 minutes less time. Times are approximate and should be adjusted for differences in ove and steamer conditions. Do not overbake.

7. Serve one #8 scoop. Garnish with additional BBQ sauce, if desired.

NOTE: Measurements of liquid and thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1075

Pork Ribette BBQ Sandwich

0236294

Week 5 Day 5 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bnls Shaped Pork Rib 4z	GFS-287849	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
BBQ Sauce	GFS-734136	3 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup
Sliced Hamburger Buns	GFS-763233	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Prepare product from frozen.
2. Add BBQ Sauce to meat.
3. Grill on medium-high heat for 3.5 - 4 minutes per side, or bake at 400°F for 13-15 minutes.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F FOR A MINIMUM OF 15 SECONDS.

4. Place 1 ribette on the bun. Serve 1 each.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1076

Watermelon
0000021194

Week 5 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon	GFS-326089	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.
1. After washing outside of melon cut in half and remove seeds.
2. Peel and cut into cubes and place in serving dishes. Chill.
CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.
3. Serve using a 4 oz spoodle.
**Modified Diet Notes:
For Mechanical Soft and NDD Level 2 & 3 diets, remove all seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1077

Watermelon
0000021194

Week 5 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z, No seeds	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Watermelon	GFS-326089	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon

WASH HANDS.
WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.
1. After washing outside of melon cut in half and remove seeds.
2. Peel and cut into cubes and place in serving dishes. Chill.
CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.
3. Serve using a 4 oz spoodle.
**Modified Diet Notes:
For Mechanical Soft and NDD Level 2 & 3 diets, remove all seeds.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1078

Watermelon Pureed Thick

0000024154

Week 5 Day 5 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Watermelon	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup

WASH HANDS.

1. Remove portions to be pureed from regular prepared watermelon. Add watermelon to food processor and process until fine in consistency.
2. Add food thickener and process until smooth.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
4. Chill.
5. Serve #12 scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1079

Cereal Choice of 0060028

Week 5 Day 6 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1080

Cereal Hot Choice Pureed

0000024155

Week 5 Day 6 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1081

Juice of Choice
0000020564

Week 5 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1082

Milk 2%

0037138

Week 5 Day 6 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1083

Pancakes

0000019731

Week 5 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1-5" Pancake	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	1 Pound 10 1/2 Ounce	3 Pound 5 Ounce	4 Pound 15 Ounce	6 Pound 8 Ounce	9 Pound 12 Ounce
Water Cold		1 Quart	2 Quart	3 Quart 1/2 Cup	1 Gallon	1 1/2 Gallon 1 Cup
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat

WASH HANDS.

1. Preheat griddle to 375°F, lightly grease with cooking spray.
2. Add pancake mix (5 lb = 1 full box)and water to bowl.
3. Mix on low speed for 1 minute, using wire whip. Scrape down bowl. Continue mixing on medium speed for 2 minutes. DO NOT OVERMIX.
4. Using 2oz ladle or #16 scoop, portion onto griddle. Grill pancakes 1-1 1/2 minutes per side or until edges begin to dry. Turn only once.
5. Serve 1 pancake.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For NDD Levels 3 and 2, pancakes should be well-moistened with syrup and/or margarine.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1084

Pancakes

0000019731

Week 5 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1-5" Moist Pnck	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancake Mix	GFS-266604	11 1/2 Ounce	1 Pound 7 1/2 Ounce	2 Pound 3 Ounce	2 Pound 15 Ounce	4 Pound 6 Ounce
Water Cold		1 3/4 Cup 1 Tablespoon	3 3/4 Cup	1 1/4 Quart 1/2 Cup	1 3/4 Quart 1/4 Cup	2 3/4 Quart
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat	1 Spray to coat

WASH HANDS.

1. Preheat griddle to 375°F, lightly grease with cooking spray.
2. Add pancake mix (5 lb = 1 full box)and water to bowl.
3. Mix on low speed for 1 minute, using wire whip. Scrape down bowl. Continue mixing on medium speed for 2 minutes. DO NOT OVERMIX.
4. Using 2oz ladle or #16 scoop, portion onto griddle. Grill pancakes 1-1 1/2 minutes per side or until edges begin to dry. Turn only once.
5. Serve 1 pancake.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

**Modified Diet Notes:

For NDD Levels 3 and 2, pancakes should be well-moistened with syrup and/or margarine.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1085

Pancakes Pureed

0000020143

Week 5 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: #16 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pancakes	25 1-5" Pancake	50 1-5" Pancake	75 1-5" Pancake	100 1-5" Pancake	150 1-5" Pancake
2% White Milk GFS-504602	3 1/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup

WASH HANDS.

1. Prepare Pancake recipe as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine in consistency.
4. Gradually add liquid to bread item while processing. All liquid may not be required.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F, HELD FOR MINIMUM OF 15 SECONDS.

6. Serve #8 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1086

Sausage Links

0040246

Week 5 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Link	GFS-483162	50 1 Each	100 1 Each	150 1 Each	200 1 Each	300 1 Each

WASH HANDS

1. Prepare from frozen.
2. Place sausage links on sheet pans and bake in Convection Oven per package instructions until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 2 links.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1087

Sausage Links Grnd
0118737

Week 5 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #8 scp, 2z gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links	37.88 2 each	75.76 2 each	113.64 2 each	151.52 2 each	227.28 2 each
Poultry Gravy	37.88 2z ladle	75.76 2z ladle	113.64 2z ladle	151.52 2z ladle	227.28 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked sausage links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

3. Serve a #12 scoop* of ground sausage links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1088

Sausage Links Pureed Thick

0119043

Week 5 Day 6 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2-#20 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sausage Links		43.1 2 each	86.2 2 each	129.3 2 each	172.4 2 each	258.6 2 each
Water Hot		2 1/4 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/2 Cup	2 Quart 1/2 Cup	3 1/4 Quart
Chicken Base	GFS-439606	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/2 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/3 Tablespoon
Food Thickener	GFS-527661	1 2/3 Cup	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/2 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Place prepared sausage links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add Thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with cooking spray.
5. Cover tightly and heat at 350º F until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165º F, HELD FOR MINIMUM OF 15 SECONDS.

Let set 5-10 minutes before serving.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135º F.

6. Serve 2- #30 scoops of pureed sausage links.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1089

Syrup Maple
0189772

Week 5 Day 6 - Breakfast

Menu Planning Group: Condiments Syrup/Diet Syrup

Portion Size: 1 Tablespoon	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Syrup	GFS-107611	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Serve 1 tablespoon or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1090

Beans Green

0000020099

Week 5 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Cut Green Beans	GFS-285630	3 Pound 6 Ounce	6 Pound 12 Ounce	10 Pound 4 Ounce	13 Pound 8 Ounce	20 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-12 minutes (5-6 psi) or 7-11 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1091

Beans Green Pureed Thick

0000020282

Week 5 Day 6 - Lunch

Menu Planning Group: Vegetables

Portion Size: #16 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #16 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Green Beans		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	3 1/3 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165°F.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1092

Bread Pureed
0000020428

Week 5 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1093

Breadstick Buttered

0087370

Week 5 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Breadstick	GFS-219610	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Margarine	GFS-733061	3 Ounce	6 Ounce	9 Ounce	12 Ounce	1 Pound 2 Ounce

WASH HANDS.

1. Place breadsticks in 350ºF oven for 4-6 minutes. Note: allow breadsticks to thaw at room temp for 1-2 hours before baking.

Optional: Brush with melted margarine after baking.

2. Serve 1 breadstick each (or menued portion).

**Modified Diet Note:

- For Mechanical Soft and NDD Level 3 diets, cook until soft and brush with butter or margarine before serving.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1094

Choice of Roll
0201053

Week 5 Day 6 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1095

Parfait Peaches & Cream Pureed
0208988

Week 5 Day 6 - Lunch

Menu Planning Group: Desserts Fruits

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lowfat Vanilla Yogurt	GFS-811500	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Diced Peaches in Juice	GFS-610372	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 Gallon
Ground Cinnamon	GFS-127321	25 dash	50 dash	75 dash	100 dash	150 dash
Food Thickener	GFS-527661	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 1/4 Cup

WASH HANDS.

1. Blend all ingredients until smooth.
2. Thicken* as necessary.
3. Serve cold.

*Amount of thickener will vary.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1096

Parfait Peaches and Cream
0208982

Week 5 Day 6 - Lunch

Menu Planning Group: Desserts Fruits

Portion Size: 1 each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lowfat Vanilla Yogurt	GFS-811500	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Diced Peaches in Light Syrup	GFS-268348	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 Gallon
Rice Chex Cereal	GFS-768812	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Ground Cinnamon	GFS-127321	25 dash	50 dash	75 dash	100 dash	150 dash

WASH HANDS.

1. Layer vanilla yogurt with peaches.
2. Top with chex cereal and ground cinnamon.
3. Serve 1 parfait each.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Notes:

Mechanical Soft and NDD Level 3 Diets: omit cereal.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1097

Parfait Peaches and Cream
0208982

Week 5 Day 6 - Lunch

Menu Planning Group: Desserts Fruits

Portion Size: omit cereal	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Lowfat Vanilla Yogurt	GFS-811500	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Diced Peaches in Light Syrup	GFS-268348	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 Gallon
Rice Chex Cereal	GFS-768812	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Ground Cinnamon	GFS-127321	25 dash	50 dash	75 dash	100 dash	150 dash

WASH HANDS.

1. Layer vanilla yogurt with peaches.
2. Top with chex cereal and ground cinnamon.
3. Serve 1 parfait each.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

***Modified Diet Notes:

Mechanical Soft and NDD Level 3 Diets: omit cereal.

Source: General Mills

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1098

Pizza Cheese
0000019981

Week 5 Day 6 - Lunch

Menu Planning Group: Entrée - Meatless

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Grain Cheese Pizza 4x6"	GFS-585921	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Place frozen pizza on 18x26x1" pans.
2. Bake in Conventional Oven 400ºF for 17-20 minutes or in Convection Oven at 350ºF for 13-16 minutes.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE FOR 135ºF.

3. Serve 1 pizza.

Modified Diet Note: For Mechanically altered diets, serve soft pizza as tolerated. For Finger Food diet, cut food into bite size pieces.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1099

Pizza Cheese Pureed Thick

0000020343

Week 5 Day 6 - Lunch

Menu Planning Group: Entrée - Meatless

Portion Size: #6 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #6 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheese Pizza		25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Water Hot		1 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup	1 3/4 Gallon 2 Cup	2 3/4 Gallon
Low-Sodium Chicken Base	GFS-580589	2 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon
Food Thickener	GFS-527661	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon

WASH HANDS.

1. Cut pizza into small pieces and add to food processor and process until fine in consistency.
2. Combine HOT water and base.
3. Add HOT broth and a food thickener graduallyto pizza while processing. All liquid may not be required.
3. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS

4. Serve #6 scoop.
5. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Volume of liquid required may vary slightly, depending on texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1100

Ravioli Cheese w/Sauce

0000019973

Week 5 Day 6 - Lunch

Menu Planning Group: Entrée - Meatless

Portion Size: 4 ea, 2z sce

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs & 2z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Cooked Jumbo Cheese Ravioli	GFS-393956	8 Pound 4 Ounce	16 Pound 12 Ounce	25 Pound	33 Pound 8 Ounce	50 Pound
Meatless Spaghetti Sauce	GFS-247001	0.5 #10 Can	1 #10 Can	1.5 #10 Can	2 #10 Can	3 #10 Can

WASH HANDS

1. Place ravioli and spaghetti sauce in hotel pan sprayed with cooking spray.
2. Bake in 350°F oven for 20-25 minutes or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve 4 ravioli with 2z ladle of sauce.

**Modified Diet Notes:

For RS Ravioli w/Sauce use No Salt Spaghetti Sauce.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1101

Banana Pureed Thick

0000020242

Week 5 Day 6 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #12 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
100% Orange Juice 4+1 Concentrate	GFS-155210	1/4 Cup 1 Tablespoon	1/2 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon
Water Hot		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Banana	GFS-200999	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Food Thickener	GFS-527661	1/3 Cup 2 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon	1 3/4 Cup 2 Tablespoon	2 3/4 Cup

WASH HANDS.

1. Prepare OJ- concentrate and water. Add bananas and a food thickener to food processor and process until fine in consistency.
2. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
3. Chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

4. Serve #12 Scoop.

Discard after use.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1102

Grapes Red
0000019904

Week 5 Day 6 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Seedless Red Grapes	GFS-280895	2 Pound 8 Ounce	5 Pound	7 Pound 8 Ounce	10 Pound	15 Pound

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Wash grapes under cool running water, drain well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

2. Portion into serving dishes using 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1103

Milk 2%

0037138

Week 5 Day 6 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1104

Sandwich Cheese Grilled

0000019756

Week 5 Day 6 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 2.25zchs,2brd

Oven Temp:

Internal Temp:

Serving Pan: 20x12x2" Full Pan

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Whole Wheat Bread	GFS-436820	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice
Cheddar Cheese Slices .75z each	GFS-726524	3 Pound 8 Ounce	7 Pound	10 Pound 8 Ounce	14 Pound	20 Pound 12 Ounce
Margarine	GFS-733061	8 Ounce	1 Pound	1 Pound 8 Ounce	2 Pound	3 Pound

WASH HANDS.

1. Assemble sandwiches with 2.25 ounce of cheese (3 slices of .75 ounce slices of cheese).
2. Brush outer sides of bread with margarine.
3. Grill on hot griddle until lightly browned on both sides.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MINIMUM OF 15 SECONDS.

4. Transfer to 20x12x2 Full Pans to keep warm.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Cut diagonally and serve.

**Modified Diet Notes:

For gluten free diet, use gluten free bread.

For Finger Food diet, sandwich should be cut into quarters.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1105

Sandwich Cheese Grilled Pureed Thick

0000024475

Week 5 Day 6 - Dinner

Menu Planning Group: Sandwiches - Hot

Portion Size: 1 portion	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cheddar Cheese Slices 0.75oz	GFS-726524	2 Pound 5 Ounce	4 Pound 10 Ounce	7 Pound	9 Pound 4 Ounce	13 Pound 12 Ounce
2% White Milk	GFS-504602	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Food Thickener	GFS-527661	1/4 Cup 2/3 Tablespoon	1/2 Cup 1 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/4 Cup	1 3/4 Cup 1 Tablespoon
Pureed Bread		32.72 2/3" slice	65.44 2/3" slice	98.16 2/3" slice	130.88 2/3" slice	196.32 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add milk gradually to mixture while processing to a smooth homogeneous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and Thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1106

Soup Tomato
0000019797

Week 5 Day 6 - Dinner

Menu Planning Group: Soup Convenience

Portion Size: 6z ladle	Oven Temp: Internal Temp:	Serving Pan: Serving Utensil: 6z ladle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Condensed Tomato Soup	GFS-101427	2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 2 Cup	2 1/4 Gallon	3 1/4 Gallon
Water Hot		2 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup	2 Gallon	3 1/4 Gallon

WASH HANDS.

1. Wash top of can before opening.
2. Pour soup into steam-jacketed kettle and add water. Heat slowly, stirring occasionally.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 6 oz ladle.

**Modified Diet Notes:

For RS Tomato Soup use Healthy Request Tomato Soup.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1107

Soup Tomato Pureed Thick

0000020339

Week 5 Day 6 - Dinner

Menu Planning Group: Soup from Scratch

Portion Size: 6z ladle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 6z ladle

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Tomato Soup	1 Gallon 3 Cup	2 1/4 Gallon	3 1/2 Gallon	4 3/4 Gallon	7 Gallon
Saltine Crackers	7 3/4 Ounce	15 1/2 Ounce	1 Pound 7 1/2 Ounce	1 Pound 15 1/2 Ounce	2 Pound 15 Ounce
Food Thickener GFS-527661	3 2/3 Tablespoon	1/3 Cup 2 Tablespoon	2/3 Cup 2/3 Tablespoon	3/4 Cup 3 Tablespoon	1 1/3 Cup 1 2/3 Tablespoon

WASH HANDS.

1. Remove portions to be pureed from the regular prepared recipe.
2. Add soup and crackers to food processor; process to fine consistency.
4. Scrape down sides of processor and reprocess.
5. Add a thickener; process until smooth.

CCP: REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

6. Serve 6 fl oz ladle.
7. Discard unused portions.

CCP: HOT FOOD BEING HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

*To achieve pudding consistency, add 1 tsp/serving additional thickener.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1108

Vegetable Blend California
0000020309

Week 5 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Blend Vegetables	GFS-283780	3 Pound 13 Ounce	7 Pound 12 Ounce	11 Pound 8 Ounce	15 Pound 4 Ounce	23 Pound

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1109

Vegetable Blend California Pureed Thick

0000020310

Week 5 Day 6 - Dinner

Menu Planning Group: Vegetables

Portion Size: #16 scoop	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
California Veg Blend		3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 1/4 Gallon	4 3/4 Gallon
Margarine	GFS-733061	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Food Thickener	GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Remove portions required from the regular prepared vegetable (drain liquid).
2. Add drained vegetables with melted margarine to food processor and process until smooth in texture.
3. Add a food thickener. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan.
5. Cover and heat to 165ºF.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165ºF FOR A MINIMUM OF 15 SECONDS.

6. Serve a #16 scoop.
7. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1110

Bacon

0000019773

Week 5 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2 slices	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Bacon	GFS-600760	50 1 Slice	100 1 Slice	150 1 Slice	200 1 Slice	300 1 Slice

WASH HANDS.

1. Place bacon on sheet pans lined with parchment paper.
2. Heat in oven at 400°F for 15-20 minutes or until crisp. Turn once.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR A MININUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1111

Cereal Choice of 0060028

Week 5 Day 7 - Breakfast

Menu Planning Group: Cereals Cold

Portion Size: 1 serving

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	12.5 4z ladle	25 4z ladle	37.5 4z ladle	50 4z ladle	75 4z ladle
Choice of Cold Cereal	12.5 3/4 cup	25 3/4 cup	37.5 3/4 cup	50 3/4 cup	75 3/4 cup

WASH HANDS.

1. Serving size = 1/2 cup hot cereal, 3/4 cup of dry cereal.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1112

Cereal Hot Choice Pureed

0000024155

Week 5 Day 7 - Breakfast

Menu Planning Group: Cereals Hot

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Choice of Hot Cereal	25 4z ladle	50 4z ladle	75 4z ladle	100 4z ladle	150 4z ladle
2% White Milk GFS-504602	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart

WASH HANDS.

1. Prepare hot cereal as directed.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Remove portions to be pureed from the regular prepared recipe.
3. Add to food processor and process until fine consistency.
4. Gradually add milk while processing.
5. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
6. Serve #8 scoop. Optional garnish: sugar and milk.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1113

Juice of Choice
0000020564

Week 5 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 6 flz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Orange Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Apple Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz
Grape Juice	6.25 6 Floz	12.5 6 Floz	18.75 6 Floz	25 6 Floz	37.5 6 Floz
Cranberry Juice	6.25 6 flz	12.5 6 flz	18.75 6 flz	25 6 flz	37.5 6 flz

WASH HANDS.

1. Reference orange, apple, grape or cranberry juice recipe for preparation.

CCP: REFRIGERATE AT 41ºF

2. Serve 6 flz.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1114

Milk 2%

0037138

Week 5 Day 7 - Breakfast

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1115

Sandwich Egg & Cheese

0000019771

Week 5 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 each

Oven Temp:

Internal Temp:

Serving Pan: 20x12x4" Full Pan

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
English Muffins Toasted	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Egg Patty	GFS-741320	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Cheddar Cheese Slices 0.75oz	GFS-726524	25 .75z slice	50 .75z slice	75 .75z slice	100 .75z slice	150 .75z slice

WASH HANDS

1. Place thawed egg patties on sheets pans sprayed with cooking spray.
2. Bake in Convection Oven at 300F for 6-8 minutes or until heated through.
3. Meanwhile, lightly toast english muffins.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR 15 SECONDS.

3. Place 1 egg patty and 1 slice of cheese on a lightly toasted english muffin.
4. Place sandwiches in counter pans and warm until cheese melts.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

5. Serve 1 sandwich.

*** Modified Diet Notes:

Minced & Moist: meat and/or serve finely chopped, tender and <4 mm in thick gravy or sauce and puree any bread/starch.

Soft & Bite Sized: can contain meat, fish or vegetables if final cooked pieces are no larger than 1.5 cm x 1.5 cm and are soft and tender. No hard lumps.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1116

Sandwich Egg & Cheese

0000019771

Week 5 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast

Portion Size: 1 ea, Chpd egg

Oven Temp:

Internal Temp:

Serving Pan: 20x12x4" Full Pan

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
English Muffins Toasted	GFS-511542	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Egg Patty	GFS-741320	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Cheddar Cheese Slices 0.75oz	GFS-726524	25 .75z slice	50 .75z slice	75 .75z slice	100 .75z slice	150 .75z slice

WASH HANDS

1. Place thawed egg patties on sheets pans sprayed with cooking spray.
2. Bake in Convection Oven at 300F for 6-8 minutes or until heated through.
3. Meanwhile, lightly toast english muffins.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135ºF, HELD FOR 15 SECONDS.

3. Place 1 egg patty and 1 slice of cheese on a lightly toasted english muffin.
4. Place sandwiches in counter pans and warm until cheese melts.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135F.

5. Serve 1 sandwich.

*** Modified Diet Notes:

Minced & Moist: meat and/or serve finely chopped, tender and <4 mm in thick gravy or sauce and puree any bread/starch.

Soft & Bite Sized: can contain meat, fish or vegetables if final cooked pieces are no larger than 1.5 cm x 1.5 cm and are soft and tender. No hard lumps.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1117

Sandwich Egg & Cheese Pureed Thk

0072668

Week 5 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Egg

Portion Size: 1 Each	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Patty	GFS-741320	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each
Cheddar Cheese Slices 0.75oz	GFS-726524	25 1 Slice	50 1 Slice	75 1 Slice	100 1 Slice	150 1 Slice
Water Hot		2 1/4 Quart 1/2 Cup	1 Gallon 3 Cup	1 3/4 Gallon	2 1/4 Gallon	3 1/2 Gallon
Base Veg Bulk	GFS-694871	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon
Food Thickener	GFS-527661	2 1/2 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup	2 1/2 Quart	3 3/4 Quart
Pureed Bread		50 2/3" slice	100 2/3" slice	150 2/3" slice	200 2/3" slice	300 2/3" slice

WASH HANDS.

1. Gather ingredients to prepare pureed sandwich.
2. Add meat/cheese/condiments etc. (exclude bread) to a food processor and process until fine in consistency.
3. Add base to hot water and gradually add to mixture while processing to a smooth homogenous consistency.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Refer to pureed bread recipe for instructions on how to puree bread.

See below for information to assemble pureed sandwich:

2z meat (no cheese); #10 scoop of pureed meat, 2 portions pureed bread

2z meat, .75z-1z cheese; #6 heaping scoop of pureed meat with cheese, 2 portions of pureed bread

3z meat (no cheese); #6 heaping scoop of pureed meat, 2 portions of pureed bread

4z meat (no cheese); 2 #10 scoops of pureed meat, 2 portions pureed bread

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1118

Turkey Links Grnd
0000020775

Week 5 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: #12 scp, 2flz gvy

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	25 2 each	50 2 each	75 2 each	100 2 each	150 2 each
Poultry Gravy	25 2z ladle	50 2z ladle	75 2z ladle	100 2z ladle	150 2z ladle

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked turkey links and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135° F.

3. Serve a #12 scoop* of turkey links with 2 flz of gravy.

*Note: Scoop sizes can vary based on desired texture.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1119

Turkey Links Pureed Thick

0000020152

Week 5 Day 7 - Breakfast

Menu Planning Group: Entrée - Breakfast Meat

Portion Size: 2- #30 scps	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Turkey Links	50 1 each	100 1 each	150 1 each	200 1 each	300 1 each
Chicken Base GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water Hot	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener GFS-527661	1/3 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 1/4 Cup	1 2/3 Cup	2 1/2 Cup

WASH HANDS.

1. Place cooked turkey links in food processor.
2. Add prepared broth (water and base) and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Pour into steam table pan coated with vegetable cooking spray.
5. Cover tightly and reheat quickly to 165°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR MINIMUM OF 15 SECONDS

6. Hold on steam table for service.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Portion two #30 scoops per serving.

NOTE: Measurements of liquid and food thickener can be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1120

Bars Princess

0052216

Week 5 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: omit nuts	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Yellow Cake Mix	GFS-245755	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Water Hot		1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 Cup
Walnut Halves & Pieces Chopped	GFS-585041	1 Cup 1 Tablespoon	2 Cup	3 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Medium Shredded Coconut	GFS-265829	1 Cup 1 Tablespoon	2 Cup	3 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Canned Raspberry Pie Filling	GFS-471504	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Combine cake mix, water, margarine, chopped walnuts and shredded coconut in a large bowl.
2. Mix ingredients together by hand until margarine is well incorporated, and mixture is crumbly.
3. Scale 2/3 of the mixture into a greased full sheet pan and spread evenly.
4. Place a piece of parchment paper on top of the mixture and press with a rolling pin until the mixture is even and hard packed. Remove parchment paper.
5. Spread the raspberry filling evenly on top of the crust mixture.
6. Crumble remaining 1/3 of cake mixture evenly on top of filling.
7. Bake in Convection Oven* at 300°F for 22-26 minutes or in Standard Oven at 350°F for 24-28 minutes.

*Rotate pans baked in a convection oven one-half turn (180°) halfway through baking.

***Modified Diet Notes:

Mechanical Soft, NDD Diets Levels 3 & 2: omit walnuts and coconut.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1121

Bars Princess

0052216

Week 5 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: 2 x 3" pc	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Yellow Cake Mix	GFS-245755	1 Pound 5 Ounce	2 Pound 10 Ounce	3 Pound 15 Ounce	5 Pound 4 Ounce	7 Pound 12 Ounce
Water Hot		1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Margarine	GFS-733061	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 Cup
Walnut Halves & Pieces Chopped	GFS-585041	1 Cup 1 Tablespoon	2 Cup	3 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Medium Shredded Coconut	GFS-265829	1 Cup 1 Tablespoon	2 Cup	3 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Canned Raspberry Pie Filling	GFS-471504	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon

WASH HANDS.

1. Combine cake mix, water, margarine, chopped walnuts and shredded coconut in a large bowl.
2. Mix ingredients together by hand until margarine is well incorporated, and mixture is crumbly.
3. Scale 2/3 of the mixture into a greased full sheet pan and spread evenly.
4. Place a piece of parchment paper on top of the mixture and press with a rolling pin until the mixture is even and hard packed. Remove parchment paper.
5. Spread the raspberry filling evenly on top of the crust mixture.
6. Crumble remaining 1/3 of cake mixture evenly on top of filling.
7. Bake in Convection Oven* at 300°F for 22-26 minutes or in Standard Oven at 350°F for 24-28 minutes.

*Rotate pans baked in a convection oven one-half turn (180°) halfway through baking.

***Modified Diet Notes:

Mechanical Soft, NDD Diets Levels 3 & 2: omit walnuts and coconut.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1122

Bars Princess Pureed Thick

0087406

Week 5 Day 7 - Lunch

Menu Planning Group: Desserts Cookie/Bars

Portion Size: #12 scp, no nuts	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Princess Bars		25 2 x 3" pc	50 2 x 3" pc	75 2 x 3" pc	100 2 x 3" pc	150 2 x 3" pc
100% Apple Juice	GFS-584339	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Food Thickener	GFS-527661	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon

WASH HANDS.

1. Prepare Princess Bar recipe as directed. NOTE: OMIT COCONUT AND WALNUTS. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add juice and gradually add to mixture while processing to a smooth homogeneous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds more.
5. Spread mixture evenly into a steam table pan and chill.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41°F WITHIN 4 HOURS.

6. Serve one #12 scoop.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 41°F.

Note: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

HHL

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1123

Bread Pureed
0000020428

Week 5 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1124

Choice of Roll
0201053

Week 5 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Ea, Bttrd

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1125

Choice of Roll
0201053

Week 5 Day 7 - Lunch

Menu Planning Group: Breads

Portion Size: 1 Each

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sweet Yeast Roll	12.5 half roll	25 half roll	37.5 half roll	50 half roll	75 half roll
Homestyle Roll	12.5 1 each	25 1 each	37.5 1 each	50 1 each	75 1 each

WASH HANDS.

1. Prepare roll according to package directions.
2. Serve 1 each or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1126

Pork with Kraut

0000025830

Week 5 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: 3z mt, #16 scp

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork Ln Bnls Raw RTC Netted	GFS-441202	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Canned Sauerkraut	GFS-294012	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Regular Grind Black Pepper	GFS-225037	1 Tablespoon	2 Tablespoon	3 Tablespoon	1/4 Cup	1/3 Cup 2/3 Tablespoon
Vegetable Oil	GFS-292702	1/2 Cup	1 Cup	1 1/2 Cup	2 Cup	3 Cup
Brown Sugar	GFS-860311	1 1/2 Cup	3 Cup	1 Quart 1/2 Cup	1 1/2 Quart	2 1/4 Quart

WASH HANDS.

1. Season Pork Loin with black pepper.
2. Slow roast at 300°F until cooked through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145°F, HELD FOR 15 SECONDS.

3. In stock pot, heat sauerkraut, oil and brown sugar until completely hot and brown sugar is incorporated.
4. Once pork is cooked through, let rest 10 minutes, slice and serve with sauerkraut.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

5. Serve 3z pork and #16 scoop of sauerkraut.

Optional: Garnish with tomato wedge. Note: garnish may not be appropriate for consistency modified diets (Mechanical Soft, National Dysphagia Diets 1, 2 and 3).

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1127

Pork with Kraut Grnd

0000025831

Week 5 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8mt, #16krt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork with Kraut	25 3z mt, #16 scp	50 3z mt, #16 scp	75 3z mt, #16 scp	100 3z mt, #16 scp	150 3z mt, #16 scp
Brown Gravy	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop pork with 2flz gravy and #16 scoop kraut*

*Note: Scoop sizes can vary based on desired texture.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For NDD Level 2- OMIT sauerkraut.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1128

Pork with Kraut Grnd

0000025831

Week 5 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8 scp mt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork with Kraut	25 3z mt, #16 scp	50 3z mt, #16 scp	75 3z mt, #16 scp	100 3z mt, #16 scp	150 3z mt, #16 scp
Brown Gravy	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon

WASH HANDS.

1. Prepare regular recipe as directed.
2. Remove amount of cooked pork and place in a food processor. Grind to desired texture.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

3. Serve a #8 scoop pork with 2flz gravy and #16 scoop kraut*

*Note: Scoop sizes can vary based on desired texture.

**Modified Diet Note: For Mechanical Soft, NDD Level 2 & 3 Diets, grind meat to desired texture.

For NDD Level 2- OMIT sauerkraut.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1129

Pork with Kraut Pureed Thick

0000025856

Week 5 Day 7 - Lunch

Menu Planning Group: Entrée - Pork

Portion Size: #8Mt, #24Krt

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pork Ln Bnls Raw RTC Netted	GFS-441202	6 Pound 4 Ounce	12 Pound 8 Ounce	18 Pound 12 Ounce	25 Pound	37 Pound 8 Ounce
Chicken Base	GFS-439606	1 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 1 1/3 Tablespoon	1/2 Cup 2 Tablespoon
Water		1 1/4 Quart	2 1/2 Quart	3 3/4 Quart	1 1/4 Gallon	1 3/4 Gallon 2 Cup
Food Thickener	GFS-527661	1/2 Cup 2 Tablespoon	1 1/4 Cup	1 3/4 Cup 2 Tablespoon	2 1/2 Cup	3 3/4 Cup
Sauerkraut		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Base Veg Bulk	GFS-694871	1 1/4 Teaspoon	2 1/2 Teaspoon	1 Tablespoon 3/4 Teaspoon	1 2/3 Tablespoon	2 1/3 Tablespoon
Water		1 1/4 Cup	2 1/2 Cup	3 3/4 Cup	1 1/4 Quart	1 3/4 Quart 1/2 Cup
Food Thickener	GFS-527661	3/4 Cup 1 Tablespoon	1 2/3 Cup	2 1/2 Cup	3 1/4 Cup	1 1/4 Quart

WASH HANDS.

1. Place cooked pork loin into food processor.
2. Add broth and process until smooth in texture.
3. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Spread evenly into steam table pan coated with cooking spray.
5. Cover tightly and heat in conventional oven at 350°F until temperature reaches 145°F.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 145° F, HELD FOR MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F

6. Place sauerkraut into food processor.
7. Add broth and process until smooth in texture.
8. Add food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
9. Serve one #8 scoop of pureed pork loin and one #24 scoop pureed sauerkraut.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1130

Potatoes Oven Browned

0000020003

Week 5 Day 7 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: 2 qtrs, Soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Fresh Baker Potato	GFS-233285	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Margarine	GFS-733061	3 1/2 Ounce	7 Ounce	10 1/2 Ounce	14 Ounce	1 Pound 5 Ounce
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Salt	GFS-125557	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel potatoes and cut into quarters.
2. Place peeled and quartered potatoes on sheet pans sprayed with cooking spray.
3. Melt margarine and pour over potatoes. Sprinkle with paprika and salt.
4. Turn potatoes so that all sides are coated with margarine.
5. Bake at 425°F for about one hour or until tender and well browned.
6. Turn potatoes once during baking for even browning.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve 2 quarters.

***Modified Diet Note: For NDD Level 3 & 2 diets, do not overcook potatoes; potatoes need to be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1131

Potatoes Oven Browned

0000020003

Week 5 Day 7 - Lunch

Menu Planning Group: Starches and Potatoes

Portion Size: 2 quarters

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z slotted spoon

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pan Coating Spray	GFS-112828	1 Spray to coat	1 Spray to coat	2 Spray to coat	2 Spray to coat	3 Spray to coat
Fresh Baker Potato	GFS-233285	4 Pound 11 Ounce	9 Pound 8 Ounce	14 Pound	18 Pound 12 Ounce	28 Pound 4 Ounce
Margarine	GFS-733061	3 1/2 Ounce	7 Ounce	10 1/2 Ounce	14 Ounce	1 Pound 5 Ounce
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Salt	GFS-125557	2 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 3/4 Teaspoon	3 Tablespoon	1/4 Cup 1/3 Tablespoon

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Peel potatoes and cut into quarters.
2. Place peeled and quartered potatoes on sheet pans sprayed with cooking spray.
3. Melt margarine and pour over potatoes. Sprinkle with paprika and salt.
4. Turn potatoes so that all sides are coated with margarine.
5. Bake at 425°F for about one hour or until tender and well browned.
6. Turn potatoes once during baking for even browning.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140°F, HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

7. Serve 2 quarters.

***Modified Diet Note: For NDD Level 3 & 2 diets, do not overcook potatoes; potatoes need to be soft.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1132

Potatoes Oven Browned Pureed

0000020252

Week 5 Day 7 - Lunch

Menu Planning Group: Starchy Vegetable

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Oven Browned Potatoes	25 2 quarters	50 2 quarters	75 2 quarters	100 2 quarters	150 2 quarters
Low-Sodium Chicken Base GFS-580589	1 Tablespoon 3/4 Teaspoon	2 1/3 Tablespoon	3 2/3 Tablespoon	1/4 Cup 1 Tablespoon	1/3 Cup 2 Tablespoon
Water Hot	3 3/4 Cup	1 3/4 Quart 1/2 Cup	2 3/4 Quart 1/2 Cup	3 3/4 Quart	1 1/4 Gallon 3 Cup

WASH HANDS.

1. Prepare Oven Brown Potato recipe as directed. Remove portions to be pureed from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Add HOT broth gradually to potatoes while processing. All liquid may not be required.
4. Scrape down sides of processor with a rubber spatula and process for 30 seconds.

CCP: WITHIN 2 HOURS, REHEAT TO A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR A MINIMUM OF 15 SECONDS.

5. Serve a #8 scoop.
6. Discard unused portions.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1133

Zucchini Sauteed Fresh
0124751

Week 5 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: 1/2 cup	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Zucchini	GFS-198927	3 Pound 12 Ounce	7 Pound 8 Ounce	11 Pound 4 Ounce	15 Pound	22 Pound 8 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Salt	GFS-125557	2 5/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Slice into 1/4" thick slices.
2. Pour the olive oil in a saute pan and heat to medium-high heat.
3. Add the squash and saute until tender.
4. Add salt and pepper if desired.
5. Serve one 1/2 cup or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Note: For Mechanical Soft, NDD Levels 3 and 2, squash should be cooked until soft and tender.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1134

Zucchini Sauteed Fresh
0124751

Week 5 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: soft

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Zucchini	GFS-198927	3 Pound 12 Ounce	7 Pound 8 Ounce	11 Pound 4 Ounce	15 Pound	22 Pound 8 Ounce
Vegetable Oil	GFS-292702	1/3 Cup 1 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon	1 1/2 Cup 1 Tablespoon	2 1/4 Cup
Salt	GFS-125557	2 5/8 Teaspoon	1 2/3 Tablespoon	2 2/3 Tablespoon	3 1/3 Tablespoon	1/4 Cup 1 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon

WASH HANDS. WASH ALL FRESH, UNPACKAGED PRODUCE UNDER COOL, RUNNING WATER. DRAIN WELL.

1. Slice into 1/4" thick slices.
2. Pour the olive oil in a saute pan and heat to medium-high heat.
3. Add the squash and saute until tender.
4. Add salt and pepper if desired.
5. Serve one 1/2 cup or menued portion.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135ºF.

**Modified Diet Note: For Mechanical Soft, NDD Levels 3 and 2, squash should be cooked until soft and tender.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1135

Zucchini Sauteed Fresh Pureed Thick
0124753

Week 5 Day 7 - Lunch

Menu Planning Group: Vegetables

Portion Size: #10 Scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Sauteed Fresh Zucchini		25 1/2 cup	50 1/2 cup	75 1/2 cup	100 1/2 cup	150 1/2 cup
Chicken Base	GFS-439606	1 5/8 Teaspoon	1 Tablespoon 1/4 Teaspoon	1 2/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon
Water		2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Food Thickener	GFS-527661	3 Tablespoon 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1 1/3 Tablespoon	3/4 Cup 1 Tablespoon	1 Cup 3 Tablespoon

WASH HANDS

1. Prepare Fresh Sautéed Zucchini recipe as directed. Remove portions required from the regular prepared recipe.
2. Add to food processor and process until fine in consistency.
3. Combine base and hot water and gradually add hot broth to mixture while processing to a smooth homogenous consistency. All liquid may not be required.
4. Add food thickener and process briefly until mixed. Scrape down sides of processor with a rubber spatula and process for 30 seconds.
5. Spread mixture evenly into steam table pan coated with cooking spray.
6. Cover tightly and heat in oven at 350ºF until temperature reaches 165ºF.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165ºF, HELD FOR A MINIMUM OF 15 SECONDS.

7. Serve 1 #10 scoop pureed squash.

CC P: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

NOTE: Measurements of liquid and food thickener may be adjusted to achieve desired consistency.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1136

Bread Pureed
0000020428

Week 5 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 2/3" slice

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Spatula

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Bread Mix	GFS-358787	1 Quart 1/4 Cup	2 Quart 1/2 Cup	3 Quart 1/2 Cup	1 Gallon 1 Cup	1 1/2 Gallon 1 Cup
Water Hot		1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Chicken Base	GFS-439606	2 Tablespoon 1/4 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon	1/2 Cup 1/3 Tablespoon	3/4 Cup 1 Tablespoon

WASH HANDS.

1. Mix base and hot water to create broth.
2. Combine Pureed Bread Mix with hot urn water (160 - 180 ºF).
3. Stir briskly with wire whip until completely blended.
4. Immediately after mixing, pour into pan, mold or scoop for service. (see package for full instructions)
5. Once prepared, may cover and refrigerate at 41º F or below, up to 3 days.
6. Serve 1 slice= 2/3" thick, 0.415 cup or 6.6 Tbsp.

OPTIONAL:

1. Consider adding melted butter on top to increase flavor.
2. Consider omitting chicken base and mixing the pureed bread mix with water and ~ 1/2 tsp of sugar per portion to providing a sweeter flavor.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1137

Cottage Cheese
0000020069

Week 5 Day 7 - Dinner

Menu Planning Group: Sides

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Low-fat Cottage Cheese	GFS-329487	3 Quart 1/2 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon	3 Gallon	4 3/4 Gallon
Ground Paprika	GFS-518331	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon

WASH HANDS.

1. Place 1/2 cup (#8 scoop or menued portion) cottage cheese into serving dish.
2. Sprinkle with paprika and serve.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1138

Croissant
0071492

Week 5 Day 7 - Dinner

Menu Planning Group: Breakfast Breads

Portion Size: 1 each, bttrd	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
1.5z Sliced Croissant	GFS-175760	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.
DO NOT THAW UNTIL READY TO USE.
1. Place 12 croissants on each bakers sheet pan lined with paper. Let thaw for 1 hour at room temperature.
2. Proof in oven at 90°F until croissants are triple size.
3. Bake at 350°F for 8-9 minutes or until golden brown.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1139

Cucumber & Tomatoes Marinated

0000020879

Week 5 Day 7 - Dinner

Menu Planning Group: Sides

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cucumber Sliced	GFS-418439	1 Quart 3/4 Cup	2 1/4 Quart 1/2 Cup	3 1/2 Quart	1 Gallon 3 Cup	1 3/4 Gallon
Yellow Onions Sliced	GFS-196901	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup
Fresh Tomato Chopped	GFS-199036	1 1/2 Quart 1/4 Cup	3 Quart 1/2 Cup	1 Gallon 3 Cup	1 1/2 Gallon 1 Cup	2 1/4 Gallon
Apple Cider Vinegar	GFS-430795	1 Cup 1 Tablespoon	2 Cup	3 Cup	1 Quart 1/4 Cup	1 1/2 Quart 1/4 Cup
Granulated Sugar	GFS-108642	1 1/3 Tablespoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1/2 Teaspoon	1/2 Cup 1/3 Tablespoon
Salt	GFS-125557	2 1/8 Teaspoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon	2 2/3 Tablespoon	1/4 Cup 1/2 Teaspoon
Dill Weed	GFS-513938	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Regular Grind Black Pepper	GFS-225037	1 Teaspoon	2 1/8 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon 1/4 Teaspoon
Vegetable Oil	GFS-292702	1/2 Cup 1/3 Tablespoon	1 Cup 1 Tablespoon	1 1/2 Cup 1 Tablespoon	2 Cup	3 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Peel and slice cucumbers and onions. Cube tomatoes.
2. In a large bowl, mix the vinegar, sugar, salt, dill, pepper, and oil. Add cucumbers, onion, and tomatoes. Toss and let stand at least 15 minutes before serving.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

3. Serve using a 4 oz spoodle (heaping).

**Modified Diet Notes

For Finger Foods Diet, OMIT step 2. Serve 1/2 cup of sliced cucumbers and cubed tomatoes.

For Mechanical Soft Diet, cucumbers & tomatoes need to be finely chopped. This food may or may not be allowed based on individual patient/resident tolerance.

For NDD Levels 3 & 2 Diets, serve allowed, cooked, soft vegetable.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1140

Cucumber & Tomatoes Marinated Pureed Thick

0000021270

Week 5 Day 7 - Dinner

Menu Planning Group: Sides

Portion Size: #10 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #10 scoop

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Cucumbers & Tomatoes	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Remove amount of PREPARED and DRAINED salad needed from original recipe and place in blender or food processor.
2. Process until smooth in texture.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41ºF WITHIN 4 HOURS.

4. Serve #10 scoop per serving.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1141

Egg Salad

0000019935

Week 5 Day 7 - Dinner

Menu Planning Group: Entrée - Meatless

Portion Size: #8 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: #8 scoop

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hard Cooked Peeled Eggs	GFS-711160	58.25 1 Each	116.5 1 Each	174.75 1 Each	233 1 Each	349.5 1 Each
Mayonnaise	GFS-631411	2 1/4 Cup	1 Quart 3/4 Cup	1 3/4 Quart	2 1/4 Quart 1/2 Cup	3 1/2 Quart
Mustard	GFS-807682	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon
Salt	GFS-125557	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Ground White Pepper	GFS-149462	1 1/2 Teaspoon	1 Tablespoon	1 1/3 Tablespoon	2 Tablespoon	3 Tablespoon
Onion Powder	GFS-126993	1 Tablespoon 1/4 Teaspoon	2 Tablespoon 1/4 Teaspoon	3 Tablespoon 1/2 Teaspoon	1/4 Cup 1/2 Teaspoon	1/3 Cup 1 Tablespoon

WASH HANDS.

1. Chop eggs.
2. Combine all ingredients. Mix lightly. Chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERTURE OF 41°F.

3. Serve using a #8 scoop (4 oz) or menued portion.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1142

Fruit Cup Fresh

0000021111

Week 5 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Strawberries Quartered	GFS-212768	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Seedless Red Grapes	GFS-280895	3 1/4 Cup	1 1/2 Quart 1/2 Cup	2 1/2 Quart	3 1/4 Quart	1 1/4 Gallon
Banana	GFS-200999	1 Pound 1 Ounce	2 Pound 2 Ounce	3 Pound 3 Ounce	4 Pound 4 Ounce	6 Pound 8 Ounce
Red Delicous Apple	GFS-197696	14 Ounce	1 Pound 12 Ounce	2 Pound 10 Ounce	3 Pound 8 Ounce	5 Pound 4 Ounce
100% Lemon Juice	GFS-311227	1/4 Cup	1/2 Cup	3/4 Cup	1 Cup	1 1/2 Cup

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

1. Hull strawberries and cut into quarters.
2. Pull grapes from vine and cut into halves.
3. Peel and slice bananas.
4. Dice apples.
5. Place all prepared fruit into a large mixing bowl.
6. Add lemon juice concentrate. Mix well.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

7. Serve using a 4 oz spoodle.

**Modified Diet Notes:

For Potassium Restricted diet, omit bananas and serve more of of strawberries, apples and grapes.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1143

Fruit Cup Fresh Pureed Thick
0000021220

Week 5 Day 7 - Dinner

Menu Planning Group: Fruits

Portion Size: #12 scoop

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Fresh Fruit Cup	25 4z spoodle	50 4z spoodle	75 4z spoodle	100 4z spoodle	150 4z spoodle
Food Thickener GFS-527661	1 1/2 Cup 1 Tablespoon	3 1/4 Cup	1 Quart 3/4 Cup	1 1/2 Quart 1/4 Cup	2 1/4 Quart 1/2 Cup

WASH HANDS.

1. Remove grapes from salad before pureeing.
2. Place fresh fruit salad in blender or food processor and process until smooth in consistency.
3. Add a food thickener and process briefly until mixed. Scrape down sides with spatula and reprocess.
4. Cover and chill until ready to serve.

CCP: PRODUCT MUST BE COOLED TO A MAXIMUM INTERNAL TEMPERATURE OF 41 F WITHIN 4 HOURS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41 F

5. Serve one #12 scoop per serving.

NOTE: Measurements of thickener can be adjusted to achieve desired consistency

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1144

Milk 2%

0037138

Week 5 Day 7 - Dinner

Menu Planning Group: Beverages Cold

Portion Size: 8 Floz	Oven Temp:	Serving Pan:
	Internal Temp:	Serving Utensil:

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
2% White Milk	GFS-504602	1 1/2 Gallon 1 Cup	3 1/4 Gallon	4 3/4 Gallon	6 1/4 Gallon	9 1/2 Gallon

WASH HANDS.

1. Serve 8 flz or menued portion.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1145

Roll Hawaiian
0258985

Week 5 Day 7 - Dinner

Menu Planning Group: Breads

Portion Size: 1 roll

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: Tongs

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Hawaiian Roll	GFS-633931	25 1 Each	50 1 Each	75 1 Each	100 1 Each	150 1 Each

WASH HANDS.

1. Thaw at room temperature, ideally for 24 hours.

CCP: THAW ALL FROZEN FOODS UNDER REFRIGERATION AT 41°F OR BELOW.

2. Serve 1 roll or menued portion

*** Modified Diet Note:

-Minced & Moist diet: serve pureed or gelled.

-Soft & Bite-Sized Diet: serve pureed or gelled.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1146

Salad Trio Platter Grnd
0141024

Week 5 Day 7 - Dinner

Menu Planning Group: Entrée - Salad

Portion Size: see recipe

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Egg Salad	8.34 #8 scoop	16.67 #8 scoop	25 #8 scoop	33.34 #8 scoop	50 #8 scoop
Ground Chicken Salad	8.34 #8 scoop	16.67 #8 scoop	25 #8 scoop	33.34 #8 scoop	50 #8 scoop
Tuna Salad	8.34 #8 scoop	16.67 #8 scoop	25 #8 scoop	33.34 #8 scoop	50 #8 scoop
Croissant	25 1 each	50 1 each	75 1 each	100 1 each	150 1 each
Shredded Lettuce	25 1 cup	50 1 cup	75 1 cup	100 1 cup	150 1 cup

WASH HANDS.

1. Place #8 scoop of salad chosen (egg salad, ground chicken salad or tuna salad) into sliced croissant.
2. Top with shredded lettuce if desired.
3. Serve one salad sandwich each.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41ºF.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1147

Salad Trio Platter Pureed Thick

0131258

Week 5 Day 7 - Dinner

Menu Planning Group: Sandwiches - Cold

Portion Size: see recipe

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

	25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Pureed Tuna Salad Sandwich	9 1 Each	17 1 Each	25 1 Each	34 1 Each	50 1 Each
Pureed Egg Salad Sandwich	9 2.5 x 3.25" pc	17 2.5 x 3.25" pc	25 2.5 x 3.25" pc	34 2.5 x 3.25" pc	50 2.5 x 3.25" pc
Pureed Chicken Salad Sandwich	9 2.5 x 3.25" pc	17 2.5 x 3.25" pc	25 2.5 x 3.25" pc	34 2.5 x 3.25" pc	50 2.5 x 3.25" pc
Pureed Sandwich Garnish	25 #60lt, #100tm/on	50 #60lt, #100tm/on	75 #60lt, #100tm/on	100 #60lt, #100tm/on	150 #60lt, #100tm/on

WASH HANDS.

1. Prepare pureed sandwich as directed in individual recipe.
2. Serve with pureed sandwich garnish.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41 DEGREES F.

KINGSTON CARE CENTER OF FORT WAYNE

Recipe # 1148

Zucchini & Summer Squash

0000021103

Week 5 Day 7 - Dinner

Menu Planning Group: Vegetables

Portion Size: 4z spoodle

Oven Temp:

Internal Temp:

Serving Pan:

Serving Utensil: 4z spoodle

		25 Serving	50 Serving	75 Serving	100 Serving	150 Serving
Frozen Sliced Zucchini	GFS-533734	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce
Frozen Sliced Yellow Summer Squash	GFS-510408	2 Pound 4 Ounce	4 Pound 8 Ounce	6 Pound 12 Ounce	9 Pound	13 Pound 8 Ounce

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 8-12 minutes (5-6 psi) or 5-8 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0100187	Apple Slices (1/2 cup)	200	Week 1 Day 6		Fruits
0100187	Apple Slices (1/2 cup)	430	Week 2 Day 6		Fruits
0100187	Apple Slices (1/2 cup)	561	Week 3 Day 3		Fruits
0100187	Apple Slices (1/2 cup)	899	Week 4 Day 7		Fruits
0135727	Apples Cinnamon (#8 scoop)	276	Week 2 Day 2		Fruits
0135730	Apples Cinnamon Pureed Thick (#10 Scoop)	277	Week 2 Day 2		Fruits
0000019874	Applesauce Cinnamon (4z ladle)	62	Week 1 Day 2		Fruits
0000019874	Applesauce Cinnamon (4z ladle)	267	Week 2 Day 1		Fruits
0000019874	Applesauce Cinnamon (4z ladle)	745	Week 4 Day 2		Fruits
0000019874	Applesauce Cinnamon (4z ladle)	931	Week 5 Day 1		Fruits
0000020862	Applesauce Unsweetened (#8 scoop)	154	Week 1 Day 5		Desserts Fruits
0000020862	Applesauce Unsweetened (#8 scoop)	201	Week 1 Day 6		Desserts Fruits
0000020862	Applesauce Unsweetened (#8 scoop)	431	Week 2 Day 6		Desserts Fruits
0000020862	Applesauce Unsweetened (#8 scoop)	562	Week 3 Day 3		Desserts Fruits
0000020862	Applesauce Unsweetened (#8 scoop)	900	Week 4 Day 7		Desserts Fruits
0000020862	Applesauce Unsweetened (#8 scoop)	1046	Week 5 Day 5		Desserts Fruits
0000019881	Apricots (4z spoodle)	920	Week 5 Day 1		Fruits
0000020204	Apricots Pureed Thick (#10 scp, no skins)	921	Week 5 Day 1		Fruits
0037996	Baby Carrots Frsh MTG (1/2 cup)	285	Week 2 Day 2		Vegetables
0000019773	Bacon (2 slices)	38	Week 1 Day 2		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	309	Week 2 Day 3		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	375	Week 2 Day 5		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	506	Week 3 Day 2		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	815	Week 4 Day 5		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	908	Week 5 Day 1		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	1047	Week 5 Day 5		Entrée - Breakfast Meat
0000019773	Bacon (2 slices)	1110	Week 5 Day 7		Entrée - Breakfast Meat
0000020242	Banana Pureed Thick (#12 scoop)	24	Week 1 Day 1		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	127	Week 1 Day 4		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	298	Week 2 Day 2		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	334	Week 2 Day 3		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	376	Week 2 Day 5		Fruits

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020242	Banana Pureed Thick (#12 scoop)	529	Week 3 Day 2		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	591	Week 3 Day 4		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	868	Week 4 Day 6		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	1031	Week 5 Day 4		Fruits
0000020242	Banana Pureed Thick (#12 scoop)	1101	Week 5 Day 6		Fruits
0071824	Bar Cheesecake Lemon Pureed (#16 scoop)	707	Week 4 Day 1		Desserts
0146937	Bar Cherry Chocolate (2x3" Moist)	547	Week 3 Day 3		Desserts Cookie/Bars
0146937	Bar Cherry Chocolate (2x3" bar)	548	Week 3 Day 3		Desserts Cookie/Bars
0149559	Bar Cherry Chocolate Pureed Thick (#12 scoop)	549	Week 3 Day 3		Desserts Cookie/Bars
0070085	Bar Lemon Cheesecake (2 x 3" pc)	708	Week 4 Day 1		Desserts Cookie/Bars
0052216	Bars Princess (omit nuts)	1120	Week 5 Day 7		Desserts Cookie/Bars
0052216	Bars Princess (2 x 3" pc)	1121	Week 5 Day 7		Desserts Cookie/Bars
0087406	Bars Princess Pureed Thick (#12 scp, no nuts)	1122	Week 5 Day 7		Desserts Cookie/Bars
0000020117	Beans Baked Conv (#8 scoop)	167	Week 1 Day 5		Starchy Vegetable
0000020117	Beans Baked Conv (Mashed)	168	Week 1 Day 5		Starchy Vegetable
0000020117	Beans Baked Conv (Mashed)	1066	Week 5 Day 5		Starchy Vegetable
0000020117	Beans Baked Conv (#8 scoop)	1067	Week 5 Day 5		Starchy Vegetable
0000020314	Beans Baked Pureed Thick (#8 scoop)	169	Week 1 Day 5		Vegetables
0000020314	Beans Baked Pureed Thick (#8 scoop)	1068	Week 5 Day 5		Vegetables
0000025291	Beans Black Pureed (#12 scoop)	641	Week 3 Day 6		Vegetables
0000024755	Beans Black Seasoned (no bacon/tom)	642	Week 3 Day 6		Vegetables
0000024755	Beans Black Seasoned (4z spoodle)	643	Week 3 Day 6		Vegetables
0000020099	Beans Green (4z spoodle)	128	Week 1 Day 4		Vegetables
0000020099	Beans Green (4z spoodle)	386	Week 2 Day 5		Vegetables
0000020099	Beans Green (4z spoodle)	516	Week 3 Day 2		Vegetables
0000020099	Beans Green (4z spoodle)	579	Week 3 Day 4		Vegetables
0000020099	Beans Green (4z spoodle)	672	Week 3 Day 7		Vegetables
0000020099	Beans Green (4z spoodle)	761	Week 4 Day 3		Vegetables
0000020099	Beans Green (4z spoodle)	951	Week 5 Day 2		Vegetables
0000020099	Beans Green (4z spoodle)	984	Week 5 Day 3		Vegetables
0000020099	Beans Green (4z spoodle)	1090	Week 5 Day 6		Vegetables
0000020282	Beans Green Pureed Thick (#16 scoop)	129	Week 1 Day 4		Vegetables
0000020282	Beans Green Pureed Thick (#16 scoop)	387	Week 2 Day 5		Vegetables
0000020282	Beans Green Pureed Thick (#16 scoop)	517	Week 3 Day 2		Vegetables

Key Name	Item Name	Index #	Cycle Day		Comments	Menu Planning Group
0000020282	Beans Green Pureed Thick (#16 scoop)	762	Week 4	Day 3		Vegetables
0000020282	Beans Green Pureed Thick (#16 scoop)	985	Week 5	Day 3		Vegetables
0000020282	Beans Green Pureed Thick (#16 scoop)	1091	Week 5	Day 6		Vegetables
0136412	Beef & Vegetable Stir Fry (#6 scoop)	118	Week 1	Day 4		Entrée - Beef & Veal
0136415	Beef & Vegetable Stir Fry Grnd (#6 scp, 2z gvy)	119	Week 1	Day 4		Entrée - Beef & Veal
0141376	Beef & Vegetable Stir Fry Pureed Thick (#6 Scoop)	120	Week 1	Day 4		Entrée - Beef & Veal
0130924	Beef Enchilada (1 Each)	644	Week 3	Day 6		Entrée - Beef & Veal
0135113	Beef Enchilada Pureed Thick (#6 Scoop)	645	Week 3	Day 6		Entrée - Beef & Veal
0000019982	Beef Roast (3z slice)	986	Week 5	Day 3		Entrée - Beef & Veal
0000020579	Beef Roast Grnd (#8 scp, 2flz gvy)	952	Week 5	Day 2		Entrée - Beef & Veal
0000024462	Beef Roast Pureed Thick (#8 scoop)	953	Week 5	Day 2		Entrée - Beef & Veal
0000020026	Beef Stroganoff (4z ladle)	388	Week 2	Day 5		Entrée - Beef & Veal
0000020026	Beef Stroganoff (4z ladle)	1016	Week 5	Day 4		Entrée - Beef & Veal
0000020558	Beef Stroganoff Grnd (#6 scoop)	389	Week 2	Day 5		Entrée - Beef & Veal
0000020558	Beef Stroganoff Grnd (#6 scoop)	1017	Week 5	Day 4		Entrée - Beef & Veal
0000024463	Beef Stroganoff Pureed Thick (#8 scoop)	390	Week 2	Day 5		Entrée - Beef & Veal
0000024463	Beef Stroganoff Pureed Thick (#8 scoop)	1018	Week 5	Day 4		Entrée - Beef & Veal
0092105	Beef Tater Tot Bake (6z, Soft)	335	Week 2	Day 3		Entrée - Beef & Veal
0092105	Beef Tater Tot Bake (6z, Soft)	997	Week 5	Day 3		Entrée - Beef & Veal
0096345	Beef Tater Tot Bake Pureed Thick (#6 scoop)	336	Week 2	Day 3		Entrée - Beef & Veal
0096345	Beef Tater Tot Bake Pureed Thick (#6 scoop)	998	Week 5	Day 3		Entrée - Beef & Veal
0000023988	Beef Tenderloin Tips w/Wild Rice (3z mt, .5c rice)	48	Week 1	Day 2		Entrée - Beef & Veal
0000026092	Beef Tips Balsamic Marinated (3z serving)	222	Week 1	Day 7		Entrée - Beef & Veal
0000026099	Beef Tips Balsamic Marinated Grnd (#8 scp, 2flz gvy)	223	Week 1	Day 7		Entrée - Beef & Veal
0000026124	Beef Tips Marinated Balsamic Pureed Thk (#8 scoop)	224	Week 1	Day 7		Entrée - Beef & Veal
0000020289	Beets (4z spoodle)	932	Week 5	Day 1		Vegetables
0000020290	Beets Pureed Thick (#12 scoop)	933	Week 5	Day 1		Vegetables
0000020406	Biscuit Pureed (#30 scoop)	155	Week 1	Day 5		Breads
0000020406	Biscuit Pureed (#30 scoop)	225	Week 1	Day 7		Breads
0000020406	Biscuit Pureed (#30 scoop)	518	Week 3	Day 2		Breads
0137157	Biscuit Southern Style (1/2 Each)	156	Week 1	Day 5		Breads
0137157	Biscuit Southern Style (1/2 Each)	310	Week 2	Day 3		Breads
0137157	Biscuit Southern Style (1/2 Each)	519	Week 3	Day 2		Breads
0137157	Biscuit Southern Style (1/2 Each)	580	Week 3	Day 4		Breads

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0137157	Biscuit Southern Style (1/2 Each)	880	Week 4 Day 7		Breads
0137157	Biscuit Southern Style (1/2 Each)	922	Week 5 Day 1		Breads
0000019740	Biscuit Speed Scratch (moist w/hny)	157	Week 1 Day 5		Breads
0000019740	Biscuit Speed Scratch (moist w/hny)	226	Week 1 Day 7		Breads
0000019740	Biscuit Speed Scratch (1 biscuit)	227	Week 1 Day 7		Breads
0000019740	Biscuit Speed Scratch (moist w/hny)	520	Week 3 Day 2		Breads
0117470	Biscuits and Sausage Gravy (1 bsct, 1z gvy)	178	Week 1 Day 6		Entrée - Breakfast
0117470	Biscuits and Sausage Gravy (1 bsct, 1z gvy)	311	Week 2 Day 3		Entrée - Breakfast
0117470	Biscuits and Sausage Gravy (1 bsct, 1z gvy)	470	Week 3 Day 1		Entrée - Breakfast
0117470	Biscuits and Sausage Gravy (1 bsct, 1z gvy)	881	Week 4 Day 7		Entrée - Breakfast
0117470	Biscuits and Sausage Gravy (1 bsct, 1z gvy)	1009	Week 5 Day 4		Entrée - Breakfast
0118266	Biscuits and Sausage Gravy Pureed Thick (#10 bsct, 1z gvy)	179	Week 1 Day 6		Entrée - Breakfast
0118266	Biscuits and Sausage Gravy Pureed Thick (#10 bsct, 1z gvy)	471	Week 3 Day 1		Entrée - Breakfast
0197689	Blondie Chocolate Chip (2x2" Moist)	255	Week 2 Day 1		Desserts Cookie/Bars
0197689	Blondie Chocolate Chip (2x2" pc)	256	Week 2 Day 1		Desserts Cookie/Bars
0197689	Blondie Chocolate Chip (2x2" Moist)	888	Week 4 Day 7		Desserts Cookie/Bars
0197689	Blondie Chocolate Chip (2x2" pc)	889	Week 4 Day 7		Desserts Cookie/Bars
0037654	Blueberries (4z ladle)	212	Week 1 Day 7		Fruits
0037654	Blueberries (4z ladle)	974	Week 5 Day 3		Fruits
0000025923	Blueberries Pureed Thick (#12 scoop)	213	Week 1 Day 7		Fruits
0000025923	Blueberries Pureed Thick (#12 scoop)	975	Week 5 Day 3		Fruits
0230829	Bratwurst Patty on Bun (1 each)	25	Week 1 Day 1		Entrée - Beef & Veal
0230829	Bratwurst Patty on Bun (1 each)	650	Week 3 Day 6		Entrée - Beef & Veal
0000020428	Bread Pureed (2/3" slice)	11	Week 1 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	26	Week 1 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	39	Week 1 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	49	Week 1 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	73	Week 1 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	82	Week 1 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	95	Week 1 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	121	Week 1 Day 4		Breads
0000020428	Bread Pureed (2/3" slice)	130	Week 1 Day 4		Breads
0000020428	Bread Pureed (2/3" slice)	186	Week 1 Day 6		Breads

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020428	Bread Pureed (2/3" slice)	202	Week 1 Day 6		Breads
0000020428	Bread Pureed (2/3" slice)	214	Week 1 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	245	Week 2 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	257	Week 2 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	268	Week 2 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	278	Week 2 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	312	Week 2 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	354	Week 2 Day 4		Breads
0000020428	Bread Pureed (2/3" slice)	391	Week 2 Day 5		Breads
0000020428	Bread Pureed (2/3" slice)	410	Week 2 Day 6		Breads
0000020428	Bread Pureed (2/3" slice)	417	Week 2 Day 6		Breads
0000020428	Bread Pureed (2/3" slice)	449	Week 2 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	460	Week 2 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	478	Week 3 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	507	Week 3 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	550	Week 3 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	570	Week 3 Day 4		Breads
0000020428	Bread Pureed (2/3" slice)	601	Week 3 Day 5		Breads
0000020428	Bread Pureed (2/3" slice)	608	Week 3 Day 5		Breads
0000020428	Bread Pureed (2/3" slice)	662	Week 3 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	673	Week 3 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	684	Week 3 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	718	Week 4 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	725	Week 4 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	733	Week 4 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	754	Week 4 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	763	Week 4 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	771	Week 4 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	827	Week 4 Day 5		Breads
0000020428	Bread Pureed (2/3" slice)	849	Week 4 Day 6		Breads
0000020428	Bread Pureed (2/3" slice)	882	Week 4 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	923	Week 5 Day 1		Breads
0000020428	Bread Pureed (2/3" slice)	954	Week 5 Day 2		Breads
0000020428	Bread Pureed (2/3" slice)	976	Week 5 Day 3		Breads

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020428	Bread Pureed (2/3" slice)	987	Week 5 Day 3		Breads
0000020428	Bread Pureed (2/3" slice)	1019	Week 5 Day 4		Breads
0000020428	Bread Pureed (2/3" slice)	1032	Week 5 Day 4		Breads
0000020428	Bread Pureed (2/3" slice)	1048	Week 5 Day 5		Breads
0000020428	Bread Pureed (2/3" slice)	1056	Week 5 Day 5		Breads
0000020428	Bread Pureed (2/3" slice)	1092	Week 5 Day 6		Breads
0000020428	Bread Pureed (2/3" slice)	1123	Week 5 Day 7		Breads
0000020428	Bread Pureed (2/3" slice)	1136	Week 5 Day 7		Breads
0000019755	Breadstick (1 each)	521	Week 3 Day 2		Breads
0087370	Breadstick Buttered (1 each)	96	Week 1 Day 3		Breads
0087370	Breadstick Buttered (1 ea, soft)	97	Week 1 Day 3		Breads
0087370	Breadstick Buttered (1 ea, soft)	203	Week 1 Day 6		Breads
0087370	Breadstick Buttered (1 each)	204	Week 1 Day 6		Breads
0087370	Breadstick Buttered (1 ea, soft)	685	Week 3 Day 7		Breads
0087370	Breadstick Buttered (1 ea, soft)	772	Week 4 Day 3		Breads
0087370	Breadstick Buttered (1 each)	869	Week 4 Day 6		Breads
0087370	Breadstick Buttered (1 ea, soft)	924	Week 5 Day 1		Breads
0087370	Breadstick Buttered (1 each)	1093	Week 5 Day 6		Breads
0040671	Broccoli & Cauliflower (4z spoodle)	522	Week 3 Day 2		Vegetables
0040671	Broccoli & Cauliflower (4z spoodle)	581	Week 3 Day 4		Vegetables
0000020292	Broccoli & Cauliflower Pureed Thick (#16 scoop)	582	Week 3 Day 4		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	12	Week 1 Day 1		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	205	Week 1 Day 6		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	286	Week 2 Day 2		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	651	Week 3 Day 6		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	674	Week 3 Day 7		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	828	Week 4 Day 5		Vegetables
0000020101	Broccoli Ckd (4z spoodle)	1057	Week 5 Day 5		Vegetables
0082544	Broccoli Pureed Thick (#16 scoop)	13	Week 1 Day 1		Vegetables
0082544	Broccoli Pureed Thick (#16 scoop)	287	Week 2 Day 2		Vegetables
0082544	Broccoli Pureed Thick (#16 scoop)	675	Week 3 Day 7		Vegetables
0082544	Broccoli Pureed Thick (#16 scoop)	829	Week 4 Day 5		Vegetables
0082544	Broccoli Pureed Thick (#16 scoop)	1058	Week 5 Day 5		Vegetables
0000025988	Brownie Speed-Scratch Pureed Thick (#10 scoop)	228	Week 1 Day 7		Desserts

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020102	Cabbage Cooked (4z spoodle)	27	Week 1 Day 1		Vegetables
0000020102	Cabbage Cooked (4z spoodle)	366	Week 2 Day 4		Vegetables
0000020102	Cabbage Cooked (4z spoodle)	491	Week 3 Day 1		Vegetables
0000020102	Cabbage Cooked (4z spoodle)	934	Week 5 Day 1		Vegetables
0265507	Cabbage Green Sauteed (4z spoodle)	551	Week 3 Day 3		Vegetables
0265507	Cabbage Green Sauteed (4z spoodle)	709	Week 4 Day 1		Vegetables
0265509	Cabbage Green Sauteed Pureed Thick (#12 scoop)	552	Week 3 Day 3		Vegetables
0265509	Cabbage Green Sauteed Pureed Thick (#12 scoop)	710	Week 4 Day 1		Vegetables
0000019906	Cake Angel Confetti (1/12th slc moist)	320	Week 2 Day 3		Desserts Cake
0000019906	Cake Angel Confetti (1/12th slice)	321	Week 2 Day 3		Desserts Cake
0000020898	Cake Angel Confetti Pureed Thick (#24 scoop)	322	Week 2 Day 3		Desserts Cake
0169840	Cake Buckeye (2x2" pc)	523	Week 3 Day 2		Desserts Cake
0169840	Cake Buckeye (Moist 2x2" pc)	524	Week 3 Day 2		Desserts Cake
0169844	Cake Buckeye Pureed Thick (#12 scoop)	525	Week 3 Day 2		Desserts Cake
0264336	Cake Chocolate Cherry (2 x 2" pc)	83	Week 1 Day 3		Desserts Cake
0265355	Cake Chocolate Cherry Pureed Thick (#12 scoop)	84	Week 1 Day 3		Desserts Cake
0000019820	Cake Fudge Hot (1 each)	764	Week 4 Day 3		Desserts Cake
0000020149	Cake Fudge Hot Pureed Thick (#16 scp, 1T sce)	765	Week 4 Day 3		Desserts Cake
0000025029	Cake Lemon Poppyseed (3x2" pc)	158	Week 1 Day 5		Desserts Cake
0264357	Cake Peach Slump (2x2" pc)	479	Week 3 Day 1		Desserts Cake
0264357	Cake Peach Slump (Moist 2x2"pc)	480	Week 3 Day 1		Desserts Cake
0265635	Cake Peach Slump Pureed Thick (#12 scoop)	481	Week 3 Day 1		Desserts
0000019849	Cake Pineapple Upside Down (2 x 2" pc)	1020	Week 5 Day 4		Desserts Cake
0000020164	Cake Pineapple Upside Down Pureed Thick (#12 scoop)	1021	Week 5 Day 4		Desserts Cake
0201286	Cake Sponge w/Whip Topping (2 x 3" pc)	583	Week 3 Day 4		Desserts Cake
0201286	Cake Sponge w/Whip Topping (Moist)	584	Week 3 Day 4		Desserts Cake
0201291	Cake Sponge w/Whip Topping Pureed Thick (#10 scoop)	585	Week 3 Day 4		Desserts Cake
0000025025	Cake Vanilla Pudding (3x2" pc)	955	Week 5 Day 2		Desserts Cake
0000025025	Cake Vanilla Pudding (3x2" pc)	988	Week 5 Day 3		Desserts Cake
0000026086	Cake Vanilla Pudding Pureed Thick (#12 scoop)	956	Week 5 Day 2		Desserts Cake
0000019865	Cake White Frosted (Moist 2x2" pc)	1022	Week 5 Day 4		Desserts Cake
0000021433	Cake Yellow Frosted (2 x 2" pc)	159	Week 1 Day 5		Desserts Cake
0000026082	Cake Yellow Frosted Pureed Thick (#12 scoop)	160	Week 1 Day 5		Desserts Cake
0000019159	Cantaloupe (4z spoodle)	235	Week 1 Day 7		Fruits

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000019159	Cantaloupe (4z Fnly Chpd)	236	Week 1 Day 7		Fruits
0000019159	Cantaloupe (4z spoodle)	686	Week 3 Day 7		Fruits
0000019159	Cantaloupe (4z Fnly Chpd)	687	Week 3 Day 7		Fruits
0000019159	Cantaloupe (4z spoodle)	963	Week 5 Day 2		Fruits
0000019159	Cantaloupe (4z Fnly Chpd)	964	Week 5 Day 2		Fruits
0000021265	Cantaloupe Pureed Thick (#12 scoop)	237	Week 1 Day 7		Fruits
0000021265	Cantaloupe Pureed Thick (#12 scoop)	688	Week 3 Day 7		Fruits
0000021265	Cantaloupe Pureed Thick (#12 scoop)	965	Week 5 Day 2		Fruits
0000020106	Carrots (4z spoodle)	418	Week 2 Day 6		Vegetables
0000020106	Carrots (4z spoodle)	734	Week 4 Day 2		Vegetables
0000020106	Carrots (4z spoodle)	841	Week 4 Day 5		Vegetables
0052392	Carrots Dilled (4z spoodle)	50	Week 1 Day 2		Vegetables
0052392	Carrots Dilled (4z spoodle)	258	Week 2 Day 1		Vegetables
0052392	Carrots Dilled (4z spoodle)	957	Week 5 Day 2		Vegetables
0052392	Carrots Dilled (4z spoodle)	989	Week 5 Day 3		Vegetables
0000025926	Carrots Dilled Pureed Thick (#12 scoop)	51	Week 1 Day 2		Vegetables
0000025926	Carrots Dilled Pureed Thick (#12 scoop)	259	Week 2 Day 1		Vegetables
0000025926	Carrots Dilled Pureed Thick (#12 scoop)	958	Week 5 Day 2		Vegetables
0000020298	Carrots Pureed Thick (#12 scoop)	419	Week 2 Day 6		Vegetables
0000020298	Carrots Pureed Thick (#12 scoop)	735	Week 4 Day 2		Vegetables
0000020298	Carrots Pureed Thick (#12 scoop)	842	Week 4 Day 5		Vegetables
0183936	Carrots Roasted (4z spoodle)	229	Week 1 Day 7		Vegetables
0183936	Carrots Roasted (4z spoodle)	355	Week 2 Day 4		Vegetables
0183936	Carrots Roasted (4z spoodle)	652	Week 3 Day 6		Vegetables
0183936	Carrots Roasted (4z spoodle)	1023	Week 5 Day 4		Vegetables
0184723	Carrots Roasted Pureed Thick (#12 scoop)	230	Week 1 Day 7		Vegetables
0184723	Carrots Roasted Pureed Thick (#12 scoop)	356	Week 2 Day 4		Vegetables
0184723	Carrots Roasted Pureed Thick (#12 scoop)	653	Week 3 Day 6		Vegetables
0184723	Carrots Roasted Pureed Thick (#12 scoop)	1024	Week 5 Day 4		Vegetables
c0066825	Casserole Beefy Macaroni (1 cup)	719	Week 4 Day 1		Entrée - Beef & Veal
0192339	Casserole Pizza (#6 scoop)	206	Week 1 Day 6		Entrée - Pork
0192340	Casserole Pizza Pureed Thick (#6 scoop)	207	Week 1 Day 6		Entrée - Pork
0000020108	Cauliflower (4z spoodle)	98	Week 1 Day 3		Vegetables
0000020108	Cauliflower (4z spoodle)	323	Week 2 Day 3		Vegetables

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000021413	Cauliflower Pureed Thick (#16 scoop)	99	Week 1 Day 3		Vegetables
0000021413	Cauliflower Pureed Thick (#16 scoop)	324	Week 2 Day 3		Vegetables
0060028	Cereal Choice of (1 serving)	1	Week 1 Day 1		Cereals Cold
0060028	Cereal Choice of (1 serving)	40	Week 1 Day 2		Cereals Cold
0060028	Cereal Choice of (1 serving)	74	Week 1 Day 3		Cereals Cold
0060028	Cereal Choice of (1 serving)	106	Week 1 Day 4		Cereals Cold
0060028	Cereal Choice of (1 serving)	140	Week 1 Day 5		Cereals Cold
0060028	Cereal Choice of (1 serving)	180	Week 1 Day 6		Cereals Cold
0060028	Cereal Choice of (1 serving)	215	Week 1 Day 7		Cereals Cold
0060028	Cereal Choice of (1 serving)	246	Week 2 Day 1		Cereals Cold
0060028	Cereal Choice of (1 serving)	279	Week 2 Day 2		Cereals Cold
0060028	Cereal Choice of (1 serving)	313	Week 2 Day 3		Cereals Cold
0060028	Cereal Choice of (1 serving)	341	Week 2 Day 4		Cereals Cold
0060028	Cereal Choice of (1 serving)	377	Week 2 Day 5		Cereals Cold
0060028	Cereal Choice of (1 serving)	411	Week 2 Day 6		Cereals Cold
0060028	Cereal Choice of (1 serving)	438	Week 2 Day 7		Cereals Cold
0060028	Cereal Choice of (1 serving)	472	Week 3 Day 1		Cereals Cold
0060028	Cereal Choice of (1 serving)	508	Week 3 Day 2		Cereals Cold
0060028	Cereal Choice of (1 serving)	537	Week 3 Day 3		Cereals Cold
0060028	Cereal Choice of (1 serving)	571	Week 3 Day 4		Cereals Cold
0060028	Cereal Choice of (1 serving)	602	Week 3 Day 5		Cereals Cold
0060028	Cereal Choice of (1 serving)	630	Week 3 Day 6		Cereals Cold
0060028	Cereal Choice of (1 serving)	663	Week 3 Day 7		Cereals Cold
0060028	Cereal Choice of (1 serving)	697	Week 4 Day 1		Cereals Cold
0060028	Cereal Choice of (1 serving)	726	Week 4 Day 2		Cereals Cold
0060028	Cereal Choice of (1 serving)	755	Week 4 Day 3		Cereals Cold
0060028	Cereal Choice of (1 serving)	783	Week 4 Day 4		Cereals Cold
0060028	Cereal Choice of (1 serving)	816	Week 4 Day 5		Cereals Cold
0060028	Cereal Choice of (1 serving)	850	Week 4 Day 6		Cereals Cold
0060028	Cereal Choice of (1 serving)	883	Week 4 Day 7		Cereals Cold
0060028	Cereal Choice of (1 serving)	909	Week 5 Day 1		Cereals Cold
0060028	Cereal Choice of (1 serving)	941	Week 5 Day 2		Cereals Cold
0060028	Cereal Choice of (1 serving)	977	Week 5 Day 3		Cereals Cold
0060028	Cereal Choice of (1 serving)	1010	Week 5 Day 4		Cereals Cold

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0060028	Cereal Choice of (1 serving)	1049	Week 5 Day 5		Cereals Cold
0060028	Cereal Choice of (1 serving)	1079	Week 5 Day 6		Cereals Cold
0060028	Cereal Choice of (1 serving)	1111	Week 5 Day 7		Cereals Cold
0000024155	Cereal Hot Choice Pureed (#8 scoop)	2	Week 1 Day 1		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	41	Week 1 Day 2		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	75	Week 1 Day 3		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	107	Week 1 Day 4		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	141	Week 1 Day 5		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	181	Week 1 Day 6		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	216	Week 1 Day 7		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	247	Week 2 Day 1		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	280	Week 2 Day 2		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	314	Week 2 Day 3		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	342	Week 2 Day 4		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	378	Week 2 Day 5		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	412	Week 2 Day 6		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	439	Week 2 Day 7		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	473	Week 3 Day 1		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	509	Week 3 Day 2		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	538	Week 3 Day 3		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	572	Week 3 Day 4		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	603	Week 3 Day 5		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	631	Week 3 Day 6		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	664	Week 3 Day 7		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	698	Week 4 Day 1		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	727	Week 4 Day 2		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	756	Week 4 Day 3		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	784	Week 4 Day 4		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	817	Week 4 Day 5		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	851	Week 4 Day 6		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	884	Week 4 Day 7		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	910	Week 5 Day 1		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	942	Week 5 Day 2		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	978	Week 5 Day 3		Cereals Hot

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000024155	Cereal Hot Choice Pureed (#8 scoop)	1011	Week 5 Day 4		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	1050	Week 5 Day 5		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	1080	Week 5 Day 6		Cereals Hot
0000024155	Cereal Hot Choice Pureed (#8 scoop)	1112	Week 5 Day 7		Cereals Hot
0000021052	Chicken and Noodles (8z ladle)	161	Week 1 Day 5		Entrée - Poultry
0000021059	Chicken and Noodles Grnd (8z ladle, 2 flz gvy)	162	Week 1 Day 5		Entrée - Poultry
0000025482	Chicken and Noodles Pureed Thick (#8 Scoop)	163	Week 1 Day 5		Entrée - Poultry
0000020505	Chicken Breast BBQ (1 breast)	959	Week 5 Day 2		Entrée - Poultry
0093270	Chicken Breast Crispy Lemon (1 breast)	609	Week 3 Day 5		Entrée - Poultry
0094013	Chicken Breast Crispy Lemon Grnd (#6 scp, 2z gvy)	610	Week 3 Day 5		Entrée - Poultry
0096472	Chicken Breast Crispy Lemon Pureed Thick (#6 scp, 3T sce)	611	Week 3 Day 5		Entrée - Poultry
0070320	Chicken Breast Dijon Grnd (#6 scp, 2 flz gvy)	990	Week 5 Day 3		Entrée - Poultry
0071817	Chicken Breast Dijon Pureed (#8 scoop)	991	Week 5 Day 3		Entrée - Poultry
0183770	Chicken Breast Honey Mustard (1 Each)	420	Week 2 Day 6		Entrée - Poultry
0183770	Chicken Breast Honey Mustard (1 Each)	858	Week 4 Day 6		Entrée - Poultry
0183785	Chicken Breast Honey Mustard Grnd (#6 scp, 2 flz gvy)	421	Week 2 Day 6		Entrée - Poultry
0183785	Chicken Breast Honey Mustard Grnd (#6 scp, 2 flz gvy)	859	Week 4 Day 6		Entrée - Poultry
0183798	Chicken Breast Honey Mustard Pureed (#8 scoop)	422	Week 2 Day 6		Entrée - Poultry
0183798	Chicken Breast Honey Mustard Pureed (#8 scoop)	860	Week 4 Day 6		Entrée - Poultry
0000020146	Chicken Cordon Bleu (1 each)	14	Week 1 Day 1		Entrée - Poultry
0000021228	Chicken Cordon Bleu Grnd (#6 scp, 2 flz gvy)	15	Week 1 Day 1		Entrée - Poultry
0000020439	Chicken Cordon Bleu Pureed Thick (#8 scoop)	16	Week 1 Day 1		Entrée - Poultry
0272515	Chicken Creamed (6 flz ladle)	526	Week 3 Day 2		Entrée - Poultry
0272515	Chicken Creamed (6 flz ladle)	586	Week 3 Day 4		Entrée - Poultry
0272515	Chicken Creamed (6 flz ladle)	925	Week 5 Day 1		Entrée - Poultry
0069497	Chicken Oven Fried Garden (1 thigh)	482	Week 3 Day 1		Entrée - Poultry
0070219	Chicken Oven Fried Garden Grnd (#6 scp, 2 flz gvy)	483	Week 3 Day 1		Entrée - Poultry
0000019827	Chicken Parmesan (1 each 1z sce)	325	Week 2 Day 3		Entrée - Poultry
0000020719	Chicken Parmesan Grnd (#6 scp, 2 flz sce)	326	Week 2 Day 3		Entrée - Poultry
0000025485	Chicken Parmesan Pureed Thick (#6 Scoop)	327	Week 2 Day 3		Entrée - Poultry
0265960	Chicken Ratatouille Roasted Grnd (#6 scp,1.5c veg)	926	Week 5 Day 1		Entrée - Poultry
0265964	Chicken Ratatouille Roasted Pureed Thick (2-#10 scoops)	927	Week 5 Day 1		Entrée - Poultry
0250445	Chicken Thigh Cornflake (1 each)	773	Week 4 Day 3		Entrée - Poultry

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0250447	Chicken Thigh Cornflake Grnd (#6 scp, 2z gvy)	870	Week 4 Day 6		Entrée - Poultry
0250451	Chicken Thigh Cornflake Pureed Thick (#6 Scoop)	871	Week 4 Day 6		Entrée - Poultry
0253050	Chicken Thigh Lemon Pepper (4z thigh)	85	Week 1 Day 3		Entrée - Poultry
0253051	Chicken Thigh Lemon Pepper Grnd (#6 scp, 2 flz gvy)	86	Week 1 Day 3		Entrée - Poultry
0253053	Chicken Thigh Lemon Pepper Pureed Thick (#6 Scoop)	87	Week 1 Day 3		Entrée - Poultry
0250519	Chicken Thigh Savory Baked (4z thigh)	357	Week 2 Day 4		Entrée - Poultry
0250520	Chicken Thigh Savory Baked Grnd (#6 scp, 2flz gvy)	358	Week 2 Day 4		Entrée - Poultry
0250521	Chicken Thigh Savory Baked Pureed Thick (#6 scoop)	359	Week 2 Day 4		Entrée - Poultry
0136448	Chicken Thighs Bourbon (1 thigh, 3z sce)	187	Week 1 Day 6		Entrée - Poultry
0071828	Chicken Thighs Garden Oven Fried Pureed (#8 scoop)	484	Week 3 Day 1		Entrée - Poultry
0099732	Chili Cincinnati 3-Way MTG (1 serving)	397	Week 2 Day 5		Entrée - Beef & Veal
0099732	Chili Cincinnati 3-Way MTG (1 serving)	999	Week 5 Day 3		Entrée - Beef & Veal
0201053	Choice of Roll (1 Each)	17	Week 1 Day 1		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	18	Week 1 Day 1		Breads
0201053	Choice of Roll (1 Each)	52	Week 1 Day 2		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	53	Week 1 Day 2		Breads
0201053	Choice of Roll (1 Each)	88	Week 1 Day 3		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	89	Week 1 Day 3		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	131	Week 1 Day 4		Breads
0201053	Choice of Roll (1 Each)	132	Week 1 Day 4		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	188	Week 1 Day 6		Breads
0201053	Choice of Roll (1 Each)	189	Week 1 Day 6		Breads
0201053	Choice of Roll (1 Each)	269	Week 2 Day 1		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	270	Week 2 Day 1		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	423	Week 2 Day 6		Breads
0201053	Choice of Roll (1 Each)	424	Week 2 Day 6		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	461	Week 2 Day 7		Breads
0201053	Choice of Roll (1 Each)	462	Week 2 Day 7		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	485	Week 3 Day 1		Breads
0201053	Choice of Roll (1 Each)	486	Week 3 Day 1		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	553	Week 3 Day 3		Breads
0201053	Choice of Roll (1 Each)	554	Week 3 Day 3		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	676	Week 3 Day 7		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	736	Week 4 Day 2		Breads

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0201053	Choice of Roll (1 Ea, Bttrd)	830	Week 4 Day 5		Breads
0201053	Choice of Roll (1 Each)	831	Week 4 Day 5		Breads
0201053	Choice of Roll (1 Each)	992	Week 5 Day 3		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	1025	Week 5 Day 4		Breads
0201053	Choice of Roll (1 Each)	1026	Week 5 Day 4		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	1033	Week 5 Day 4		Breads
0201053	Choice of Roll (1 Each)	1034	Week 5 Day 4		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	1094	Week 5 Day 6		Breads
0201053	Choice of Roll (1 Ea, Bttrd)	1124	Week 5 Day 7		Breads
0201053	Choice of Roll (1 Each)	1125	Week 5 Day 7		Breads
0265369	Chowder Corn Speed Scratch (6 flz ladle)	299	Week 2 Day 2		Soup from Scratch
0136454	Chowder Hash Brown Creamy (6z ladle)	398	Week 2 Day 5		Soup from Scratch
0141326	Chowder Hash Brown Creamy Pureed Thick (6z ladle)	399	Week 2 Day 5		Soup from Scratch
0209055	Cobbler Blueberry Biscuit Pureed Thick (#12 scoop)	612	Week 3 Day 5		Desserts Crisps/Cobblers
0208897	Cobbler Blueberry with Biscuit (#12 scoop)	613	Week 3 Day 5		Desserts Crisps/Cobblers
0000021123	Cobbler Fruit Peach (1/18th pc)	794	Week 4 Day 4		Desserts Crisps/Cobblers
0166946	Cod Cracker Crumb Grnd (#8 scp, 2z gvy)	901	Week 4 Day 7		Entrée - Fish & Seafood
0173159	Cod Cracker Crumb Pureed Thick (#6 scoop)	902	Week 4 Day 7		Entrée - Fish & Seafood
0157434	Cod Herb Crusted Grnd (#8 scp, 2z gvy)	288	Week 2 Day 2		Entrée - Fish & Seafood
0159299	Cod Herb Crusted Pureed Thick (#6 Scoop)	289	Week 2 Day 2		Entrée - Fish & Seafood
0192028	Cod Lemon Baked Grnd (#8 scp, 2z gvy)	400	Week 2 Day 5		Entrée - Fish & Seafood
0192029	Cod Lemon Baked Pureed Thick (#8 scoop)	401	Week 2 Day 5		Entrée - Fish & Seafood
0257407	Cole Slaw Creamy Speed Scratch (#8 scoop)	28	Week 1 Day 1		Sides
0257407	Cole Slaw Creamy Speed Scratch (#8 scoop)	367	Week 2 Day 4		Sides
0257407	Cole Slaw Creamy Speed Scratch (#8 scoop)	492	Week 3 Day 1		Sides
0257407	Cole Slaw Creamy Speed Scratch (#8 scoop)	935	Week 5 Day 1		Sides
0257410	Cole Slaw Creamy Speed Scratch Pureed Thk (#8 scoop)	29	Week 1 Day 1		Sides
0257410	Cole Slaw Creamy Speed Scratch Pureed Thk (#8 scoop)	368	Week 2 Day 4		Sides
0257410	Cole Slaw Creamy Speed Scratch Pureed Thk (#8 scoop)	493	Week 3 Day 1		Sides
0257410	Cole Slaw Creamy Speed Scratch Pureed Thk (#8 scoop)	936	Week 5 Day 1		Sides
0250475	Cookie Brownie Crinkle (Moist)	231	Week 1 Day 7		Desserts Cookie/Bars
0250475	Cookie Brownie Crinkle (1 Each)	232	Week 1 Day 7		Desserts Cookie/Bars
0000019862	Cookie Peanut Butter (1 cky in milk)	360	Week 2 Day 4		Desserts Cookie/Bars
0000019862	Cookie Peanut Butter (1 cookie)	361	Week 2 Day 4		Desserts Cookie/Bars

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020228	Cookie Peanut Butter Pureed Thick (#40 scoop)	362	Week 2 Day 4		Desserts Cookie/Bars
0226740	Cookie Red Velvet Conv (1 cky in milk)	1059	Week 5 Day 5		Desserts Cookie/Bars
0226740	Cookie Red Velvet Conv (1 Each)	1060	Week 5 Day 5		Desserts Cookie/Bars
0226741	Cookie Red Velvet Pureed Thick (#30 scoop)	1061	Week 5 Day 5		Desserts Cookie/Bars
0000020112	Corn (4z spoodle)	646	Week 3 Day 6		Vegetables
0056990	Corn Canned (1/2 Cup)	337	Week 2 Day 3		Vegetables
0056990	Corn Canned (1/2 Cup)	1069	Week 5 Day 5		Vegetables
0000021253	Corn on the Cob (1/2 each)	170	Week 1 Day 5		Vegetables
0000024439	Corn Pureed Shaped (1 each)	171	Week 1 Day 5		Vegetables
0000024439	Corn Pureed Shaped (1 each)	647	Week 3 Day 6		Vegetables
0000019741	Cornbread (3x2.5" pc, Bttrd)	290	Week 2 Day 2		Breads
0000019741	Cornbread (3x2.5" pc, Bttrd)	494	Week 3 Day 1		Breads
0000019741	Cornbread (3x2.5" pc, Bttrd)	711	Week 4 Day 1		Breads
0000019741	Cornbread (3 x 2.5" pc)	712	Week 4 Day 1		Breads
0000019741	Cornbread (3x2.5" pc, Bttrd)	1000	Week 5 Day 3		Breads
0000019741	Cornbread (3x2.5" pc, Bttrd)	1070	Week 5 Day 5		Breads
0000020407	Cornbread Pureed Thick (#10 scoop)	291	Week 2 Day 2		Breads
0000020407	Cornbread Pureed Thick (#10 scoop)	495	Week 3 Day 1		Breads
0000020407	Cornbread Pureed Thick (#10 scoop)	713	Week 4 Day 1		Breads
0000020407	Cornbread Pureed Thick (#10 scoop)	1001	Week 5 Day 3		Breads
0000020407	Cornbread Pureed Thick (#10 scoop)	1071	Week 5 Day 5		Breads
0000020069	Cottage Cheese (#8 scoop)	619	Week 3 Day 5		Sides
0000020069	Cottage Cheese (#8 scoop)	1137	Week 5 Day 7		Sides
0000020280	Cottage Cheese Pureed Thick (#10 scoop)	620	Week 3 Day 5		Sides
0000019930	Crisp Cherry (Soft 3x2" pc)	54	Week 1 Day 2		Desserts Crisps/Cobblers
0000019930	Crisp Cherry (3x2"pc NoTopCrust)	55	Week 1 Day 2		Desserts Crisps/Cobblers
0000019930	Crisp Cherry (3 x 2" pc)	56	Week 1 Day 2		Desserts Crisps/Cobblers
0000020474	Crisp Cherry Pureed Thick (#12 scoop)	57	Week 1 Day 2		Desserts Crisps/Cobblers
0000019840	Crisp Peach (Soft 3x2" pc)	832	Week 4 Day 5		Desserts Crisps/Cobblers
0000019840	Crisp Peach (3 x 2" pc)	833	Week 4 Day 5		Desserts Crisps/Cobblers
0000020161	Crisp Peach Pureed Thick (#12 scoop)	834	Week 4 Day 5		Desserts Crisps/Cobblers
0071492	Croissant (1 each)	76	Week 1 Day 3		Breakfast Breads
0071492	Croissant (1 each, bttrd)	77	Week 1 Day 3		Breakfast Breads
0071492	Croissant (1 each)	573	Week 3 Day 4		Breakfast Breads

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0071492	Croissant (1 each, bttrd)	574	Week 3 Day 4		Breakfast Breads
0071492	Croissant (1 each, bttrd)	1138	Week 5 Day 7		Breakfast Breads
0000020879	Cucumber & Tomatoes Marinated (4z spoodle)	1139	Week 5 Day 7		Sides
0000021270	Cucumber & Tomatoes Marinated Pureed Thick (#10 scoop)	1140	Week 5 Day 7		Sides
0000020556	Cucumber Slices (4z spoodle)	300	Week 2 Day 2		Vegetables
0000024749	Cucumber Slices Pureed Thick (#16 scoop)	301	Week 2 Day 2		Sides
0000020059	Cucumbers Marinated (4z spoodle)	63	Week 1 Day 2		Vegetables
0000020059	Cucumbers Marinated (4z spoodle)	746	Week 4 Day 2		Vegetables
0000020059	Cucumbers Marinated (4z spoodle)	890	Week 4 Day 7		Vegetables
0000020276	Cucumbers Marinated Pureed Thick (#16 scoop)	64	Week 1 Day 2		Vegetables
0000020276	Cucumbers Marinated Pureed Thick (#16 scoop)	747	Week 4 Day 2		Vegetables
0000020276	Cucumbers Marinated Pureed Thick (#16 scoop)	891	Week 4 Day 7		Vegetables
0190586	Cupcake Banana (1 Each)	450	Week 2 Day 7		Desserts Cake
0190586	Cupcake Banana (1 ea, moist)	451	Week 2 Day 7		Desserts Cake
0192027	Cupcake Banana Pureed Thick (#10 scoop)	452	Week 2 Day 7		Desserts Cake
0000019757	Egg & Sausage Strata (3 x 3-1/3" pc)	78	Week 1 Day 3		Entrée - Breakfast Egg
0000019757	Egg & Sausage Strata (3 x 3-1/3" pc)	757	Week 4 Day 3		Entrée - Breakfast Egg
0000025489	Egg & Sausage Strata Pureed Thick (#16 Scoop)	79	Week 1 Day 3		Entrée - Breakfast Egg
0000025489	Egg & Sausage Strata Pureed Thick (#16 Scoop)	758	Week 4 Day 3		Entrée - Breakfast Egg
0000019935	Egg Salad (#8 scoop)	1141	Week 5 Day 7		Entrée - Meatless
0000019720	Egg Scrambled (#16 scoop)	42	Week 1 Day 2		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	108	Week 1 Day 4		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	182	Week 1 Day 6		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	413	Week 2 Day 6		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	474	Week 3 Day 1		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	510	Week 3 Day 2		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	604	Week 3 Day 5		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	818	Week 4 Day 5		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	885	Week 4 Day 7		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	911	Week 5 Day 1		Entrée - Breakfast Egg
0000019720	Egg Scrambled (#16 scoop)	1012	Week 5 Day 4		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	217	Week 1 Day 7		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	281	Week 2 Day 2		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	575	Week 3 Day 4		Entrée - Breakfast Egg

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0157523	Egg Scrambled Cheesy (#16 scoop)	665	Week 3 Day 7		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	728	Week 4 Day 2		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	852	Week 4 Day 6		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	979	Week 5 Day 3		Entrée - Breakfast Egg
0157523	Egg Scrambled Cheesy (#16 scoop)	1051	Week 5 Day 5		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	218	Week 1 Day 7		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	282	Week 2 Day 2		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	576	Week 3 Day 4		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	666	Week 3 Day 7		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	729	Week 4 Day 2		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	853	Week 4 Day 6		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	980	Week 5 Day 3		Entrée - Breakfast Egg
0157527	Egg Scrambled Cheesy Pureed Thick (#16 Scoop)	1052	Week 5 Day 5		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	43	Week 1 Day 2		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	109	Week 1 Day 4		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	183	Week 1 Day 6		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	414	Week 2 Day 6		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	475	Week 3 Day 1		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	511	Week 3 Day 2		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	605	Week 3 Day 5		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	819	Week 4 Day 5		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	912	Week 5 Day 1		Entrée - Breakfast Egg
0000020136	Egg Scrambled Pureed Thick (#16 scoop)	1013	Week 5 Day 4		Entrée - Breakfast Egg
0000025144	Entree Lasagna Meat w/ Ricotta Chs Conv (2" x 3" Srvg)	677	Week 3 Day 7		Entrée - Beef & Veal
0224144	Fish Bourbon Grnd (#6 scp, 2flz gvy)	190	Week 1 Day 6		Entrée - Fish & Seafood
0224148	Fish Bourbon Pureed Thick (#6 scoop)	191	Week 1 Day 6		Entrée - Fish & Seafood
0107590	Fish Fried Grnd (#6 scp, 2z gvy)	30	Week 1 Day 1		Entrée - Fish & Seafood
0107568	Fish Fried Pureed Thick (#8 scoop)	31	Week 1 Day 1		Entrée - Fish & Seafood
0109163	Fish Lemon Baked Grnd (#6 scp, 2z gvy)	1035	Week 5 Day 4		Entrée - Fish & Seafood
0107569	Fish Lemon Baked Pureed Thick (#8 scoop)	1036	Week 5 Day 4		Entrée - Fish & Seafood
0167573	Fish Maple Glazed Grnd (#6 scp, 2z gvy)	737	Week 4 Day 2		Entrée - Fish & Seafood
0173164	Fish Maple Glazed Pureed Thick (#8 scoop)	738	Week 4 Day 2		Entrée - Fish & Seafood
0109399	Fish Oven Baked Grnd (#6 scp, 2z gvy)	835	Week 4 Day 5		Entrée - Fish & Seafood
0107567	Fish Oven Baked Pureed Thick (#8 scoop)	836	Week 4 Day 5		Entrée - Fish & Seafood

Key Name	Item Name	Index #	Cycle Day		Comments	Menu Planning Group
0000020013	Fries French Baked (2z Soft Fries)	32	Week 1	Day 1		Starches and Potatoes
0000020013	Fries French Baked (2z Soft Fries)	496	Week 3	Day 1		Starches and Potatoes
0000020352	Fries French Pureed (#8 scoop)	33	Week 1	Day 1		Vegetables
0000020352	Fries French Pureed (#8 scoop)	497	Week 3	Day 1		Vegetables
0000021111	Fruit Cup Fresh (4z spoodle)	369	Week 2	Day 4		Fruits
0000021111	Fruit Cup Fresh (4z spoodle)	498	Week 3	Day 1		Fruits
0000021111	Fruit Cup Fresh (4z spoodle)	892	Week 4	Day 7		Fruits
0000021111	Fruit Cup Fresh (4z spoodle)	1142	Week 5	Day 7		Fruits
0000021220	Fruit Cup Fresh Pureed Thick (#12 scoop)	370	Week 2	Day 4		Fruits
0000021220	Fruit Cup Fresh Pureed Thick (#12 scoop)	499	Week 3	Day 1		Fruits
0000021220	Fruit Cup Fresh Pureed Thick (#12 scoop)	893	Week 4	Day 7		Fruits
0000021220	Fruit Cup Fresh Pureed Thick (#12 scoop)	1143	Week 5	Day 7		Fruits
0000019157	Gelatin Reds (#8 scoop)	19	Week 1	Day 1		Desserts Gelatin
0000019157	Gelatin Reds (#8 scoop)	122	Week 1	Day 4		Desserts Gelatin
0000019875	Goulash (6z ladle)	795	Week 4	Day 4		Entrée - Beef & Veal
0000019896	Goulash Pureed Thick (#6 scoop)	796	Week 4	Day 4		Entrée - Beef & Veal
0000019904	Grapes Red (4z spoodle)	34	Week 1	Day 1		Fruits
0000019904	Grapes Red (4z spoodle)	302	Week 2	Day 2		Fruits
0000019904	Grapes Red (4z spoodle)	592	Week 3	Day 4		Fruits
0000019904	Grapes Red (4z spoodle)	1102	Week 5	Day 6		Fruits
0028798	Grapes White (4z spoodle)	730	Week 4	Day 2		Fruits
0000019758	Gravy Brown (2z ladle)	233	Week 1	Day 7		Sauces and Gravies
0000019758	Gravy Brown (2z ladle)	487	Week 3	Day 1		Sauces and Gravies
0000019761	Gravy Poultry (2z ladle)	20	Week 1	Day 1		Sauces and Gravies
0000020054	Green Pepper Stuffed Conv (1 each)	463	Week 2	Day 7		Entrée - Beef & Veal
0000020029	Ham Baked Glazed (3z slice)	453	Week 2	Day 7		Entrée - Pork
0000020554	Ham Baked Glazed Grnd (#8 scp, 2flz gvy)	454	Week 2	Day 7		Entrée - Pork
0000024458	Ham Baked Glazed Pureed Thick (#10 scoop)	455	Week 2	Day 7		Entrée - Pork
0000019735	Ham Slice (3z slice)	133	Week 1	Day 4		Entrée - Pork
0000020919	Ham Slice Breakfast (1z slice)	110	Week 1	Day 4		Entrée - Breakfast Meat
0000020919	Ham Slice Breakfast (1z slice)	248	Week 2	Day 1		Entrée - Breakfast Meat
0000020919	Ham Slice Breakfast (1z slice)	667	Week 3	Day 7		Entrée - Breakfast Meat
0000025606	Ham Slice Breakfast Grnd (#16 scp, 1flz gvy)	111	Week 1	Day 4		Entrée - Breakfast Meat
0000025606	Ham Slice Breakfast Grnd (#16 scp, 1flz gvy)	668	Week 3	Day 7		Entrée - Breakfast Meat

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000025606	Ham Slice Breakfast Grnd (#16 scp, 1flz gvy)	913	Week 5 Day 1		Entrée - Breakfast Meat
0000020735	Ham Slice Grnd (#8 scp, 2flz gvy)	134	Week 1 Day 4		Entrée - Pork
0000024534	Ham Slice Pureed Thick (#10 scoop)	135	Week 1 Day 4		Entrée - Pork
0000021473	Hamburger (1 each)	172	Week 1 Day 5		Sandwiches - Hot
0000025585	Hamburger Deluxe (1 each)	530	Week 3 Day 2		Sandwiches - Hot
0000020317	Hamburger Pureed Thick (1 each)	173	Week 1 Day 5		Sandwiches - Hot
0000020317	Hamburger Pureed Thick (1 each)	531	Week 3 Day 2		Sandwiches - Hot
0000020049	Hashbrown Patty (1 each)	249	Week 2 Day 1		Starches and Potatoes
0000020049	Hashbrown Patty (1 ea, buttered)	689	Week 3 Day 7		Starches and Potatoes
0173803	Hashbrown Patty Pureed (#10 scoop)	690	Week 3 Day 7		Starches and Potatoes
0072501	Hot Dog on WG Bun MTG (1 Each)	402	Week 2 Day 5		Entrée - Beef & Veal
0072501	Hot Dog on WG Bun MTG (1 Each)	1002	Week 5 Day 3		Entrée - Beef & Veal
0000020564	Juice of Choice (6 flz)	3	Week 1 Day 1		Beverages Cold
0000020564	Juice of Choice (6 flz)	44	Week 1 Day 2		Beverages Cold
0000020564	Juice of Choice (6 flz)	80	Week 1 Day 3		Beverages Cold
0000020564	Juice of Choice (6 flz)	112	Week 1 Day 4		Beverages Cold
0000020564	Juice of Choice (6 flz)	142	Week 1 Day 5		Beverages Cold
0000020564	Juice of Choice (6 flz)	184	Week 1 Day 6		Beverages Cold
0000020564	Juice of Choice (6 flz)	219	Week 1 Day 7		Beverages Cold
0000020564	Juice of Choice (6 flz)	250	Week 2 Day 1		Beverages Cold
0000020564	Juice of Choice (6 flz)	283	Week 2 Day 2		Beverages Cold
0000020564	Juice of Choice (6 flz)	315	Week 2 Day 3		Beverages Cold
0000020564	Juice of Choice (6 flz)	343	Week 2 Day 4		Beverages Cold
0000020564	Juice of Choice (6 flz)	379	Week 2 Day 5		Beverages Cold
0000020564	Juice of Choice (6 flz)	415	Week 2 Day 6		Beverages Cold
0000020564	Juice of Choice (6 flz)	440	Week 2 Day 7		Beverages Cold
0000020564	Juice of Choice (6 flz)	476	Week 3 Day 1		Beverages Cold
0000020564	Juice of Choice (6 flz)	512	Week 3 Day 2		Beverages Cold
0000020564	Juice of Choice (6 flz)	539	Week 3 Day 3		Beverages Cold
0000020564	Juice of Choice (6 flz)	577	Week 3 Day 4		Beverages Cold
0000020564	Juice of Choice (6 flz)	606	Week 3 Day 5		Beverages Cold
0000020564	Juice of Choice (6 flz)	632	Week 3 Day 6		Beverages Cold
0000020564	Juice of Choice (6 flz)	669	Week 3 Day 7		Beverages Cold
0000020564	Juice of Choice (6 flz)	699	Week 4 Day 1		Beverages Cold

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020564	Juice of Choice (6 flz)	731	Week 4 Day 2		Beverages Cold
0000020564	Juice of Choice (6 flz)	759	Week 4 Day 3		Beverages Cold
0000020564	Juice of Choice (6 flz)	785	Week 4 Day 4		Beverages Cold
0000020564	Juice of Choice (6 flz)	820	Week 4 Day 5		Beverages Cold
0000020564	Juice of Choice (6 flz)	854	Week 4 Day 6		Beverages Cold
0000020564	Juice of Choice (6 flz)	886	Week 4 Day 7		Beverages Cold
0000020564	Juice of Choice (6 flz)	914	Week 5 Day 1		Beverages Cold
0000020564	Juice of Choice (6 flz)	943	Week 5 Day 2		Beverages Cold
0000020564	Juice of Choice (6 flz)	981	Week 5 Day 3		Beverages Cold
0000020564	Juice of Choice (6 flz)	1014	Week 5 Day 4		Beverages Cold
0000020564	Juice of Choice (6 flz)	1053	Week 5 Day 5		Beverages Cold
0000020564	Juice of Choice (6 flz)	1081	Week 5 Day 6		Beverages Cold
0000020564	Juice of Choice (6 flz)	1113	Week 5 Day 7		Beverages Cold
0037096	Juice Orange (4 flz)	1003	Week 5 Day 3		Beverages Cold
0265292	Lasagna Vegetable Scratch (10z serving)	654	Week 3 Day 6		Entrée - Meatless
0265312	Lasagna Vegetable Scratch Pureed Thick (#6 scp, 1z sce)	655	Week 3 Day 6		Entrée - Meatless
0000019750	Macaroni & Cheese (2 #8 scoops)	271	Week 2 Day 1		Entrée - Meatless
0000019750	Macaroni & Cheese (2 #8 scoops)	960	Week 5 Day 2		Entrée - Meatless
0000024363	Macaroni & Cheese - Side (#8 scoop)	338	Week 2 Day 3		Starches and Potatoes
0000024363	Macaroni & Cheese - Side (#8 scoop)	555	Week 3 Day 3		Starches and Potatoes
0000020293	Macaroni & Cheese Pureed Thick (8z ladle)	272	Week 2 Day 1		Entrée - Meatless
0000020012	Meatballs Sweet & Sour (2 mtballs 2z sce)	593	Week 3 Day 4		Entrée - Beef & Veal
0000020587	Meatballs Sweet & Sour Grnd (#6 scp, 2flz sce)	594	Week 3 Day 4		Entrée - Beef & Veal
0000024435	Meatballs Sweet & Sour Pureed Thick (2- #24 scoops)	595	Week 3 Day 4		Entrée - Beef & Veal
0000019962	Meatloaf (3z slice)	1062	Week 5 Day 5		Entrée - Beef & Veal
0000020770	Meatloaf Grnd (#8 scp, 2flz gvy)	1063	Week 5 Day 5		Entrée - Beef & Veal
0000024499	Meatloaf Pureed Thick (#8 scoop)	1064	Week 5 Day 5		Entrée - Beef & Veal
0037138	Milk 2% (8 Floz)	4	Week 1 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	35	Week 1 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	45	Week 1 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	65	Week 1 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	81	Week 1 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	100	Week 1 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	113	Week 1 Day 4		Beverages Cold

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0037138	Milk 2% (8 Floz)	136	Week 1 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	143	Week 1 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	174	Week 1 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	185	Week 1 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	208	Week 1 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	220	Week 1 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	238	Week 1 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	251	Week 2 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	273	Week 2 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	284	Week 2 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	303	Week 2 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	316	Week 2 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	339	Week 2 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	344	Week 2 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	371	Week 2 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	380	Week 2 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	403	Week 2 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	416	Week 2 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	432	Week 2 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	441	Week 2 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	464	Week 2 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	477	Week 3 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	500	Week 3 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	513	Week 3 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	532	Week 3 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	540	Week 3 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	563	Week 3 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	578	Week 3 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	596	Week 3 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	607	Week 3 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	621	Week 3 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	633	Week 3 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	656	Week 3 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	670	Week 3 Day 7		Beverages Cold

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0037138	Milk 2% (8 Floz)	691	Week 3 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	700	Week 4 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	720	Week 4 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	732	Week 4 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	748	Week 4 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	760	Week 4 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	774	Week 4 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	786	Week 4 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	805	Week 4 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	821	Week 4 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	843	Week 4 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	855	Week 4 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	872	Week 4 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	887	Week 4 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	903	Week 4 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	915	Week 5 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	937	Week 5 Day 1		Beverages Cold
0037138	Milk 2% (8 Floz)	944	Week 5 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	966	Week 5 Day 2		Beverages Cold
0037138	Milk 2% (8 Floz)	982	Week 5 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	1004	Week 5 Day 3		Beverages Cold
0037138	Milk 2% (8 Floz)	1015	Week 5 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	1037	Week 5 Day 4		Beverages Cold
0037138	Milk 2% (8 Floz)	1054	Week 5 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	1072	Week 5 Day 5		Beverages Cold
0037138	Milk 2% (8 Floz)	1082	Week 5 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	1103	Week 5 Day 6		Beverages Cold
0037138	Milk 2% (8 Floz)	1114	Week 5 Day 7		Beverages Cold
0037138	Milk 2% (8 Floz)	1144	Week 5 Day 7		Beverages Cold
0178958	Mousse Lemon (omit zest)	861	Week 4 Day 6		Desserts Pudding/Custards
0178958	Mousse Lemon (#8 scoop)	862	Week 4 Day 6		Desserts Pudding/Custards
0191632	Mousse Vanilla (#8 scoop)	678	Week 3 Day 7		Desserts Pudding/Custards
0000019993	Muffin Blueberry (1 ea, Bttrd)	114	Week 1 Day 4		Breads
0000019993	Muffin Blueberry (1 muffin)	115	Week 1 Day 4		Breads

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000019993	Muffin Blueberry (1 muffin)	822	Week 4 Day 5		Breads
0000019993	Muffin Blueberry (1 ea, Bttrd)	823	Week 4 Day 5		Breads
0000020437	Muffin Blueberry Pureed Thick (#10 scoop)	116	Week 1 Day 4		Breads
0000020437	Muffin Blueberry Pureed Thick (#10 scoop)	824	Week 4 Day 5		Breads
0000024185	Muffin English Toasted (1 Muffin, bttrd)	317	Week 2 Day 3		Breakfast Breads
0000024185	Muffin English Toasted (1 muffin)	856	Week 4 Day 6		Breakfast Breads
0000024185	Muffin English Toasted (1 Muffin, bttrd)	857	Week 4 Day 6		Breakfast Breads
0000020018	Noodles Egg (4z Bttrd)	292	Week 2 Day 2		Starches
0000020018	Noodles Egg (4z spoodle)	392	Week 2 Day 5		Starches
0000020018	Noodles Egg (4z Bttrd)	393	Week 2 Day 5		Starches
0000020018	Noodles Egg (4z spoodle)	1027	Week 5 Day 4		Starches
0000020018	Noodles Egg (4z Bttrd)	1028	Week 5 Day 4		Starches
0000020263	Noodles Egg Pureed (#8 scoop)	293	Week 2 Day 2		Starches and Potatoes
0000020263	Noodles Egg Pureed (#8 scoop)	394	Week 2 Day 5		Starches and Potatoes
0000020263	Noodles Egg Pureed (#8 scoop)	1029	Week 5 Day 4		Starches and Potatoes
0000020021	Noodles Parsley (4z spoodle)	739	Week 4 Day 2		Starches
0000020847	Noodles Parsley Pureed (#8 scoop)	740	Week 4 Day 2		Starches and Potatoes
0000020017	Noodles Spaghetti (4z spoodle)	328	Week 2 Day 3		Starches
0000020017	Noodles Spaghetti (4z Bttrd)	329	Week 2 Day 3		Starches
0000020017	Noodles Spaghetti (4z spoodle)	527	Week 3 Day 2		Starches
0000020017	Noodles Spaghetti (4z Bttrd)	587	Week 3 Day 4		Starches
0000024434	Noodles Spaghetti Pureed Thick (#12 scoop)	330	Week 2 Day 3		Starches
0000024434	Noodles Spaghetti Pureed Thick (#12 scoop)	588	Week 3 Day 4		Starches
0078471	Oatmeal Peaches & Cream (#8 scoop)	797	Week 4 Day 4		Cereals Hot
0079453	Oatmeal Peaches & Cream Pureed Thick (#8 scoop)	798	Week 4 Day 4		Cereals Hot
0000019742	Omelet Cheese (1 each)	252	Week 2 Day 1		Entrée - Breakfast
0000019870	Oranges Mandarin (4z spoodle)	175	Week 1 Day 5		Fruits
0000019870	Oranges Mandarin (4z spoodle)	465	Week 2 Day 7		Fruits
0000019870	Oranges Mandarin (4z spoodle)	657	Week 3 Day 6		Fruits
0000019870	Oranges Mandarin (4z spoodle)	844	Week 4 Day 5		Fruits
0000019870	Oranges Mandarin (4z spoodle)	1005	Week 5 Day 3		Fruits
0000020195	Oranges Mandarin Pureed Thick (#10 scoop)	176	Week 1 Day 5		Desserts Fruits
0000020195	Oranges Mandarin Pureed Thick (#10 scoop)	466	Week 2 Day 7		Desserts Fruits
0000020195	Oranges Mandarin Pureed Thick (#10 scoop)	658	Week 3 Day 6		Desserts Fruits

Key Name	Item Name	Index #	Cycle Day		Comments	Menu Planning Group
0000020195	Oranges Mandarin Pureed Thick (#10 scoop)	845	Week 4	Day 5		Desserts Fruits
0265271	Pancake Bake Apple Cinnamon (1 ea, Moist)	442	Week 2	Day 7		Entrée - Breakfast
0265271	Pancake Bake Apple Cinnamon (4 x 4.5" pc)	443	Week 2	Day 7		Entrée - Breakfast
0265271	Pancake Bake Apple Cinnamon (1 ea, Moist)	787	Week 4	Day 4		Entrée - Breakfast
0265271	Pancake Bake Apple Cinnamon (4 x 4.5" pc)	788	Week 4	Day 4		Entrée - Breakfast
0265273	Pancake Bake Apple Cinnamon Pureed (#6 scoop)	444	Week 2	Day 7		Entrée - Breakfast
0265273	Pancake Bake Apple Cinnamon Pureed (#6 scoop)	789	Week 4	Day 4		Entrée - Breakfast
0000019731	Pancakes (1-5" Pancake)	144	Week 1	Day 5		Entrée - Breakfast
0000019731	Pancakes (1-5" Moist Pnck)	145	Week 1	Day 5		Entrée - Breakfast
0000019731	Pancakes (1-5" Pancake)	634	Week 3	Day 6		Entrée - Breakfast
0000019731	Pancakes (1-5" Moist Pnck)	635	Week 3	Day 6		Entrée - Breakfast
0000019731	Pancakes (1-5" Pancake)	1083	Week 5	Day 6		Entrée - Breakfast
0000019731	Pancakes (1-5" Moist Pnck)	1084	Week 5	Day 6		Entrée - Breakfast
0000020143	Pancakes Pureed (#16 Scoop)	146	Week 1	Day 5		Entrée - Breakfast
0000020143	Pancakes Pureed (#16 Scoop)	636	Week 3	Day 6		Entrée - Breakfast
0000020143	Pancakes Pureed (#16 Scoop)	1085	Week 5	Day 6		Entrée - Breakfast
0253766	Parfait Lemon Pudding (1 each)	993	Week 5	Day 3		Desserts Pudding/Custards
0208988	Parfait Peaches & Cream Pureed (1 each)	1095	Week 5	Day 6		Desserts Fruits
0208982	Parfait Peaches and Cream (1 each)	1096	Week 5	Day 6		Desserts Fruits
0208982	Parfait Peaches and Cream (omit cereal)	1097	Week 5	Day 6		Desserts Fruits
0000019877	Peaches Chilled (4z spoodle)	648	Week 3	Day 6		Fruits
0000020197	Peaches Chilled Pureed Thick (#10 scoop)	649	Week 3	Day 6		Desserts Fruits
0000019928	Pear Half Blushing (1 each)	775	Week 4	Day 3		Desserts Fruits
0000019928	Pear Half Blushing (1 each)	873	Week 4	Day 6		Desserts Fruits
0000020473	Pear Half Blushing Pureed Thick (#12 scoop)	776	Week 4	Day 3		Desserts Fruits
0000021369	Pears Diced (4z spoodle)	425	Week 2	Day 6		Fruits
0000021369	Pears Diced (4z spoodle)	721	Week 4	Day 1		Fruits
0000025953	Pears Diced Pureed Thick (#8 scoop)	426	Week 2	Day 6		Fruits
0000025953	Pears Diced Pureed Thick (#8 scoop)	722	Week 4	Day 1		Fruits
0000020114	Peas Green (4z spoodle)	90	Week 1	Day 3		Vegetables
0000020114	Peas Green (4z spoodle)	488	Week 3	Day 1		Vegetables
0000020114	Peas Green (4z spoodle)	777	Week 4	Day 3		Vegetables
0000020114	Peas Green (4z spoodle)	874	Week 4	Day 6		Vegetables
0000020114	Peas Green (4z spoodle)	928	Week 5	Day 1		Vegetables

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020114	Peas Green (4z spoodle)	1038	Week 5 Day 4		Vegetables
0000020302	Peas Green Pureed Thick (#16 scoop)	91	Week 1 Day 3		Vegetables
0000020302	Peas Green Pureed Thick (#16 scoop)	489	Week 3 Day 1		Vegetables
0000020302	Peas Green Pureed Thick (#16 scoop)	875	Week 4 Day 6		Vegetables
0000020302	Peas Green Pureed Thick (#16 scoop)	1039	Week 5 Day 4		Vegetables
0265294	Pepperoni Pizza Strudel (1/8th slice)	778	Week 4 Day 3		Entrée - Pork
0072883	Peppers Unstuffed Pureed (2- #8 scoops)	467	Week 2 Day 7		Entrée - Beef & Veal
c0067109	Peppers Unstuffed Scratch (2 #8 scoops)	468	Week 2 Day 7		Entrée - Beef & Veal
0000025738	Pie Heavenly Hash (1/10th Slice)	395	Week 2 Day 5		Desserts Pies
0000025769	Pie Heavenly Hash Pureed (#10 scoop)	396	Week 2 Day 5		Desserts Pies
0126249	Pie Pecan Mock (No coconut)	192	Week 1 Day 6		Desserts Pies
0126249	Pie Pecan Mock (1/10th Slice)	193	Week 1 Day 6		Desserts Pies
0135108	Pie Pecan Mock Pureed Thick (#12 Scoop)	194	Week 1 Day 6		Desserts Pies
0000025743	Pie Raspberry Parfait (1/8th slice)	294	Week 2 Day 2		Desserts Pies
0000025771	Pie Raspberry Parfait Pureed (1 slice)	295	Week 2 Day 2		Desserts Pies
0000019981	Pizza Cheese (1 each)	1098	Week 5 Day 6		Entrée - Meatless
0000020343	Pizza Cheese Pureed Thick (#6 scoop)	1099	Week 5 Day 6		Entrée - Meatless
0000025790	Pizza Pepperoni Conv (1 each)	209	Week 1 Day 6		Entrée - Pork
0000025790	Pizza Pepperoni Conv (1 each)	876	Week 4 Day 6		Entrée - Pork
0265946	Pizza Pepperoni Strudel Pureed Thick (#10 scoop)	779	Week 4 Day 3		Entrée - Pork
0077276	Pollock Potato Crunch Grnd (#6 scp, 1T sce)	501	Week 3 Day 1		Entrée - Fish & Seafood
0000025772	Pollock Potato Crunch Pureed (#10 scoop)	502	Week 3 Day 1		Entrée - Fish & Seafood
0000021067	Pork Loin Herbed (3z mt)	714	Week 4 Day 1		Entrée - Pork
0000021269	Pork Loin Herbed Grnd (#8 scp, 2flz gvy)	715	Week 4 Day 1		Entrée - Pork
0000024541	Pork Loin Herbed Pureed Thick (#8 scoop)	716	Week 4 Day 1		Entrée - Pork
0000020581	Pork Ribette BBQ Grnd (#6 scp, 2flz sce)	1073	Week 5 Day 5		Entrée - Pork
0000024459	Pork Ribette BBQ Pureed Thick (#8 scoop)	1074	Week 5 Day 5		Entrée - Pork
0236294	Pork Ribette BBQ Sandwich (1 each)	433	Week 2 Day 6		Sandwiches - Hot
0236294	Pork Ribette BBQ Sandwich (1 each)	741	Week 4 Day 2		Sandwiches - Hot
0236294	Pork Ribette BBQ Sandwich (1 each)	1075	Week 5 Day 5		Sandwiches - Hot
0236295	Pork Ribette BBQ Sandwich Grnd (#6mt, 2z sc on bun)	434	Week 2 Day 6		Sandwiches - Hot
0236297	Pork Ribette BBQ Sandwich Pureed Thk (#8 scp, 2 brd)	435	Week 2 Day 6		Sandwiches - Hot
0000019984	Pork Roast (3z slice)	260	Week 2 Day 1		Entrée - Pork
0000020577	Pork Roast Grnd (#8 scp, 2flz gvy)	261	Week 2 Day 1		Entrée - Pork

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020260	Pork Roast Pureed Thick (#8 scp)	262	Week 2 Day 1		Entrée - Pork
0146756	Pork Tenderloin Honey Mustard Grnd (#8 scp, 2flz gvy)	58	Week 1 Day 2		Entrée - Pork
0150506	Pork Tenderloin Honey Mustard Pureed Thk (#8 scoop)	59	Week 1 Day 2		Entrée - Pork
0000019990	Pork Tenderloin Roasted (3z slice)	556	Week 3 Day 3		Entrée - Pork
0000020584	Pork Tenderloin Roasted Grnd (#8 scp, 2flz gvy)	557	Week 3 Day 3		Entrée - Pork
0000024441	Pork Tenderloin Roasted Pureed Thick (#8 scoop)	558	Week 3 Day 3		Entrée - Pork
0000025830	Pork with Kraut (3z mt, #16 scp)	1126	Week 5 Day 7		Entrée - Pork
0000025831	Pork with Kraut Grnd (#8mt, #16krt)	679	Week 3 Day 7		Entrée - Pork
0000025831	Pork with Kraut Grnd (#8 scp mt)	680	Week 3 Day 7		Entrée - Pork
0000025831	Pork with Kraut Grnd (#8mt, #16krt)	1127	Week 5 Day 7		Entrée - Pork
0000025831	Pork with Kraut Grnd (#8 scp mt)	1128	Week 5 Day 7		Entrée - Pork
0000025856	Pork with Kraut Pureed Thick (#8Mt, #24Krt)	681	Week 3 Day 7		Entrée - Pork
0000025856	Pork with Kraut Pureed Thick (#8Mt, #24Krt)	1129	Week 5 Day 7		Entrée - Pork
0000020133	Potato Baked (No Skin)	92	Week 1 Day 3		Starchy Vegetable
0000020133	Potato Baked (1 potato)	93	Week 1 Day 3		Starchy Vegetable
0265315	Potato Triangles (2 Each)	916	Week 5 Day 1		Vegetables
0058909	Potato Wedges (3z, no skin)	195	Week 1 Day 6		Starches and Potatoes
0058909	Potato Wedges (3z serving)	196	Week 1 Day 6		Starches and Potatoes
0058909	Potato Wedges (3z serving)	1040	Week 5 Day 4		Starches and Potatoes
0058909	Potato Wedges (3z, no skin)	1041	Week 5 Day 4		Starches and Potatoes
0000020041	Potatoes Au Gratin (#8 scoop)	456	Week 2 Day 7		Starches and Potatoes
0000020041	Potatoes Au Gratin (#8 scoop)	766	Week 4 Day 3		Starches and Potatoes
0000020357	Potatoes Au Gratin Pureed (#8 scoop)	457	Week 2 Day 7		Starchy Vegetable
0000020357	Potatoes Au Gratin Pureed (#8 scoop)	767	Week 4 Day 3		Starchy Vegetable
0000020022	Potatoes Mashed (#8 scoop)	21	Week 1 Day 1		Starches and Potatoes
0000020022	Potatoes Mashed (#8 scoop)	94	Week 1 Day 3		Starches and Potatoes
0000020022	Potatoes Mashed (#8 scoop)	197	Week 1 Day 6		Starches and Potatoes
0000020022	Potatoes Mashed (#8 scoop)	490	Week 3 Day 1		Starches and Potatoes
0000020022	Potatoes Mashed (#8 scoop)	682	Week 3 Day 7		Starches and Potatoes
0000020022	Potatoes Mashed (#8 scoop)	994	Week 5 Day 3		Starches and Potatoes
0000020022	Potatoes Mashed (#8 scoop)	1042	Week 5 Day 4		Starches and Potatoes
0069182	Potatoes Mashed Garlic (#8 scoop)	234	Week 1 Day 7		Starchy Vegetable
0069182	Potatoes Mashed Garlic (#8 scoop)	717	Week 4 Day 1		Starchy Vegetable
0069182	Potatoes Mashed Garlic (#8 scoop)	1065	Week 5 Day 5		Starchy Vegetable

Key Name	Item Name	Index #	Cycle Day		Comments	Menu Planning Group
0146775	Potatoes Onion Roasted (#8 scp, no skin)	137	Week 1	Day 4		Starches and Potatoes
0146775	Potatoes Onion Roasted (#8 Scoop)	138	Week 1	Day 4		Starches and Potatoes
0146775	Potatoes Onion Roasted (#8 Scoop)	263	Week 2	Day 1		Starches and Potatoes
0146775	Potatoes Onion Roasted (#8 scp, no skin)	264	Week 2	Day 1		Starches and Potatoes
0146775	Potatoes Onion Roasted (#8 scp, no skin)	559	Week 3	Day 3		Starches and Potatoes
0146775	Potatoes Onion Roasted (#8 scp, no skin)	961	Week 5	Day 2		Starches and Potatoes
0148509	Potatoes Onion Roasted Pureed Thick (#8 scp, no skins)	139	Week 1	Day 4		Starches and Potatoes
0148509	Potatoes Onion Roasted Pureed Thick (#8 scp, no skins)	265	Week 2	Day 1		Starches and Potatoes
0148509	Potatoes Onion Roasted Pureed Thick (#8 scp, no skins)	560	Week 3	Day 3		Starches and Potatoes
0148509	Potatoes Onion Roasted Pureed Thick (#8 scp, no skins)	962	Week 5	Day 2		Starches and Potatoes
0000020003	Potatoes Oven Browned (2 qtrs, Soft)	614	Week 3	Day 5		Starches and Potatoes
0000020003	Potatoes Oven Browned (2 quarters)	615	Week 3	Day 5		Starches and Potatoes
0000020003	Potatoes Oven Browned (2 quarters)	780	Week 4	Day 3		Starches and Potatoes
0000020003	Potatoes Oven Browned (2 qtrs, Soft)	877	Week 4	Day 6		Starches and Potatoes
0000020003	Potatoes Oven Browned (2 qtrs, Soft)	1130	Week 5	Day 7		Starches and Potatoes
0000020003	Potatoes Oven Browned (2 quarters)	1131	Week 5	Day 7		Starches and Potatoes
0000020252	Potatoes Oven Browned Pureed (#8 scoop)	616	Week 3	Day 5		Starchy Vegetable
0000020252	Potatoes Oven Browned Pureed (#8 scoop)	878	Week 4	Day 6		Starchy Vegetable
0000020252	Potatoes Oven Browned Pureed (#8 scoop)	1132	Week 5	Day 7		Starchy Vegetable
0085063	Potatoes Rosemary Roasted (1/2 cup)	427	Week 2	Day 6		Starchy Vegetable
0085063	Potatoes Rosemary Roasted (1/2 cup, no skin)	428	Week 2	Day 6		Starchy Vegetable
0085063	Potatoes Rosemary Roasted (1/2 cup)	837	Week 4	Day 5		Starchy Vegetable
0085063	Potatoes Rosemary Roasted (1/2 cup, no skin)	838	Week 4	Day 5		Starchy Vegetable
0085063	Potatoes Rosemary Roasted (1/2 cup, no skin)	995	Week 5	Day 3		Starchy Vegetable
0086650	Potatoes Rosemary Roasted Pureed Thick (#8 scp, no skins)	429	Week 2	Day 6		Vegetables
0086650	Potatoes Rosemary Roasted Pureed Thick (#8 scp, no skins)	839	Week 4	Day 5		Vegetables
0086650	Potatoes Rosemary Roasted Pureed Thick (#8 scp, no skins)	996	Week 5	Day 3		Vegetables
0000019856	Prunes Stewed (#16 scoop)	1006	Week 5	Day 3		Fruits
0000019889	Pudding Chocolate (#8 scoop)	266	Week 2	Day 1		Desserts Pudding/Custards
0000019889	Pudding Chocolate (#8 scoop)	894	Week 4	Day 7		Desserts Pudding/Custards
0160663	Pureed Ham Mold & Serve SimplyThick (1 serving)	117	Week 1	Day 4		Entrée - Pork
0160663	Pureed Ham Mold & Serve SimplyThick (1 serving)	671	Week 3	Day 7		Entrée - Pork

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0160663	Pureed Ham Mold & Serve SimplyThick (1 serving)	917	Week 5 Day 1		Entrée - Pork
0265939	Quiche Brocc Ched Grnd (2 #10 scps)	253	Week 2 Day 1		Entrée - Breakfast Egg
0265942	Quiche Brocc Ched Pureed Thick (2 #12 scoops)	254	Week 2 Day 1		Entrée - Breakfast Egg
0265921	Quiche Reuben Grnd (3x2.5 in pc)	692	Week 3 Day 7		Entrée - Breakfast Meat
0265927	Quiche Reuben Pureed Thick (2 #12 scoops)	693	Week 3 Day 7		Entrée - Breakfast Egg
0198806	Raspberries (1/2 Cup)	164	Week 1 Day 5		Fruits
0198806	Raspberries (1/2 Cup)	1055	Week 5 Day 5		Fruits
0000021171	Raspberry Whip (3 x 2 1/2" pc)	22	Week 1 Day 1		Desserts
0000021252	Raspberry Whip Pureed Thick (#16 scoop)	23	Week 1 Day 1		Desserts
0000019973	Ravioli Cheese w/Sauce (4 ea, 2z sce)	101	Week 1 Day 3		Entrée - Meatless
0000019973	Ravioli Cheese w/Sauce (4 ea, 2z sce)	1100	Week 5 Day 6		Entrée - Meatless
0000024562	Ravioli Cheese w/Sauce Pureed Thick (see recipe)	102	Week 1 Day 3		Entrée - Meatless
0000020077	Rice Garden Blend (#8 scoop)	597	Week 3 Day 4		Starches
0000020354	Rice Garden Blend Pureed (#8 scoop)	598	Week 3 Day 4		Starches
0000024358	Rice Long Grain & Wild (#8 scoop)	363	Week 2 Day 4		Starches
0000020015	Rice Pilaf (#8 scoop)	60	Week 1 Day 2		Starches
0000020259	Rice Pilaf Pureed (#8 scoop)	61	Week 1 Day 2		Starches
0000020269	Rice Pureed (#8 scoop)	123	Week 1 Day 4		Starches
0000020269	Rice Pureed (#8 scoop)	929	Week 5 Day 1		Starches
0000020023	Rice White (#8 scoop)	124	Week 1 Day 4		Starches
0000020023	Rice White (#8 scoop)	364	Week 2 Day 4		Starches
0000020023	Rice White (#8 scoop)	469	Week 2 Day 7		Starches
0000020023	Rice White (#8 scoop)	930	Week 5 Day 1		Starches
0000025832	Rice Wild Long Grain Pureed Thick (#10 scoop)	365	Week 2 Day 4		Starches
0000019995	Roll Cinnamon (1 bttrd roll)	918	Week 5 Day 1		Breads
0258985	Roll Hawaiian (1 roll)	1145	Week 5 Day 7		Breads
0000020438	Rolls Cinnamon Pureed (see recipe)	919	Week 5 Day 1		Breads
0000021163	Salad Melon Mixed (4z Fnly Chpd)	103	Week 1 Day 3		Fruits
0000021163	Salad Melon Mixed (4z spoodle)	104	Week 1 Day 3		Fruits
0000021163	Salad Melon Mixed (4z Fnly Chpd)	404	Week 2 Day 5		Fruits
0000021163	Salad Melon Mixed (4z spoodle)	405	Week 2 Day 5		Fruits
0000021163	Salad Melon Mixed (4z spoodle)	622	Week 3 Day 5		Fruits
0000021163	Salad Melon Mixed (4z Fnly Chpd)	623	Week 3 Day 5		Fruits
0000021237	Salad Melon Mixed Pureed Thick (#12 scoop)	105	Week 1 Day 3		Fruits

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000021237	Salad Melon Mixed Pureed Thick (#12 scoop)	406	Week 2 Day 5		Fruits
0000021237	Salad Melon Mixed Pureed Thick (#12 scoop)	624	Week 3 Day 5		Fruits
0000020086	Salad Potato (#8 scoop)	533	Week 3 Day 2		Sides
0000020086	Salad Potato (#8 scoop)	749	Week 4 Day 2		Sides
0000020561	Salad Potato NRV (#8 scoop)	534	Week 3 Day 2		Sides
0000020561	Salad Potato NRV (#8 scoop)	750	Week 4 Day 2		Sides
0000020368	Salad Potato Pureed Thick (#8 scoop)	535	Week 3 Day 2		Sides
0000020368	Salad Potato Pureed Thick (#8 scoop)	751	Week 4 Day 2		Sides
0000020065	Salad Three Bean (4z spoodle)	799	Week 4 Day 4		Sides
0141024	Salad Trio Platter Grnd (see recipe)	1146	Week 5 Day 7		Entrée - Salad
0131258	Salad Trio Platter Pureed Thick (see recipe)	1147	Week 5 Day 7		Sandwiches - Cold
0175751	Salmon Croquettes (1 Each)	840	Week 4 Day 5		Entrée - Fish & Seafood
0071813	Sandwich Beef Roast and Provolone Pureed (2- #8 scoops)	66	Week 1 Day 2		Sandwiches - Hot
0071813	Sandwich Beef Roast and Provolone Pureed (2- #8 scoops)	938	Week 5 Day 1		Sandwiches - Hot
0000021063	Sandwich BLT (1 each)	625	Week 3 Day 5		Sandwiches - Hot
0000021064	Sandwich BLT Pureed Thick (2.5 x 5" pc)	626	Week 3 Day 5		Sandwiches - Hot
0000019756	Sandwich Cheese Grilled (2.25zchs,2brd)	1104	Week 5 Day 6		Sandwiches - Hot
0000024475	Sandwich Cheese Grilled Pureed Thick (1 portion)	1105	Week 5 Day 6		Sandwiches - Hot
0224344	Sandwich Chicken Pulled BBQ (#10scp mt, 2brd)	340	Week 2 Day 3		Sandwiches - Hot
0000019927	Sandwich Chicken Salad (#10scp, 2brd)	239	Week 1 Day 7		Sandwiches - Cold
0000020772	Sandwich Chicken Salad NRV (1 each)	240	Week 1 Day 7		Sandwiches - Cold
0000020772	Sandwich Chicken Salad NRV (1 each)	895	Week 4 Day 7		Sandwiches - Cold
0000019929	Sandwich Chicken Salad on Croissant (1 each)	896	Week 4 Day 7		Sandwiches - Cold
0000020303	Sandwich Chicken Salad Pureed Thick (2.5 x 3.25" pc)	241	Week 1 Day 7		Sandwiches - Cold
0000020303	Sandwich Chicken Salad Pureed Thick (2.5 x 3.25" pc)	897	Week 4 Day 7		Sandwiches - Cold
0000019771	Sandwich Egg & Cheese (1 ea, Chpd egg)	381	Week 2 Day 5		Entrée - Breakfast
0000019771	Sandwich Egg & Cheese (1 each)	382	Week 2 Day 5		Entrée - Breakfast
0000019771	Sandwich Egg & Cheese (1 each)	1115	Week 5 Day 7		Entrée - Breakfast
0000019771	Sandwich Egg & Cheese (1 ea, Chpd egg)	1116	Week 5 Day 7		Entrée - Breakfast
0072668	Sandwich Egg & Cheese Pureed Thk (1 Each)	383	Week 2 Day 5		Entrée - Breakfast Egg
0072668	Sandwich Egg & Cheese Pureed Thk (1 Each)	1117	Week 5 Day 7		Entrée - Breakfast Egg
0000020067	Sandwich Garnish (1 garnish)	177	Week 1 Day 5		Garnishes
0000020067	Sandwich Garnish (1 garnish)	242	Week 1 Day 7		Garnishes
0037583	Sandwich Garnish w/Pickle (1 garnish)	846	Week 4 Day 5		Garnishes

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0000025803	Sandwich Ham & Swiss Grilled (1 each)	967	Week 5	Day 2		Sandwiches
0000025804	Sandwich Ham & Swiss Grilled Grnd (#8 scp mt/2 brd)	968	Week 5	Day 2		Sandwiches - Hot
0000025810	Sandwich Ham & Swiss Grilled Pureed Th (1 Each)	969	Week 5	Day 2		Sandwiches
0000026087	Sandwich Ham and Turkey Smoked (1 sandwich)	752	Week 4	Day 2		Sandwiches - Cold
0000020073	Sandwich Ham Salad (1 each)	296	Week 2	Day 2		Sandwiches - Cold
0165831	Sandwich Reuben (1 sandwich)	694	Week 3	Day 7		Sandwiches - Hot
0069831	Sandwich Roast Beef & Provolone (2zmt,1slchs,2brd)	67	Week 1	Day 2		Sandwiches - Cold
0069831	Sandwich Roast Beef & Provolone (2zmt,1slchs,2brd)	939	Week 5	Day 1		Sandwiches - Cold
0070413	Sandwich Roast Beef & Provolone Grnd (#12mt,1slcs,2bd)	68	Week 1	Day 2		Sandwiches
0070413	Sandwich Roast Beef & Provolone Grnd (#12mt,1slcs,2bd)	940	Week 5	Day 1		Sandwiches
0000019803	Sandwich Roast Beef Cold (3z mt, 2 brd)	304	Week 2	Day 2		Sandwiches - Cold
0000019804	Sandwich Roast Beef Cold Grnd (#10 scp, 2 brd)	305	Week 2	Day 2		Sandwiches - Cold
0000020328	Sandwich Roast Beef Cold Pureed Thick (1 Each)	306	Week 2	Day 2		Sandwiches - Cold
0000019964	Sandwich Sloppy Joe (#10scp mt, 1bun)	847	Week 4	Day 5		Sandwiches - Hot
0000020270	Sandwich Sloppy Joe Pureed Thick (1 each)	848	Week 4	Day 5		Sandwiches - Hot
0095347	Sandwich Sub Turkey (3zmt, 1/2bun)	564	Week 3	Day 3		Sandwiches - Cold
0096357	Sandwich Sub Turkey Pureed Thick (1 each)	565	Week 3	Day 3		Sandwiches - Cold
0264942	Sandwich Turkey & Provolone (2zmt,1slchs,2brd)	806	Week 4	Day 4		Sandwiches - Cold
0264944	Sandwich Turkey & Provolone Grnd (#12mt,1slch,2bd)	807	Week 4	Day 4		Sandwiches
0000019910	Sandwich Turkey and Cheese (3zmt,1sl chs, 2brd)	372	Week 2	Day 4		Sandwiches - Cold
0000020511	Sandwich Turkey and Cheese Grnd (#8scp,1slchs,2brd)	373	Week 2	Day 4		Sandwiches - Cold
0000020299	Sandwich Turkey and Cheese Pureed Thick (1 Each)	374	Week 2	Day 4		Sandwiches - Cold
0264947	Sandwich Turkey and Provolone Pureed (1 Each)	808	Week 4	Day 4		Sandwiches - Hot
0000020509	Sandwich Turkey Grnd (#8Mt,2B,1Tmyo)	627	Week 3	Day 5		Sandwiches - Cold
0000025605	Sauce Spaghetti w/Meatballs Pureed Thick (3- #30Mt, 4zsc)	589	Week 3	Day 4		Entrée - Beef & Veal
0000019965	Sauce Spaghetti with Meatballs (3 ea, 1/2 c sce)	528	Week 3	Day 2		Entrée - Beef & Veal
0000020732	Sauce Spaghetti with Meatballs Grnd (#8 scp,4z sce)	590	Week 3	Day 4		Entrée - Beef & Veal
0105610	Sauce Tartar Dill (1 Tbsp.)	1043	Week 5	Day 4		Condiments Other
0210312	Sauce Tartar Dill NRV (1 Tbsp.)	36	Week 1	Day 1		Condiments Other
0210312	Sauce Tartar Dill NRV (1 Tbsp.)	407	Week 2	Day 5		Condiments Other
0210312	Sauce Tartar Dill NRV (1 Tbsp.)	503	Week 3	Day 1		Condiments Other
0210312	Sauce Tartar Dill NRV (1 Tbsp.)	904	Week 4	Day 7		Condiments Other
0210312	Sauce Tartar Dill NRV (1 Tbsp.)	1044	Week 5	Day 4		Condiments Other
0040246	Sausage Links (2 each)	5	Week 1	Day 1		Entrée - Breakfast Meat

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0040246	Sausage Links (2 each)	445	Week 2	Day 7		Entrée - Breakfast Meat
0040246	Sausage Links (2 each)	637	Week 3	Day 6		Entrée - Breakfast Meat
0040246	Sausage Links (2 each)	790	Week 4	Day 4		Entrée - Breakfast Meat
0040246	Sausage Links (2 each)	1086	Week 5	Day 6		Entrée - Breakfast Meat
0118737	Sausage Links Grnd (#8 scp, 2z gvy)	6	Week 1	Day 1		Entrée - Breakfast Meat
0118737	Sausage Links Grnd (#8 scp, 2z gvy)	446	Week 2	Day 7		Entrée - Breakfast Meat
0118737	Sausage Links Grnd (#8 scp, 2z gvy)	638	Week 3	Day 6		Entrée - Breakfast Meat
0118737	Sausage Links Grnd (#8 scp, 2z gvy)	791	Week 4	Day 4		Entrée - Breakfast Meat
0118737	Sausage Links Grnd (#8 scp, 2z gvy)	1087	Week 5	Day 6		Entrée - Breakfast Meat
0119043	Sausage Links Pureed Thick (2-#20 scoop)	7	Week 1	Day 1		Entrée - Breakfast Meat
0119043	Sausage Links Pureed Thick (2-#20 scoop)	447	Week 2	Day 7		Entrée - Breakfast Meat
0119043	Sausage Links Pureed Thick (2-#20 scoop)	639	Week 3	Day 6		Entrée - Breakfast Meat
0119043	Sausage Links Pureed Thick (2-#20 scoop)	792	Week 4	Day 4		Entrée - Breakfast Meat
0119043	Sausage Links Pureed Thick (2-#20 scoop)	1088	Week 5	Day 6		Entrée - Breakfast Meat
0000019736	Sausage Patty (1 patty)	147	Week 1	Day 5		Entrée - Breakfast
0000019736	Sausage Patty (1 patty)	345	Week 2	Day 4		Entrée - Breakfast
0000019736	Sausage Patty (1 patty)	541	Week 3	Day 3		Entrée - Breakfast
0000019736	Sausage Patty (1 patty)	701	Week 4	Day 1		Entrée - Breakfast
0000019736	Sausage Patty (1 patty)	945	Week 5	Day 2		Entrée - Breakfast
0000021135	Sausage Patty Grnd (#30 scp, 2flz gvy)	148	Week 1	Day 5		Entrée - Breakfast
0000021135	Sausage Patty Grnd (#30 scp, 2flz gvy)	346	Week 2	Day 4		Entrée - Breakfast
0000021135	Sausage Patty Grnd (#30 scp, 2flz gvy)	542	Week 3	Day 3		Entrée - Breakfast
0000021135	Sausage Patty Grnd (#30 scp, 2flz gvy)	702	Week 4	Day 1		Entrée - Breakfast
0000021135	Sausage Patty Grnd (#30 scp, 2flz gvy)	946	Week 5	Day 2		Entrée - Breakfast
0000021138	Sausage Patty Pureed Thick (#40 scoop)	149	Week 1	Day 5		Entrée - Breakfast
0000021138	Sausage Patty Pureed Thick (#40 scoop)	347	Week 2	Day 4		Entrée - Breakfast
0000021138	Sausage Patty Pureed Thick (#40 scoop)	543	Week 3	Day 3		Entrée - Breakfast
0000021138	Sausage Patty Pureed Thick (#40 scoop)	703	Week 4	Day 1		Entrée - Breakfast
0000021138	Sausage Patty Pureed Thick (#40 scoop)	947	Week 5	Day 2		Entrée - Breakfast
0156227	Shortbread Blueberry (3x2.75" bar)	742	Week 4	Day 2		Desserts
0156227	Shortbread Blueberry (see recipe)	743	Week 4	Day 2		Desserts
0159235	Shortbread Blueberry Pureed Thick (#8 scoop)	744	Week 4	Day 2		Desserts
0199673	Slaw Broccoli (#8 scoop)	210	Week 1	Day 6		Vegetables
0199676	Slaw Broccoli Pureed Thick (#8 scoop)	211	Week 1	Day 6		Vegetables

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0132177	Soup Broccoli Cheese Scratch (6z ladle)	970	Week 5 Day 2		Soup from Scratch
0135129	Soup Broccoli Cheese Scratch Pur Thick (6z ladle)	971	Week 5 Day 2		Soup from Scratch
0000019790	Soup Chunky Vegetable (6z ladle)	566	Week 3 Day 3		Soup from Scratch
0000020225	Soup Chunky Vegetable Pureed Thick (6z ladle)	567	Week 3 Day 3		Soup from Scratch
0268975	Soup Corn Chowder Speed Scratch Pur Thk (6z ladle)	307	Week 2 Day 2		Soup from Scratch
0000019939	Soup Cream of Asparagus (6z ladle)	243	Week 1 Day 7		Soup from Scratch
0000020238	Soup Cream of Asparagus Pureed Thick (6z ladle)	244	Week 1 Day 7		Soup from Scratch
0000024166	Soup Cream of Broccoli- Conv (6z ladle)	568	Week 3 Day 3		Soup Convenience
0000020797	Soup Minestrone (6z ladle)	809	Week 4 Day 4		Soup from Scratch
0000020797	Soup Minestrone (6z Mashed)	810	Week 4 Day 4		Soup from Scratch
0000020232	Soup Minestrone Pureed Thick (6z ladle)	811	Week 4 Day 4		Soup from Scratch
0000019797	Soup Tomato (6z ladle)	1106	Week 5 Day 6		Soup Convenience
0000020339	Soup Tomato Pureed Thick (6z ladle)	1107	Week 5 Day 6		Soup from Scratch
0000020836	Soup Veg Beef Old Fashioned Grnd (6z ladle)	69	Week 1 Day 2		Soup from Scratch
0000020229	Soup Veg Beef Old Fashioned PurThick (6z ladle)	70	Week 1 Day 2		Soup from Scratch
0067179	Soup Veg Creamy Garden Speed Scratch (6z ladle)	628	Week 3 Day 5		Soup from Scratch
0000019794	Soup Vegetable Beef Old Fashioned (6z ladle)	71	Week 1 Day 2		Soup from Scratch
0072851	Soup Vegetable Garden Creamy Pureed (6z ladle)	629	Week 3 Day 5		Soup from Scratch
0192050	Squash Roasted Yellow Pureed Thick (#10 Scoop)	800	Week 4 Day 4		Vegetables
0188641	Squash Yellow Roasted (4z spoodle, soft)	801	Week 4 Day 4		Vegetables
0000021172	Strawberries (4z Fnly Chpd)	150	Week 1 Day 5		Fruits
0000021172	Strawberries (4z spoodle)	151	Week 1 Day 5		Fruits
0000021172	Strawberries (4z spoodle)	348	Week 2 Day 4		Fruits
0000021172	Strawberries (4z Fnly Chpd)	349	Week 2 Day 4		Fruits
0000021390	Strawberries Pureed Thick (#12 scoop)	152	Week 1 Day 5		Fruits
0000021390	Strawberries Pureed Thick (#12 scoop)	350	Week 2 Day 4		Fruits
0000025739	Strawberry Pretzel Squares (3 x 2 1/2" pc)	125	Week 1 Day 4		Desserts Cookie/Bars
0000025773	Strawberry Pretzel Squares Pureed (3 x 2 1/2" pc)	126	Week 1 Day 4		Desserts Gelatin
0107627	Sub Sandwich Turkey Grnd (#8scp, 1bun)	569	Week 3 Day 3		Sandwiches - Cold
0189772	Syrup Maple (1 Tablespoon)	8	Week 1 Day 1		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	153	Week 1 Day 5		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	351	Week 2 Day 4		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	448	Week 2 Day 7		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	544	Week 3 Day 3		Condiments Syrup/Diet Syrup

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0189772	Syrup Maple (1 Tablespoon)	640	Week 3 Day 6		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	704	Week 4 Day 1		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	793	Week 4 Day 4		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	948	Week 5 Day 2		Condiments Syrup/Diet Syrup
0189772	Syrup Maple (1 Tablespoon)	1089	Week 5 Day 6		Condiments Syrup/Diet Syrup
0000020010	Tater Tots (4z spoodle)	37	Week 1 Day 1		Starchy Vegetable
0000020010	Tater Tots (4z spoodle)	504	Week 3 Day 1		Starchy Vegetable
0000020010	Tater Tots (4z spoodle)	659	Week 3 Day 6		Starchy Vegetable
0087668	Tilapia Fillet (1 fillet)	505	Week 3 Day 1		Entrée - Fish & Seafood
0000025808	Tilapia Parmesan Encrusted (1 each)	1045	Week 5 Day 4		Entrée - Fish & Seafood
0000019745	Toast Garlic (1" slc, Soft Bttrd)	331	Week 2 Day 3		Breads
0000019745	Toast Garlic (1" slice)	332	Week 2 Day 3		Breads
0000019745	Toast Garlic (1" slc, Soft Bttrd)	660	Week 3 Day 6		Breads
0000019745	Toast Garlic (1" slice)	683	Week 3 Day 7		Breads
0000019745	Toast Garlic (1" slc, Soft Bttrd)	802	Week 4 Day 4		Breads
0000019745	Toast Garlic (1" slice)	803	Week 4 Day 4		Breads
0000019745	Toast Garlic (1" slc, Soft Bttrd)	863	Week 4 Day 6		Breads
0000019745	Toast Garlic (1" slice)	864	Week 4 Day 6		Breads
0000020414	Toast Garlic Pureed (#16 scoop)	333	Week 2 Day 3		Breads
0000020414	Toast Garlic Pureed (#16 scoop)	661	Week 3 Day 6		Breads
0000020414	Toast Garlic Pureed (#16 scoop)	804	Week 4 Day 4		Breads
0000020414	Toast Garlic Pureed (#16 scoop)	865	Week 4 Day 6		Breads
0000020119	Tomato Slices (2 slices)	297	Week 2 Day 2		Vegetables
0000020802	Tomatoes Stewed (4z spoodle)	274	Week 2 Day 1		Vegetables
0000020802	Tomatoes Stewed (4z spoodle)	723	Week 4 Day 1		Vegetables
0000020803	Tomatoes Stewed Pureed Thick (#10 scoop)	275	Week 2 Day 1		Vegetables
0000020803	Tomatoes Stewed Pureed Thick (#10 scoop)	724	Week 4 Day 1		Vegetables
0000019864	Tuna and Noodles (8z ladle)	905	Week 4 Day 7		Entrée - Fish & Seafood
0000020775	Turkey Links Grnd (#12 scp, 2flz gvy)	46	Week 1 Day 2		Entrée - Breakfast Meat
0000020775	Turkey Links Grnd (#12 scp, 2flz gvy)	318	Week 2 Day 3		Entrée - Breakfast Meat
0000020775	Turkey Links Grnd (#12 scp, 2flz gvy)	384	Week 2 Day 5		Entrée - Breakfast Meat
0000020775	Turkey Links Grnd (#12 scp, 2flz gvy)	514	Week 3 Day 2		Entrée - Breakfast Meat
0000020775	Turkey Links Grnd (#12 scp, 2flz gvy)	825	Week 4 Day 5		Entrée - Breakfast Meat
0000020775	Turkey Links Grnd (#12 scp, 2flz gvy)	1118	Week 5 Day 7		Entrée - Breakfast Meat

Key Name	Item Name	Index #	Cycle Day	Comments	Menu Planning Group
0000020152	Turkey Links Pureed Thick (2- #30 scps)	47	Week 1 Day 2		Entrée - Breakfast Meat
0000020152	Turkey Links Pureed Thick (2- #30 scps)	319	Week 2 Day 3		Entrée - Breakfast Meat
0000020152	Turkey Links Pureed Thick (2- #30 scps)	385	Week 2 Day 5		Entrée - Breakfast Meat
0000020152	Turkey Links Pureed Thick (2- #30 scps)	515	Week 3 Day 2		Entrée - Breakfast Meat
0000020152	Turkey Links Pureed Thick (2- #30 scps)	826	Week 4 Day 5		Entrée - Breakfast Meat
0000020152	Turkey Links Pureed Thick (2- #30 scps)	1119	Week 5 Day 7		Entrée - Breakfast Meat
0000020103	Turkey Pot Roast (3.5z piece)	768	Week 4 Day 3		Entrée - Poultry
0000020559	Turkey Pot Roast Grnd (#6 scp, 2flz gvy)	769	Week 4 Day 3		Entrée - Poultry
0000024436	Turkey Pot Roast Pureed Thick (#8 scoop)	770	Week 4 Day 3		Entrée - Poultry
0000020309	Vegetable Blend California (4z spoodle)	165	Week 1 Day 5		Vegetables
0000020309	Vegetable Blend California (4z spoodle)	781	Week 4 Day 3		Vegetables
0000020309	Vegetable Blend California (4z spoodle)	879	Week 4 Day 6		Vegetables
0000020309	Vegetable Blend California (4z spoodle)	1108	Week 5 Day 6		Vegetables
0000020310	Vegetable Blend California Pureed Thick (#16 scoop)	166	Week 1 Day 5		Vegetables
0000020310	Vegetable Blend California Pureed Thick (#16 scoop)	782	Week 4 Day 3		Vegetables
0000020310	Vegetable Blend California Pureed Thick (#16 scoop)	1109	Week 5 Day 6		Vegetables
0000020319	Vegetable Blend Capri (4z spoodle)	436	Week 2 Day 6		Vegetables
0000020319	Vegetable Blend Capri (4z spoodle)	617	Week 3 Day 5		Vegetables
0000020319	Vegetable Blend Capri (4z spoodle)	972	Week 5 Day 2		Vegetables
0000020318	Vegetable Blend Capri Pureed Thick (#12 scoop)	437	Week 2 Day 6		Vegetables
0000020318	Vegetable Blend Capri Pureed Thick (#12 scoop)	618	Week 3 Day 5		Vegetables
0000020318	Vegetable Blend Capri Pureed Thick (#12 scoop)	973	Week 5 Day 2		Vegetables
0043116	Vegetable Blend Key West (4z spoodle)	198	Week 1 Day 6		Vegetables
0043116	Vegetable Blend Key West (4z spoodle)	408	Week 2 Day 5		Vegetables
0043116	Vegetable Blend Key West (4z spoodle)	458	Week 2 Day 7		Vegetables
0043116	Vegetable Blend Key West (4z spoodle)	695	Week 3 Day 7		Vegetables
0043116	Vegetable Blend Key West (4z spoodle)	906	Week 4 Day 7		Vegetables
0043116	Vegetable Blend Key West (4z spoodle)	1007	Week 5 Day 3		Vegetables
0043117	Vegetable Blend Key West Pureed (#12 scoop)	199	Week 1 Day 6		Vegetables
0043117	Vegetable Blend Key West Pureed (#12 scoop)	409	Week 2 Day 5		Vegetables
0043117	Vegetable Blend Key West Pureed (#12 scoop)	459	Week 2 Day 7		Vegetables
0043117	Vegetable Blend Key West Pureed (#12 scoop)	696	Week 3 Day 7		Vegetables
0043117	Vegetable Blend Key West Pureed (#12 scoop)	907	Week 4 Day 7		Vegetables
0043117	Vegetable Blend Key West Pureed (#12 scoop)	1008	Week 5 Day 3		Vegetables

Key Name	Item Name	Index #	Cycle Day		Comments	Menu Planning Group
0000020123	Vegetable Blend Prince Charles (4z spoodle)	1030	Week 5	Day 4		Vegetables
0000020111	Vegetable Blend Stir Fry (4z spoodle)	599	Week 3	Day 4		Vegetables
0000020391	Vegetable Blend Stir Fry Pureed Thick (#12 scoop)	600	Week 3	Day 4		Vegetables
0123884	Waffle Pureed Thick (2-#10 scoop)	9	Week 1	Day 1		Entrée - Breakfast
0123884	Waffle Pureed Thick (2-#10 scoop)	352	Week 2	Day 4		Entrée - Breakfast
0123884	Waffle Pureed Thick (2-#10 scoop)	545	Week 3	Day 3		Entrée - Breakfast
0123884	Waffle Pureed Thick (2-#10 scoop)	705	Week 4	Day 1		Entrée - Breakfast
0123884	Waffle Pureed Thick (2-#10 scoop)	949	Week 5	Day 2		Entrée - Breakfast
0123883	Waffles Buttered (2 Each)	10	Week 1	Day 1		Entrée - Breakfast
0123883	Waffles Buttered (2 Each)	353	Week 2	Day 4		Entrée - Breakfast
0123883	Waffles Buttered (2 Each)	546	Week 3	Day 3		Entrée - Breakfast
0123883	Waffles Buttered (2 Each)	706	Week 4	Day 1		Entrée - Breakfast
0123883	Waffles Buttered (2 Each)	950	Week 5	Day 2		Entrée - Breakfast
0000021194	Watermelon (4z spoodle)	536	Week 3	Day 2		Fruits
0000021194	Watermelon (4z, No seeds)	812	Week 4	Day 4		Fruits
0000021194	Watermelon (4z spoodle)	813	Week 4	Day 4		Fruits
0000021194	Watermelon (4z spoodle)	1076	Week 5	Day 5		Fruits
0000021194	Watermelon (4z, No seeds)	1077	Week 5	Day 5		Fruits
0000024154	Watermelon Pureed Thick (#12 scoop)	814	Week 4	Day 4		Fruits
0000024154	Watermelon Pureed Thick (#12 scoop)	1078	Week 5	Day 5		Fruits
0189759	Yogurt Vanilla L/F (1/2 cup)	221	Week 1	Day 7		Yogurt
0189759	Yogurt Vanilla L/F (1/2 cup)	983	Week 5	Day 3		Yogurt
0000021103	Zucchini & Summer Squash (4z spoodle)	72	Week 1	Day 2		Vegetables
0000021103	Zucchini & Summer Squash (4z spoodle)	308	Week 2	Day 2		Vegetables
0000021103	Zucchini & Summer Squash (4z spoodle)	753	Week 4	Day 2		Vegetables
0000021103	Zucchini & Summer Squash (4z spoodle)	866	Week 4	Day 6		Vegetables
0000021103	Zucchini & Summer Squash (4z spoodle)	898	Week 4	Day 7		Vegetables
0000021103	Zucchini & Summer Squash (4z spoodle)	1148	Week 5	Day 7		Vegetables
0000021104	Zucchini & Summer Squash Pureed Thick (#10 scoop)	867	Week 4	Day 6		Vegetables
0124751	Zucchini Sauteed Fresh (1/2 cup)	1133	Week 5	Day 7		Vegetables
0124751	Zucchini Sauteed Fresh (soft)	1134	Week 5	Day 7		Vegetables
0124753	Zucchini Sauteed Fresh Pureed Thick (#10 Scoop)	1135	Week 5	Day 7		Vegetables