

<b>AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT</b>			1. CONTRACT ID CODE	PAGE OF PAGES 1   44
2. AMENDMENT/MODIFICATION NO. P00007	3. EFFECTIVE DATE 14 April 2015	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)	
6. ISSUED BY DLA TROOP SUPPORT DIRECTORATE OF SUBSISTENCE, BUILDING 6 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5092 KARLA THOMPCKINS (215) 737-2958	CODE SPM300	7. ADMINISTERED BY (If other than Item 6)	CODE	SEE BLOCK 6
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code) SOPAKCO PACKAGING 118 SOUTH CYPRESS STREET MULLENS SC 19574-3004			(X)	9A. AMENDMENT OF SOLICITATION NO.
CODE 6D623				98. DATED (SEE ITEM 11)
FACILITY CODE				10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-13-D-Z188
				10B. DATED (SEE ITEM 13) 1 OCT 2012

**11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS**

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers  is extended,  is not extended.

Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:  
 (a) By completing Items 8 and 15, and returning \_\_\_\_\_ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment your desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

**13. THIS ITEM ONLY APPLIES TO MODIFICATION OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.**

CHECK ONE	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
<input type="checkbox"/>	
<input type="checkbox"/>	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).
<input type="checkbox"/>	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
<input checked="" type="checkbox"/>	D. OTHER (Specify type of modification and authority) FAR 52.212-4 (C) AND SOPAKCO EMAIL DATED 2/25/2015

**E. IMPORTANT:** Contractor  is not,  is required to sign this document and return \_\_\_\_\_ copies to the issuing office.

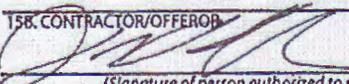
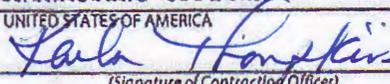
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation and contract subject matter where feasible)

UGR-A.

TERMS AND CONDITIONS OF SUBJECT CONTRACT REMAIN THE SAME EXCEPT FOR THE FOLLOWING:

1. The purpose of this modification is to revise Table 1 menu and prep instructions
2. Replace current Table 1 with attached Table 1.
3. No other changes apply.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print) David L. DuBose, Vice President	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) KARLA THOMPCKINS CONTRACTING OFFICER
15B. CONTRACTOR/OFFEROR  (Signature of person authorized to sign)	15C. DATE SIGNED 5 14 APR 2015
16B. UNITED STATES OF AMERICA  (Signature of Contracting Officer)	16C. DATE SIGNED 14 April 2015

## TABLE I, FY 15

B1	Brk Menu Breakfast Wrap/Chicken Sausage
B2	Brk Menu Turkey Bacon/Chicken & Waffles
B3	Brk Menu: Steak/Cheddar Cheese Omelet Pita
B4	Brk Menu <b>Peppered Turkey Bacon</b> /Steak, Egg, & Cheese Taquito
B5	Brk Menu <b>Beef Hash/Ranchero Beef Taquito</b>
B6	Brk Menu <b>English Muffin Sandwich/Blueberry Filled Pancakes</b>
B7	Brk Menu Turkey Sausage Links/ Chicken Bacon
D1	Lun/Din M <b>Pulled BBQ Pork</b> /Pulled BBQ Chicken
D2	Lun/Din M Beef Bulgogi/ <b>Lemongrass Chicken</b>
D3	Lun/Din M Meatloaf
D4	Lun/Din M <b>Roasted Chicken Quarters</b>
D5	Lun/Din M Beef with Broccoli/Sweet Fire Chicken
D6	Lun/Din M Shrimp Scampi/Penne Pasta with Chicken in Alfredo Sauce
D7	Lun/Din M Steak
D8	Lun/Din M <b>BBQ Pork Ribs</b> /Fried Chicken
D9	Lun/Din M Spaghetti & Meatballs
D10	Lun/Din M Soft Tacos Kit (Chicken and Beef)
D11	Lun/Din M Sirloin Beef with Peppercorn Gravy/Buffalo Turkey Wing
D12	Lun/Din M Pot Roast
D13	Lun/Din M Chicken Cordon Bleu
D14	Lun/Din M Chicken Marsala/Andouille Pasta & Cheese

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 1 - BREAKFAST WRAP/CHICKEN SAUSAGE PATTY**

Menu Item	Required		Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE</b>		<b>8970-01-525-6726</b>					
ORANGE JUICE	50	8 oz	Juice, 100% Orange, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1qt CARTON
MEAT LOVERS BREAKFAST WRAP KIT	50	1 each	Wrap Kit: Tortilla, Meat Filling (Pork Sausage, Ham, Bacon), Enchilada Sauce, Frozen	JTM	24 months-0deg	1	50ct CASE
CHICKEN SAUSAGE PATTY	25	2 each - 2 oz	Sausage, Chicken, Patties, Frozen	Rose Packing	12 months-0deg	1	1 Case
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen	RALCORP	12 months-0deg	1	50ct CASE
MONKEY BITES, CINNAMON ROLLS	48	1.7 oz	Cinnamon Rolls, Mini, Frozen,	BRIDGEFORD	12 months-0deg	3	18ct TRAY
							<i>Module</i>
<b>BOX 1 - 8970-01-525-6344</b>							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50ct CASE
JALAPENO SLICES	25	1.0 oz	Jalapeño, Sliced, Shelf-Stable	Kaiser	18 months	1	25 ct pack
BLUEBERRY PASTRY CRISPS	48	1 each	Pastry Crisps, Blueberry, Individually Wrapped	Kelloggs	15 months	6	9ct boxes
KETCHUP	25	10 gm	Ketchup	Heinz	Note 1	1	25 ct pack
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Heinz	12 months	1	25 ct pack
CHILE LIME HOT SAUCE	1	2 oz bottle	Hot Sauce, Chile Lime	French's Franks	12 months	1	12 oz
Butter Granules	1	2 oz	Butter Granules	Butter Buds	36 months	1	2 oz
Paper Cups	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25ct.
<b>BOX 2</b>							
OATMEAL	8	1 each	Oatmeal, Instant, Golden Brown Maple, Individual packets	KELLOGGS	15 months	1	8ctPACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz.
CAPPUCCINO	20	1 each	Capuccino Beverage Powder, TFF, French Vanilla	OLD GLORY	12 months	1	20ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
Tray	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
Dining Kits	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	4 oz	Oil, Vegetable, Butter Flavor	HEARTLAND	12 months	1	4oz Bottle
	1	10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

## UGR-A BREAKFAST MENU 1: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Orange Juice Concentrate: Best served chilled. Shake well. Mix one volume concentrate with 3 volumes water.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Oatmeal: Follow instructions on bag

Dehydrated Eggs: Follow instructions on bag

### B. Desirable Serving Temperatures:

Wrap Kit: 135 F and above

Cinnamon Rolls - Microwave: Heat on high for 4-5 minutes. Turn out of pan onto serving plate

Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes.

Turn out of pan onto serving plate

Dehydrated Eggs: Maintain at 145 F or above

**Biscuits: PLACE UPOPENED BAG WITH BAKEABLE TRAY OF BISUITS DIRECTLY ON OVEN RACK**

Convection Oven @ 350 F 13 -15 Minutes if thawed or 22-24 if frozen

Coventional Oven @ 400 F 11-13 Minutes if thawed or 18 - 20 if frozen

Hash Brown: Maintain at 145 F or above

### C. Cooking/Grilling Instructions:

Chicken Sausage Patties

**Bake Option: Bake at 400°F for 8 – 12 minutes or until center has reached a temperature of 165°F**

**Griddle Option: On medium heat, heat patties until center has reached a temperature of 165° turning each patty at least once.**

Wrap Kit:

Place unopened bags in boiling water. Water must flow freely around all sides of bag. Heat for approx 45 minutes or until product reaches 135 degrees.

Dehydrated Eggs: Cook in simmering to boiling water for 45 minutes

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

### E. Requires hot water for meal service:

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

### \*\*Food Safety Notes:

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 2 - CHICKEN & WAFFLES/TURKEY BACON**

Menu Item	Servings		Food/Ingredients/Supplies	Brands	Warranted Shelf Life (Mos)	Issue/ 50 Ind.	Size	
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>							
<b>APPLE JUICE</b>	50	8 oz	Juice, 100% Apple, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1 Qt	
<b>CHICKEN BREAKFAST FILLET</b>	50	1 piece, 2 oz avg	Chicken Breast Fillet, Breakfast	Pilgrims	12months-0deg	1	10lb CASE	
<b>TURKEY BACON</b>	35	2 slices	Bacon, Turkey, Frozen	Godshall's	24 months 0 deg	1	3# Bag	
<b>WAFFLE</b>	50	1 each	Waffle, flat bottom, whole grain, Frozen	Ralcorp	12 months 0 deg	1	case	
<b>MIXED BERRY BAR</b>	48	1 slice	Bar, Mixed Berry, Frozen, Thaw & Serve	HILL COUNTRY	14months-0deg	1	48ct case	
							<b>Module</b>	
<b>BOX 1 - 8970-01-525-6366</b>								
<b>EGGS</b>	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50 ct.	
<b>HOMINY GRITS</b>	50	2/3 cup	Hominy Grits, White, Quick	Ralston	24 months	2	24oz BOX	
<b>BLUEBERRY MUFFIN</b>	45	1 each, 2.3 oz	Muffin, Blueberry, Shelf-Stable	STERLING	18 months	3	15ct TRAY	
<b>KETCHUP</b>	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct. Pack	
<b>STRAWBERRY JAM</b>	25	½ oz pch	Jam, Strawberry	Heinz	12 months	1	25 ct. Pack	
<b>HONEY</b>	36	40 gm	Honey	MARKET ST	1 2months	1	36ct PACK	
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK	
<b>HOT SAUCE</b>	1	6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz	
<b>BOX 2</b>								
<b>BISCUIT GRVY</b>	50	2 oz	Gravy, biscuit, instant, TFF	DC BRANDS	12 months	1	24ozPACK	
<b>COFFEE</b>	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz	
<b>COCOA</b>	10	1 each	Cocoa Beverage Powder, TFF	OLD GLORY	12 months	1	10ct PACK	
<b>CREAMERS</b>	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK	
		1	2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
Tray	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK	
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK	
	4		Trash Bags, clear	ENVISION	NA	1		
	1	1.65 oz	Salt	UNISTEL	NA			
	1	.70 oz	Pepper	UNISTEL	NA			
	1	4 oz	Oil, Vegetable, Butter Flavor	HEARTLAND	12 months			
	1	10 CT	Gloves	HANDGUARD	NA			

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly**

**UGR-A BREAKFAST MENU 2 PREP INSTRUCTIONS**

**A. Follow the directions on the packages for the following items:**

Apple Juice Concentrate: Best served chilled. Need 7 quarts of water  
Hominy Grits: Need 6 quarts of water per box  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Dehydrated Eggs: Follow instructions on bag  
Mixed Berry Bar: Thaw and Serve  
Dehydrated Eggs: Maintain at 145 F or above  
Chicken Fillet: Maintain at 150 F or above  
Turkey Bacon: Maintain at 130° Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes. Turn out of pan onto serving plate

**C. Cooking/Grilling Instructions:**

**Turkey Bacon:**

From Thawed - Place on a sheet pan and place in convection oven at 350 deg F for approx 10-12 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

From Frozen - Place on a sheet pan and place in convection oven at 350 deg F for approx 12-15 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

**Waffles: PLACE UPOPENED BAG WITH BAKEABLE TRAY OF ON OVEN RACK**

Convection Oven @ 350 F 13 -15 Minutes if thawed or 22-24 if frozen  
Conventional Oven @ 400 F 11-13 Minutes if thawed or 18 - 20 if frozen

**Chicken Fillet:** From frozen, conventional over for 25 mins at 400 deg F. Convection oven for 15 minutes at 350 deg F

**Chicken Fillet:** From frozen, conventional over for 25 mins at 400 deg F. Convection oven for

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 3 - STEAK & EGGS/CHEDDAR CHEESE OMELET PITA**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6726</b>						
<b>FROZEN/PERISHABLE BOX -</b>	<b>8970-01-525-6726</b>					
<b>FRUIT PUNCH</b>	50 8 oz	Juice, 100% Fruit Punch, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1qt CARTON
<b>STEAK</b>	50 5.5 oz	Steak, Beef, Breakfast, Uncooked, Frozen	National Steak & Poultry	12 months	1	case
<b>PEPPERS &amp; ONIONS</b>	40 1/4 cup, 2 oz	Peppers & Onions, Frozen	SIMPLOT	18 month-0deg	2	2.5lb BAG
<b>CHEDDAR CHEESE OMELET PITA</b>	24 4 oz	Scrambled Egg, & Cheese Pita, Frozen	Kangaroo Brands	12 months	1	case
<b>RASPBERRY DANISH</b>	24 each 1 each	Danish, Frozen; Raspberry	SJR Foods	14 months	1	24 ct
<b>APPLE DANISH</b>	24 each 1 each	Danish, Frozen; Apple	SJR Foods	14 months	1	24 ct
						Module
<b>BOX 1- 8970-01-525-6370</b>						
<b>EGGS</b>	50 1/2 cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50 ct
<b>HASH BROWNS</b>	50 2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1	40.5oz CARTON
<b>FRENCH TOAST COOKIE</b>	50 1 each, 1.76 oz package	Cookie, French Toast, Bite Size, Individually Packaged	Kelloggs	15 months	50	Packs
<b>OATMEAL</b>	8 1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	KELLOGGS	12 months	1	8ctPACK
<b>Cups</b>	100	Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
<b>Dining Kit</b>	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
<b>BOX 2</b>						
<b>KETCHUP</b>	25 18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct
<b>GRAPE JELLY</b>	25 1/2 oz pch	Jelly, Grape	Heinz	12 months	1	25 ct
<b>HOT SAUCE</b>	1 6 oz	Hot Sauce	Texas Pete	24 months	1	6 oz
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>CAPPUCCINO</b>	20 1 each	Cappuccino Beverage Powder, Irish Cream, TFF	OLD GLORY	12months	1	20ct PACK
<b>CREAMERS</b>	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
<b>ALL PURPOSE SAUCE</b>	50 19 gm pouch	Sauce, All Purpose	BOBS	24 months	2	25ct PACK
<b>Tray</b>	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA		2
	4	Trash Bags, clear	ENVISION	NA		
	1 .70 oz	Onions, Minced, Dehydrated	UNISTEL	NA		
	1 1.10 oz	Seasoning, Steak	UNISTEL	NA		
	1 1.65 oz	Salt	UNISTEL	NA		
	1 .70 oz	Pepper	UNISTEL	NA		
	1 4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months	1	4oz BOTTLE
	1 10 CT	Gloves	HANDGUARD	NA		

### UGR-A BREAKFAST MENU 3: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Fruit Punch: Best served chilled. Need 7 quarts of water.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original container to retain seasoning).

Dehydrated Eggs: Follow instructions on bag

**B. Desirable Serving Temp** Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes. Turn out of pan

Breakfast Steak/Pepper & Onions: Maintain onto serving plate

Dehydrated Eggs: Maintain at 145 F or above

Danish/Raspberry Crumb Cake: Thaw and serve.

Cheddar Cheese Omelet: Keep in Sealed Film, 12 -18 minutes @ 250 to 275 Degrees

**C. Cooking/Grilling Instructions:**

**PITA:** Convection Oven 300 degrees for 18-20 minutes

**Breakfast Steak:** Pre-heat grill to approximately 350° F. Use approximately 1 cup of vegetable oil per 50 steaks to grease the grill. Grill steaks for approximately 6 minutes on each side. Ensure steaks are

Griddle Option: On medium heat, heat patties until center has reached a temperature of 165° turning each patty at least once.

**Serving Size: 1 Steak, Yield: 50 servings**

**Peppers and Onions:** Preheat griddle to approximately 375 F for 4 to 6 minutes and add 1/4 cup of oil on griddle. Turn as needed for even heating

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

**Cheese Omelet:** Heat first at 250-275 degrees for 12-18 minutes, to be held in sealed wrapper

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Steak Seasoning: Steaks

Onion, Minced: Hash Browns

**E. Requires hot water for meal service:**

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure

When cooking multiple food

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 4 - STEAK, EGG & CHEESE TAQUITTO/PEPPERED TURKEY BACON**

Menu Item	Required	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>					
ORANGE JUICE	50 8 oz	Juice, 100% Orange, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1qt CARTON
STEAK, EGG, & CHEESE TAQUITTO	24 1 each, 2.9 oz	Taquitto, Steak, Egg & Cheese, Frozen	RUIZ	12 months	1	24ct CASE
PEPPERED TURKEY BACON	35 2 slices	Bacon, Turkey, Peppered, Frozen	Godshall's	24 months 0 deg	1	3# Bag
POTATO PANCAKE	50 4 pcs, 2.6 oz	Potato Pancake, Frozen	McCAIN	540 days	3	3#BAG
CINNAMON STREUSEL COFFEE CAKE	48 1 piece, 1.7 oz	Coffee Cake, Cinnamon Streusel, Frozen, Thaw & Serve	HILL COUNTRY	12 months	1	48ct CASE
						Module
<b>BOX 1 - 8970-01-525-6372</b>						
EGGS	50 ½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50 ct
HOMINY GRITS	50 2/3 cup	Hominy Grits, White, Quick	Ralston	24 months	2	24oz BOX
STRAWBERRY PASTRY CRISP	48 1 pkt each	Pastry Crisp, Strawberry	Kelloggs	15 months	6	9 pack
KETCHUP	25 18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct pack
GRAPE JELLY	25 ½ oz pch	Jelly, Grape	Heinz	12 months	1	25 ct pack
HOT SAUCE	1 6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	100	Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
<b>BOX 2</b>						
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
COCOA	10 1 each	Cocoa Beverage Powder, TFF	OLD GLORY	12 months	1	10ct PACK
CREAMERS	12 3 gram pkt	Creamers, Nondairy,	DC BRANDS	18 months	1	12ct PACK
Tray	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	
	1 4 oz.	Oil, Vegetable, Butter Flavor	HEARTLAND	12 months		
	1 10 CT	Gloves	HANDGUARD	NA		

## UGR-A BREAKFAST MENU 4 PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water for 7 cans.

Hominy Grits: Need 6 quarts of water

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Dehydrated Eggs: Follow instructions on bag

### B. Desirable Serving Temperatures:

Turkey Bacon: 130 degrees F

Steak Egg & Cheese Taquito: Maintain 155° F or above.

Dehydrated Eggs: Maintai Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes. Turn out of pan

Grits: Maintain at 145 F or above onto serving plate

Coffee Cake: Thaw and serve

### C. Cooking/Grilling Instructions:

#### Turkey Bacon:

From Thawed - Place on a sheet pan and place in convection oven at 350 deg F for approx 10-12 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

From Frozen - Place on a sheet pan and place in convection oven at 350 deg F for approx 12-15 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

**Steak, Egg, and Cheese:** Conventional Oven: Place product in pan or cookie sheet. Cook @ 350 deg F for 25 min if frozen and 20 min if thawed

Deep Fryer: Thaw product before deep frying. Place in oil heated to 375 deg F for 1 min 45 sec

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

#### **Pancakes: PLACE UOPENED BAG WITH BAKEABLE TRAY OF ON OVEN RACK**

Convection Oven @ 350 F 13 -15 Minutes if thawed or 22-24 if frozen

Coventional Oven @ 400 F 11-13 Minutes if thawed or 18 - 20 if frozen

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

### E. Requires hot water for meal service:

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

### \*\*Food Safety Notes:

Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 5 - BEEF HASH/RANCHERO BEEF TAQUITO**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-8970-01-525-6726</b>						
APPLE JUICE	50 8 oz	Juice, 100% Apple, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1qt CARTON
BEEF FOR HASH	50 3/4 cup prepared hash	Beef, Shredded, Frozen used to prepare Beef Hash	Karn Meats	18 months	1	case
BISCUITS	50 1 each	Biscuit, Wholegrain, frozen, thaw and serve	Ralcorp	12 months	1	50 ct
RANCHERO BEEF TAQUITO	24 1 each	Taquito, Ranchero Beef, Frozen	RUIZ	12 months	1	24ct CASE
PEANUT BUTTER & JELLY GRAHAMS	48 1 each	Peanut Butter and Jelly Graham Sandwich, Frozen	Advanced Pierre	12 months	48	48
						Module
<b>BOX 1- 8970-01-525-6377</b>						
EGGS	50 1/2 cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50 ct
HASH BROWNS	50 NOTE: THIS ITEM TO BE COMBINED WITH THE	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1	40.5oz CARTON
TOASTER PASTRY	50 1 each	Toaster Pastry, Brown Sugar Cinnamon, Whole Grain, Frosted, Individually Wrapped, 1.76 oz	Kelloggs	15 months	50	Single Pack
	100	Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
STRAWBERRY JAM	25 1/2 oz pch	Jam, Strawberry	Heinz	12 months	1	25 ct
HOT SAUCE	1 6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
<b>BOX 2</b>						
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
COCOA	10 1 each	Cocoa Beverage Powder, TFF	OLD GLORY	12 months	1	10ct PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
CREAMERS	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
JALAPENO CATSUP	35 1 each	Catsup, Jalapeno	Heinz	12 months	1	35 ct pack
Tray	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	
	1 .70 oz	Onions, Minced, Dehydrated	UNISTEL	NA		
	1 4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months		
	1 10 CT	Gloves	HANDGUARDS	NA		

### UGR-A BREAKFAST MENU 5 PREPARATION INSTRUCTIONS

Apple Juice Concentrate: Best served chilled. Need 7 quarts of water.

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Dehydrated Eggs: Follow instructions on bag

Hash Browns: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Beef Hash: Maintain at 165° F or above.

Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes. Turn out of pan

**Beef Hash:** Place unopened pouches in boiler onto serving plate approximately 45 mins or until product has reached internal temp of 160 deg F. Product may be left submerged in 170 deg F water until needed on the serving line.

#### C. Cooking/Grilling Instructions:

**Biscuits: PLACE UNOPENED BAG WITH BAKEABLE TRAY OF BISCUITS DIRECTLY ON OVEN RACK**

Convection Oven @ 350 F

13 -15 Minutes if thawed or 22-24 if frozen

Conventional Oven @ 400 F

11-13 Minutes if thawed or 18 - 20 if frozen

**Taquito:** Oven - Place product in pan or on cookie sheet; 350 deg F for 25 mins (frozen)

Griddle Option: On medium h Deep Fryer - Thaw product before frying; Deep fry at 375 deg F for 1 min 45 secs

Pan Fry - Thaw and fry in pan w/ small amount of oil on medium heat for 1 min 45 secs

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

#### D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

#### E. Requires hot water for meal service:

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

#### \*\*Food Safety Notes:

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 6 - ENGLISH MUFFIN SANDWICH/BLUEBERRY FILLED PANCAKES**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-ENGLISH MUFFIN SANDWICH</b>	<b>8970-01-525-6726</b> 50 1 each	Sandwich, English muffin with Egg, Turkey Ham and Cheese, Frozen, Individually wrapped	AdvancePierre	12 months 0 deg	1	case
<b>BLUEBERRY FILLED PANCAKES</b>	50 1 each	Pancakes, Blueberry Filled, Frozen	Ralcorp	12 months 0 deg	1	case
<b>FRUIT PUNCH</b>	50 8 oz	Juice, 100% Fruit Punch, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1qt CARTON
<b>DONUT STICK</b>	48 1 each, 2.5	Donut Stick, Frozen, Thaw &	SJR	12 months	1	48 ct case
						Module
<b>BOX 1 - 8970-01-525-6389</b>						
<b>EGGS</b>	50 ½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50 ct
<b>PEANUT BUTTER CHOCOLATE BAR</b>	48 1 each	Bar, Peanut Butter Chocolate, Individually Wrapped, Shelf-Stable	Kellogg's	15 months	1	48 ct case
<b>HASH BROWNS</b>	50 2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15 months	1	40.5oz CARTON
<b>HOT SAUCE</b>	1 6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
<b>CAPPUCCINO</b>	20 1 each	Cappuccino Beverage Powder, French Vanilla, TFF	OLD GLORY	12 months	1	20ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	100	Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
<b>BOX 2</b>						
<b>PANCAKE SYRUP</b>	24 1½ oz pch	Syrup, Pancake, Imitation Maple	THERMOPAC	12 months	2	24ct PACK
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>KETCHUP</b>	25 18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct pack
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
<b>GRAPE JELLY</b>	25 ½ oz pch	Jelly, Grape	Heinz	12 months	1	25 ct pack
<b>Tray</b>	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	4	Trash Bags, Clear	ENVISION	NA	1	4ct ROLL
	1 1.65 oz	Salt	UNISTEL	NA	1	.70oz
	1 .70 oz	Pepper	UNISTEL	NA	1	1.65oz
	1 .70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1	
	1 4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months		
	1 2 oz	Butter Granules	BUTTER BUD	36 months		
	1 10 CT	Gloves	HANDGUARD	NA		

## UGR-A BREAKFAST MENU 6: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Fruit Juice Concentrate: Best served chilled. Need 7 quarts of water

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Dehydrated Eggs: Follow instructions on bag

### B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Donut Sticks: Room Temperature

Blueberry Filled Pancake: Internal temperature needs to reach 165°F.

### C. Cooking Instructions:

#### English Muffin:

Convection Oven: Heat thawed sandwich in pre-heated convection oven at 350 degrees F. For 15 to 18 minutes.

**Blueberry Filled Pancakes:** For best results, keep pancakes in pouch for oven or microwave heating. Heat from frozen.

Convection Oven: Preheat oven to 350°F. Place pouches or frozen pancakes on baking sheet. Bake 15-18 min, or until hot.

Conventional Oven: Preheat oven to 350°F. Place pouches or frozen pancakes on baking sheet. Bake 15-18 min, or until hot.

Microwave: Microwave one sandwich on high for 45-60 seconds. Let sit 15-30 seconds for the temperature to equilibrate.

Donut Stick: Thaw and serve.

Dehydrated Eggs: Cook in simmering to boiling water for 45 minutes

### D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

### E. Requires hot water for meal service:

Cappuccino: Add 6-8 fl. Oz. of hot water per packet.

### \*\*Food Safety Notes:

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**BREAKFAST MENU 7 - CHICKEN BACON & TURKEY SAUSAGE LINKS**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind	Container
<b>FROZEN/PERISHABLE BOX - ORANGE JUICE</b>	<b>8970-01-525-6726</b> 50 8 oz	Juice, 100% Orange, Frozen Concentrate, Fortified	Lyons Magnus	24 months 0 deg	3	1qt CARTON
<b>CHICKEN BACON</b>	35 2 slices	Bacon, Chicken, Frozen	Godshall's	24 months 0 deg	1	3# bag
<b>BROWN &amp; SERVE SAUSAGES</b>	33 3 each	Sausage, Turkey, Brown & Serve, Frozen, Precooked	Rose	12 months	1	Case
<b>BISCUITS</b>	50 1 each	Biscuit, Wholegrain , frozen, thaw and serve	Ralcorp	12 months	1	50 ct
<b>BAGEL</b>	48 1 each, 3 oz	Cinnamon Bagel w/ Apple Filling, Frozen, Individually Wrapped	SJR	24 months 0 deg	1	48 ct
						Module
<b>Box 1 - 8970-01-525-6720</b>						
<b>EGGS</b>	50 ½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50 ct
<b>BISCUIT GRVY</b>	50 2 oz	Gravy, biscuit, instant, TFF	DC BRAND	12 months	1	24oz
<b>TOASTER PASTRY</b>	50 1 each	Toaster Pastry, Strawberry, Whole Grain, Frosted, Individually Wrapped, 1.8 oz	Kelloggs	15 months	50	Single Pack
<b>KETCHUP</b>	25 18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct pack
<b>STRAWBERRY JAM</b>	25 ½ oz pch	Jam, Strawberry	Heinz	12 months	1	25 ct pack
<b>HOT SAUCE</b>	1 6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
	1 2 oz	Butter Granules	Butter Buds	36 months	1	2 oz
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
	100	Paper Cups, 8 oz				
<b>CREAMERS</b>	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
<b>BOX 2</b>						
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	
<b>HOMINY GRITS</b>	50 2/3 cup	Hominy Grits, White, Quick	Ralston	24 months		
	1 4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months		
Tray	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA		
<b>COCOA</b>	10 1each	Cocoa Beverage Powder, TFF	Old Glory	12 months		
	1 10 CT	Gloves	HANDGUARD	NA		

## UGR-A BREAKFAST MENU 7 PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Orange Juice Concentrate: Best served chilled.

Hominy Grits: Need 6 quarts of water

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Dehydrated Eggs: Follow instructions on bag

### B. Desirable Serving Temperatures:

Grits: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Chicken Bacon: 160° | Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes. Turn out of pan onto serving plate

Turkey Sausage Links: Maintain at 155° F or above.

### C. Cooking/Grilling Instructions:

**Biscuits: PLACE UPOPENED BAG WITH BAKEABLE TRAY OF BISUITS DIRECTLY ON OVEN RACK**

Convection Oven @ 350 F 13 -15 Minutes if thawed or 22-24 if frozen

Coventional Oven @ 400 F 11-13 Minutes if thawed or 18 - 20 if frozen

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

**Apple Filled Bagels, Frozen:** Thaw thoroughly. Heat within ovenable file at 350 F for a just baked crust 2-3 minutes (do not overheat or keep on steam table)

**Turkey Sausage Links:** Brown & Serve

### Chicken Bacon:

Remove Chicken bacon packages from the box and discard plastic wrapping

**Oven Method-** place Chicken bacon sheets- parchment side down-on to a baking pan and bake 5 grill until minutes at 350 degrees or until slightly brown.

**Flat top grill method-** place Chicken bacon side down-parchment side up- on a flat top 350 degree

Once bacon is fully cooked, carefully remove it from the baking pan or grill and enjoy

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

### E. Requires hot water for meal service:

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

### \*\*Food Safety Notes:

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 1 - Pulled BBQ Chicken/BBQ Pork**

Menu Item	Required Servings		Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>		<b>8970-01-525-6726</b>					
<b>BBQ CHICKEN</b>	25	5 oz	Chicken, pulled, BBQ, Boil-in-Bag, Frozen	Chandler	12 months	2	5#BAG
<b>BBQ PORK</b>	25	5 oz	Pork, BBQ, Boil-in-Bag, Frozen	Rowdy Dow	12 months	1	10# Case
<b>CORNBREAD, Jalapeno</b>	24 Each	1 each	Cornbread, mini loaves, 24 ct jalapeno	SJR	24 months	1	24 ct
<b>CORNBREAD, Plain</b>	24 Each	1 each	Cornbread, Mini Loaves, 24 ct plain	SJR	24 months	1	24 ct
							<b>Module</b>
<b>BOX 1 - 8970-01-525-6783</b>							
<b>CORN</b>	50	1/2 cup	Corn, Canned	SENECA/LIBBY	36 months	2	#10
<b>GREEN BEANS</b>	50	1/2 cup	Green Beans, Canned	SENECA/LIBBY	36 months	2	#10
<b>CARROT CAKE</b>	48	1 each	Cake, Carrot, with cream cheese icing, shelf stable	Sterling Foods	12 months	3	18 ct Trays
<b>HOT SAUCE</b>	1	6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
<b>BOX 2</b>							
<b>SWEET BUTTER SAUCE</b>	50	2-8 oz pkt	Sauce, Sweet Butter for corn	Cuisine Solutions	12 months	2	8 oz pouches
<b>LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE</b>	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	SQWINCHER	24 months	1	6gal YIELD
<b>SUGAR FREE VARIETY PACK TEAS</b>	24	1 each	Powdered Beverage, Assorted Teas with non nutritive sweetener	4C	24 months	1	24ct
<b>APPLESAUCE</b>	24	1 each	Applesauce, Individual Cups	MUSSLEMAN	12 months	24	4 oz cup
<b>PEANUT BUTTER &amp; GRAPE JELLY</b>	12	1.12 oz pb pch 1 oz	Peanut Butter and Grape Jelly	MARKET STREET	12 months	1	12ct PACK
<b>COFFEE</b>	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>CREAMERS</b>	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
<b>Tray</b>	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA		
	4		Trash Bags, clear	ENVISION	NA		

## UGR-A LUNCH/DINNER MENU 1: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Lemon Lime: Best served chilled. Need six gallons of water for one pouch.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Pork BBQ: Thaw frozen product for 24 hours

### B. Desirable Serving Temperatures:

pudding: Chill, if possible.  
BBQ Chicken: Maintain at 155° F or above  
Pork BBQ: Maintain at 155° F or above

### C. Cooking/Grilling Instructions:

**BBQ Chicken:** Defrost in refrigeration 48 hours. Heat Boil in bag in boiling water or steamer 30 minutes.  
May be heated out of bag in covered pan at 350° F until internal temp is 160° F

**BBQ Pork:** Place bag in hot water (Do Not Boil), let stand in hot water.  
Remove product from bag and heat with medium temperature until desired temperature.

Salt: General use  
Pepper: General use

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 2 - BEEF BULGOGI/CHICKEN MARSALA**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX -</b>						
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6726</b>	8970-01-525-6726	Beef Bulgogi, Frozen, Fully cooked, Boil-in-Bag	Sunrise Foods	18 months	1	15.75 # Case
<b>LEMONGRASS CHICKEN</b>	25 3/4 cup	Chicken, Lemongrass, Fully cooked, Boil-in-Bag	Paulson Brands	12 months	1	case
<b>WHOOPIE PIE CAKE</b>	48 1 piece	Cake, Whoopie Pie, Choc Cake with Marshmallow Frosting, Frozen, Pre-Sliced, Thaw & Serve	Sterling	12 months	2	24ct TRAY
						Module
<b>BOX 1 - 8970-01-525-6785</b>						
<b>CARROTS</b>	50 3/4 cup	Carrots, slice, canned	SENECA/LIBBY	36 months	3	#10 CAN
<b>PRIMAVERA RICE</b>	50 1/2 cup	Rice, Primavera blend	NEW CHOICE	24 months	2	36oz PACK
<b>HOT CHILE SAUCE</b>	1 bottle	Sauce, Hot Chili, Sriracha	Texas Pete	12 months	1	18 oz
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
<b>CREAMERS</b>	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
<b>BOX 2</b>						
<b>CRISP RICE AND MARSHMALLOW BAR</b>	40 1 each	Bar, Crisp rice and marshmallow, Individually Wrapped	KELLOGGS	12 months	2	20ct PACK
<b>PEACHES</b>	24 1 each	Peaches, Individual Cups	DELMONTE	15 months	24	4oz CUP
<b>PINK LEMONADE</b>	100 7.5 oz	Beverage Base, Powder, Lemonade	SQWINCHER	24 months	3	18 oz Bag
<b>SUGAR FREE VARIETY PACK BEVERAGES</b>	24 1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct
<b>Tray</b>	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	

## UGR-A LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Lemonade Concentrate: Best served chilled. Need 7 quarts of water.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Stir Fry Vegetables:  
Peaches: Chill, if possible.  
Whoopie Pie Cake: Thaw and serve.  
Beeg Bulgogi: 155 Degrees  
Lemongrass Chicken: 155 degrees

### C. Cooking/Grilling Instructions:

#### Beef Bulgogi:

Warm Vegetables for 1 minute using hot water or steam DO NOT COOK  
Heat Beef for 1 minute using hot water or steam  
Heat Sauce for 10-15 minutes using hot water or steam. Internal temp of a minimum of 165 degrees F  
Do not mix ingredients in the kitchen. Layer the ingredients in the steam pan until ready to serve. Sauce bottom layer  
Beef middle layer, Vegetables top layer, Sesame Seeds-Garnish

#### Lemongrass Chicken

Thawing - Place frozen under refrigeration for 24 hours. Do not thaw at room temp. Do not refreeze thawed product.

#### Convection Oven (from frozen):

Preheat oven to 350 degrees. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake approx 50-60 minutes until an internal temp of 165 degrees

#### Convection Oven (from thawed):

Preheat oven to 350 degrees. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake approx 25 minutes until an internal temp of 165 degrees

#### Boil in Bag (from frozen)

Place unopened bag in boiling water. Heat for approx 35 minutes until an internal temp of 165 degrees is reached

**Stir Fry Vegetables:** Heat from thawed. If frozen, extend heating times. Warm the vegetables in hot water or steam for 1 minute DO NOT COOK. Heat Sauce in hot water or steamer for 10 to 15 minutes. Layer Sauce on the bottom, Vegetables on top.

#### Primavera Rice

Stove top: Directions on Box  
Convectional Cooking: Directions on Box

### D. Suggested Use of Spice:

Salt: General use  
Pepper: General use  
Veg Seasoning: Green Beans

#### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 3 - ANDOILLE PASTA & CHEESE/MEATLOAF**

Menu Item	Required	Food/Ingredients/Supplies	Brand	Warranted	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>					
<b>MEATLOAF</b>	50	1 each, 6.0 oz meatloaf w/ 4 oz sauce	Meatloaf, with Sauce, Frozen, Fully cooked, Boil-in-Bag	Karn Meats	18 months	2 #16# box
<b>MEXICAN CHEESE SAUCE</b>	50	1/4 cup	Cheese Sauce, Mexican, for Macaroni, Boil-in-Bag, Frozen	JTM	24 months	1 5.25# bag
<b>DULCE DE LECHE CAKE</b>	48	1 piece	Cake, Dulce de Leche, Frozen, pre-sliced, Thaw & Serve	LOVE&QUICHES	12 months	1 48ct CASE
						Module
<b>BOX 1 - 8970-01-525-6786</b>						
<b>PEAS &amp; CARROTS</b>	50	3/4 cup	Pease & Carrots, Canned	SENECA/LIBBY	36 months	3 #10 CAN
<b>MACARONI</b>	50	3/4 cup	Macaroni, Whole Wheat	Ultra Grain/JW Swank	24 months	1 4 lb bag
<b>PEANUT BUTTER &amp; STRAWBERRY JAM</b>	12	1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	MARKET STREET	12 months	1 12ct PACK
<b>BUTTERSCOTCH PUDDING</b>	24	1 each, 3.5 oz fill	Pudding, Butterscotch, Individual Cups	HUNTS	18 months	24 3.5oz CUP
<b>HOT SAUCE</b>	1	6 oz bottle	Hot Sauce	Texas Pete	24 months	1 6 oz
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, Clear	ENVISION	NA	1 4ct ROLL
	1	10 CT	Gloves	HANDGUARDS	NA	1 10ct PACK
<b>BOX 2</b>						
<b>ORANGE CARBOHYDRATE ELECTROLYTE BEVERAGE</b>	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Orange	SQWINCHER	24 months	1 6gal YIELD
<b>SUGAR FREE VARIETY PACK TEAS</b>	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1 24ct
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz
Tray	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
<b>COFFEE</b>	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1 6 oz
<b>CREAMERS</b>	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK

### UGR-A LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Orange Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Dulce De Leche: Thaw and serve

Meat Loaf: Maintain at 155 F or above

Macaroni and Cheese: Maintain at 145° F or above.

Peas & Carrots: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

Mexican Cheese & Macaroni: Add 4 lb of macaroni to 8 quarts of boiling water and 2 tsp of salt. Boil for 8-10 minutes or until tender, stirring occasionally. Do not Drain. Combine cheese sauce and macaroni and bring to serving temperature of approximately 145° F.

**Serving Size: 2/3 Cup, Yield: 50 servings**

**Meatloaf:**

Thawing - Place frozen under refrigeration for 24 hours. Do not thaw at room temp. Do not refreeze thawed product.

**Convection Oven (from frozen):**

Preheat oven to 350 degrees. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake about 50-60 minutes until an internal temp of 165 degrees

**Convection Oven (from thawed):**

Preheat oven to 350 degrees. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake 25 minutes until an internal temp of 165 degrees

**Boil in Bag (from frozen)**

Place unopened bag in boiling water. Heat for approx 35 minutes until an internal temp of 165 degrees is reached

Peas & Carrots Heat thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Veg Seasoning: Peas & Carrots

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 4 - ROASTED CHICKEN QUARTERS**

Menu Item	Required		Food/Ingredients/Supplies	Brand	Warranted	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX -</b>							
<b>FROZEN/PERISHABLE BOX -</b> <b>8970-01-525-6726</b>	<b>8970-01-525-6726</b>		<b>Chicken, Roasted, Quarters,</b> <b>Fully Cooked, Frozen</b>	<b>Perdue</b>	<b>18 months</b>	<b>1</b>	<b>25# case</b>
<b>SWEET POTATOES</b>	<b>50</b>	<b>3/4 cup</b>	<b>Sweet Potatoes, Maple</b> <b>Glazed, Boil-in-Bag, Frozen</b>	<b>JTM</b>	<b>12 months</b>	<b>1</b>	<b>18.8# Case</b>
<b>APPLE PIE</b>	<b>48 ct</b>	<b>1 each, 4.0</b> <b>oz each</b>	<b>Apple Pie Slice, Frozen, Thaw</b> <b>&amp; Serve</b>	<b>Ms.</b> <b>Smiths(Schwan</b> <b>s</b>	<b>17 months</b>	<b>2</b>	<b>24 ct</b> <b>cases</b>
							<b>Module</b>
<b>BOX 1 - 8970-01-525-6789</b>							
<b>GREEN BEANS, ITALIAN</b> <b>STYLE</b>	<b>50</b>	<b>3/4 cup</b>	<b>Green Beans, Italian Style</b> <b>Canned</b>	<b>SENECA/LIBBY</b>	<b>36 months</b>	<b>3</b>	<b>#10 CAN</b>
<b>STUFFING</b>	<b>50</b>	<b>1/2 cup</b>	<b>Stuffing Mix, Cornbread</b>	<b>UNCLE BENS</b>	<b>12 months</b>	<b>1</b>	<b>3.5#BAG</b>
<b>HOT SAUCE</b>	<b>1</b>	<b>6 oz bottle</b>	<b>Hot Sauce</b>	<b>Texas Pete</b>	<b>24 months</b>	<b>1</b>	<b>6 oz</b>
	<b>1</b>	<b>2 oz</b>	<b>Butter Granules</b>	<b>BUTTER BUDS</b>	<b>36 months</b>	<b>1</b>	<b>2oz PACK</b>
	<b>75</b>		<b>Paper Cups, 8 oz</b>	<b>LIGHTHOUSE</b>	<b>NA</b>	<b>3</b>	<b>25ct PACK</b>
	<b>1</b>	<b>10 CT</b>	<b>Gloves</b>	<b>HANDGUARDS</b>	<b>NA</b>	<b>1</b>	<b>10ct PACK</b>
	<b>4</b>		<b>Trash Bags, Clear</b>	<b>ENVISION</b>	<b>NA</b>	<b>1</b>	<b>4ct ROLL</b>
<b>BOX 2</b>							
<b>ICED TEA</b>	<b>100</b>	<b>7.5 oz</b>	<b>Iced Tea, powder drink mix,</b> <b>lemon flavored, sugar</b> <b>sweetened</b>	<b>SQWINCHER</b>	<b>24 months</b>	<b>3</b>	<b>18 oz bag</b>
<b>PAN COATED PEANUT</b> <b>BUTTER DISKS</b>	<b>50</b>	<b>1 each,</b> <b>1.53 oz</b>	<b>Pan coated peanut butter disks,</b> <b>Individually packaged</b>	<b>Hersheys</b>	<b>12 months</b>	<b>50</b>	<b>packs</b>
<b>SUGAR FREE LEMON-LIME</b> <b>ELECTROLYTE BEVERAGE</b>	<b>30</b>	<b>1 each</b>	<b>Powdered drink mix, Electrolyte,</b> <b>Lemon-Lime with non nutritive</b> <b>sweetener</b>	<b>SQWINCHER</b>	<b>24 months</b>	<b>1</b>	<b>30ct PACK</b>
<b>CRANBERRY SAUCE</b>	<b>48</b>	<b>1 oz</b>	<b>Cranberry Sauce</b>	<b>US FOODS</b>	<b>24 months</b>	<b>3</b>	<b>14ozCAN</b>
<b>CHICKEN GRAVY</b>	<b>50</b>	<b>1/4 cup</b>	<b>Gravy Mix, Instant, Chicken, TFF</b>	<b>DC BRANDS</b>	<b>12 months</b>	<b>1</b>	<b>15oz BAG</b>
<b>COFFEE</b>	<b>30</b>	<b>6 oz</b>	<b>Coffee, Filter Bag, Arabica</b>	<b>Brisk</b>	<b>18 months</b>	<b>1</b>	<b>6 oz</b>
<b>CREAMERS</b>	<b>12</b>	<b>3 gm pkt</b>	<b>Creamers, Nondairy</b>	<b>DC BRANDS</b>	<b>18 months</b>	<b>1</b>	<b>12ct PACK</b>
<b>CREAMERS</b>	<b>24</b>	<b>1 each, 14</b> <b>g</b>	<b>Hazelnut &amp; French Vanilla</b> <b>Packets</b>	<b>Perfect Blend</b>	<b>24 months</b>	<b>1</b>	<b>24 ct Pack</b>
	<b>1</b>	<b>1.65 oz</b>	<b>Salt</b>	<b>UNISTEL</b>	<b>NA</b>	<b>1</b>	<b>1.65oz</b>
	<b>1</b>	<b>.70 oz</b>	<b>Pepper</b>	<b>UNISTEL</b>	<b>NA</b>	<b>1</b>	<b>.70oz</b>
	<b>2</b>	<b>.40 oz</b>	<b>Seasoning, Poultry</b>	<b>UNISTEL</b>	<b>NA</b>	<b>2</b>	<b>.40oz</b>
<b>Tray</b>	<b>50</b>		<b>Tray, 5-Compartment, Paper</b>	<b>ENVISION</b>	<b>NA</b>	<b>1</b>	
	<b>50</b>		<b>Dining Packets, Napkin, Knife,</b> <b>Fork, Spoon, Salt/Pepper, Sugar</b>	<b>LC INDUSTRIES</b>	<b>NA</b>		

## UGR-A LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Tea: Best served chilled. Need six gallons of water for three (3) envelopes.

Stuffing: Need 3 quarts of water.

Chicken Gravy: Need 4 quarts of water.

### B. Desirable Serving Temperatures:

Roast Chicken: Maintain at 155° F or above.

Stuffing: Maintain at 165° F or above.

Chicken Gravy: Maintain at 165° F or above.

Green Beans: Maintain at 145° F or above.

Cranberry Sauce: Chill, if possible.

Apple Pie: Thaw and serve

### C. Cooking/Grilling Instructions:

**Roast Chicken:** Retherming is suggested. Retherm in water bath in bag or removed from bag and oven heated.

May be heated out of bag in steamer.

**Oven Method:** Remove chicken from plastic bag. Bake in moderate field kitchen oven (medium flame at 275-300° F) for approximately 12 minutes per pound.

Water Heating: Place bagged chicken in simmering water. Do not rapid boil.

### Maple Glazed Sweet Potatoes:

**HEATING INSTRUCTIONS:** Place frozen product in 190 ° water for one hour or until it reaches a temperature of 170 °

**Green Beans:** Heat green beans and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Poultry Seasoning: Chicken; Stuffing

Vegetable Seasoning: Italian Green Beans

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 5 - SWEET FIRE CHICKEN/HAPPY FAMILY**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>						
FROZEN/PERISHABLE BOX - 8970-01-525-6726	8970-01-525-6726					
<b>SWEET FIRE CHICKEN</b>	25 2 cups	Chicken, with Spicy General Tso's Sauce, Veg, Frozen, Boil-in-Bag	SUNRISE	18 months	1	16# CASE
<b>BEEF &amp; BROCCOLI</b>	25 2 cups	Beef & Broccoli, Fully Cooked, Boil-in-Bag, Frozen	Sunrise	18 months	1	Case
<b>EGG ROLLS</b>	50 1 each	Egg Roll, Chicken, Fully Cooked, Frozen	Minh (Schwans)	12 months	1	Case
<b>SWEET &amp; SOUR SAUCE</b>	50 each	Sweet & Sour Sauce, Indiv Packets	Minh (Schwans)	10 months	50 packs	50 packs
<b>ORANGE CREAMSICLE CAKE</b>	48 1 piece	Cake, Orange, Frozen, Sheet, pre-sliced, Thaw & Serve	LOVE &QUICHES	12 months	1 case	1 case
						Module
<b>BOX 1 - 8970-01-525-6790</b>						
BROWN RICE	50 3/4 cup	Rice, Brown, Dry	R&T Consulting	18 months	3	3.25 lb bag
CARROTS	25 1/2 cup	Carrots, Canned	SENECA/LIBBY	36 months	2	#10
PAN COATED DISKS	48 1 each, 1.69 oz	Pan Coated Disks, Individually packaged	M&M MARS	12 months	1	48ct PACK
PEANUT BUTTER & APPLE JELLY	12 1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Apple Jelly, Twin Pack	MARKET STREET	12 months	1	12ct PACK
JALEPEÑO SLICES	25 1.0 oz pkt	Jalapeño Slices, Shelf-Stable	KAISER	18 months	1	25ct PACK
HOT CHILE SAUCE	1 bottle	Sauce, Hot Chili, Sriracha	Texas Pete	12 months	1	18 oz
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
<b>BOX 2</b>						
PEARS	24 1 each, 4 oz	Pears, Individual Cups	DELMONTE	15 months	24	4oz CUP
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 months	1	6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24 1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	
Tray	50	Tray, 5-Compartment, Paper	ENVISION	NA		
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA		
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA		
	1 1.65 oz	Salt	UNISTEL	NA		
	1 .70 oz	Pepper	UNISTEL	NA		

## UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Mixed Berry Beverage: Best served chilled. Need 7 quarts of water.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Pears: Chill, if possible.

Orange Cake: Thaw and serve.

### C. Cooking/Grilling Instructions:

#### Sweet Fire Chicken:

Heat from thawed. Warm vegetables in hot water or steam for 1 minute.. **Heat Chicken** Deep fry for 2 minutes. Oven: 350° 10-12 minutes Heat to 165 °F. Heat Sauce: 10 to 15 minutes in hot water or steamer to 165° F. DO NOT MIX ingredients in the kitchen. Layer in the pan Mix when ready to serve.

#### Beef Broccoli:

Heat from thawed. Warm vegetables in hot water or steam for 1 minute.. Heat Beef in hot water or steam for 1 minute Heat to 165 °F. DO NOT MIX ingredients in the kitchen. Layer in the pan Mix when ready to serve.

#### Egg Roll:

Convection Oven: For frozen product, preheat oven to 350 degrees. Place egg rolls on baking sheet, cook for 21-22 minutes For thawed product: Preheat oven to 350 degrees, cook for 12-13 minutes on baking sheet.

#### Brown Rice

Stove top: 1 3/4 quarts water or stock. Bring to boil in large pot and stir in two pound sleeve reduce heat and simmer covered. Check for doneness at 9 minutes.

Convectional Cooking:

1 1/4 quarts of water or stock. Place into a two inch full hotel pan.

Add liquid and cover with parchment paper then foil.

Place in Convectional Oven at 350 degrees. Check doneness at 25 minutes.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Veg Seasoning:

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 6 - SHRIMP SCAMPI/ CHICKEN ALFREDO**

Menu Item	Required	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>					
<b>SHRIMP SCAMPI w/ BOWTIE PASTA</b>	25 1 1/2 cups, 11 oz portion, 1 cup	Shrimp Scampi w/ Bowtie pasta, Frozen, Boil-in-Bag	Ragozzino	18 months	1	Case
<b>PENNE PASTA w/ CHICKEN IN ALFREDO SAUCE</b>	25 2 1/3 cups	Penne pasta w/ chicken and turkey bacon in a tomato alfredo sauce, Frozen, Boil-in-Bag	Ragozzino	18 months	1	Case
<b>SALTED CARAMEL CAKE</b>	48 1 piece	Cake, Salted Caramel, Frozen, Pre-Sliced, Thaw & Serve	Sterling	15 months	2 trays	2 trays
						Module
<b>BOX 1 - 8970-01-525-6794</b>						
PEAS	50 3/4 cup	Peas, Canned	SENECA/LIBBY	36 months	3	#10 CAN
CHOCOLATE CHIP COOKIE	50 1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	KELLOGGS	12 months	50	2.0oz PACK
	1 10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
<b>BOX 2</b>						
MIXED FRUIT	24 4 oz	Mixed Fruit, Individual Cups	DELMONTE	15 months	24	4oz CUP
PEACH ICED TEA	100 7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C	24 months	1	74.2oz
SUGAR FREE TEA VARIETY PACK	24 1 each	Powdered tea mix, Variety Pack with non nutritive sweetener	4C	24 months	1	24ct PACK
HOT SAUCE	1 6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
PARMESAN CHEESE	50 1 each, 3.5 gm_pouch	Parmesan Cheese	CHEESE MERCHANT	18 months	1	50ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
CREAMERS	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
Tray	50	Tray, 5-Compartment, Paper	ENVISION	NA	1	4ct ROLL
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA		

**UGR-A LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS**

**A. Follow the directions on the packages for the following items:**

Ice Tea: Best served chilled.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Penne Pasta with Chicken: Maintain at 160 F or above

Shrimp Scampi: Maintain at 155 F or above

Peas: Maintain at 145° F or above.

Mixed Fruit: Chill, if possible.

Caramel Cake: Thaw and serve

**C. Cooking/Grilling Instructions:**

**Shrimp Scampi:** Put water in pot and bring temperature to 200 degrees. Place pouches of Scampi in water for 50 - 60 minutes. Make sure shrimp are cooked and appear pink in color

**Penne Pasta with Chicken:** Place plastic bags in boiling water for 45 minutes and serve at 160 degrees F

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 7 - STEAK**

Menu Item	Required	Food/Ingredients/Supplies	Brand	Warranted	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - GRILLED STEAK</b>	<b>8970-01-525-6726</b> 50 9 oz	Steak, Beef, Frozen, Uncooked	NSP	12 months	1	Case
POTATO WEDGE	50 8 pieces, 3.5 oz	Potato Wedge, Natural with Sea Salt, Frozen	McCRUM	12 months	3	5#BAG
PEPPER & ONION	40 1/4 cup, 2 oz	Peppers & Onions, Frozen	SIMPLOT	18 months	2	2.5#BAG
RED VELVET CAKE	48 1 each	Cake, Red Velvet, Frozen, Pre-Slice, Thaw & Serve	STERLING	12 months	2	24ct TRAY
						Module
<b>BOX 1 - 8970-01-525-6796</b>						
CORN	50 3/4 cup	Corn, Canned	SENECA/LIBBY	36 months	3	#10 CAN
PEANUT BUTTER & BLACKBERRY JAM	12 1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Blackberry Jam Twin Packs	MARKET STREET	12 months	1	12ct PACK
VANILLA PUDDING	24 1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	HUNTS	18 months	24	3.5oz CUP
	1 2 oz.	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	1 4 oz	Oil, Vegetable, butter flavored	HEARTLAND	12 months	1	4oz
KETCHUP	50 18 gm pkt	Ketchup	Heinz	Note 1	2	25ct packs
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	SQWINCHER	24 months	1	6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24 1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
<b>BOX 2</b>						
MUSHROOMS	48 1/4 cup	Mushrooms, Canned, Sliced	MONTERAY	36 months	1	#10 CAN
BEEF GRAVY	50 1/4 cup	Gravy Mix, Beef, Instant, TFF	DC BRANDS	12 months	1	15oz BAG
ALL PURPOSE SAUCE	50 19 gm pouch	Sauce, All Purpose	BOBS	24 months	2	25ct PACK
Tray	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1 10 CT	Gloves	HANDGUARDS	NA	1	
	4	Trash Bags, clear	ENVISION	NA		
	1 1.65 oz	Salt	UNISTEL	NA		
	1 .70 oz	Pepper	UNISTEL	NA		
	2 1.10 oz	Seasoning, Steak	UNISTEL	NA		
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA		

## UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Lemon Lime Drink: Best served chilled. Need six gallons of water with one envelope.

Brown Gravy: Need 4 quarts of water.

### B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.

Mushrooms: Maintain at 145° or above

Brown Gravy: Maintain at 155° F or above.

Steak: Maintain at 165° F or above.

Velvet Cake: Thaw and Serve

### C. Cooking/Grilling Instructions:

**Grilled Steak:** Griddle on medium heat. Cook 10 - 13 min according to thickness of steak  
Turn Steak over halfway through grilling

**Serving Size: 1 Steak, Yield: 50 servings.**

**Peppers and Onions:** Preheat griddle to approximately 375 F for 4 to 6 minutes and add 1/4 cup of oil on griddle.  
Turn as needed for even heating

**Potato Wedges:** Pre-heat oven to 400 deg F, bake for 10-12 minutes or until done.

**Corn:** Heat corn and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**Mushrooms:** Heat thoroughly ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Steak Seasoning: Steak

Vegetable Seasoning: Corn

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 8 - RIBS/FRIED CHICKEN**

Menu Item	Required	Food/Ingredients/Supplies	Brands	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>					
<b>PORK RIBS</b>	25 3 ribs	Pork, Ribs, Fully Cooked, Frozen	Hormel Fire Braised	12 months	1	case
<b>FRIED CHICKEN</b>	25 2 pieces	Fried Chicken, Fully Cooked, Frozen	PERDUE	24 months	1	50ct CASE
<b>SEASONED COLLARD GREENS</b>	50 3/4 cup	Collard Greens, Seasoned, Frozen, Fully Cooked, with Turkey Ham, No Pork, Boil-in-Bag	PAULSON	12 months	4	5#BAG
<b>STRAWBERRY SHORTCAKE</b>	48 1 each	Mini Angel Food Cakes Note: Strawberries provide in can	SJR	12 months	1	48 ct Case
						Module
<b>Box 1: Insert NSN</b>						
<b>AU GRATIN POTATOES</b>	50 3/4 Cup	Au Gratin Potatoes, Dehydrated	IDAHOAN	15 month	2	2.25# BOX
<b>CHICKEN GRAVY</b>	50 1/4 Cup	Gravy, Chicken, Instant, TFF	DC BRANDS	12 months	1	15oz BAG
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
<b>CREAMERS</b>	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	1 .70 oz	Paprika	UNISTEL	NA	1	.70oz
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
<b>BOX 2</b>						
<b>STRAWBERRY TOPPING</b>	50 1/4 cup	Topping, Strawberry	LyonnMagnus	12 months	1	#10 Can
<b>APPLESAUCE</b>	24 1 each	Applesauce, Individual Cups	Musselman's	12 months	24	4 oz cups
<b>PB FILLED PAN COATED DISCS</b>	48 1 each	Peanut butter filled pan coated discs (Reece's Pieces)	Hersheys	12 months	50	packs
<b>GRAPE DRINK</b>	100 7.5 oz	Beverage Base, Powder, Grape	SQWINCHER	24 months	3	18 oz bag
<b>SUGAR FREE VARIETY PACK TEAS</b>	24 1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
<b>BARBECUE SAUCE</b>	50 1 oz pch	Barbecue Sauce	BOCA GRANDE	12 months	1	
<b>CHILE LIME HOT SAUCE</b>	1 12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24 months		
<b>Tray</b>	50	Tray, 5-Compartment, Paper	ENVISION	NA		
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA		
	1 1.65 oz	Salt	UNISTEL	NA		
	1 .70 oz	Pepper	UNISTEL	NA		
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

## UGR-A LUNCH/DINNER MENU 8: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Grape Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Au Gratin Potatoes: Need 4 1/2 quarts of water.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Chicken: Maintain at 155° F or above.

Ribs: Maintain at 155° F or above.

Collard Greens: Maintain at 145° F or above.

Au Gratin Potatoes: Maintain at 145° F or above.

Chicken Gravy: Maintain at 165° F or above.

Strawberry Shortcake : served chilled

### C. Cooking/Grilling Instructions:

**Fried Chicken:** Refer to case label for specific instructions. Preheat oven to 350 deg F.

Reheat drumsticks and wings for approximately 20 minutes; breast and thigh portions for 40-45 minutes.

**Ribs:** Cover with aluminum foil and add a small amount of water to pan for extra moistness.

Convection Oven - cook @ 325 deg F for 30 -35 min if thawed, cook for 40 - 45 min if frozen

Conventional Oven - cook @ 325 deg F for 30 -35 min if thawed, cook for 50 - 60 min if frozen

**Collard Greens:** Place frozen product in 190 degree water for one hour or until it reaches a temperature of 170 degrees.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Paprika: Au Gratin Potatoes

Veg Seasoning: Collard Greens

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the \_\_\_\_\_  
package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 9 - SPAGHETTI & MEATBALLS**

Menu Item	Required Servings	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-8970-01-525-6726</b>						
MEAT BALLS AND SAUCE KIT	50	6-½ oz meatballs and ¾ cup sauce	Meatballs, Beef & Chicken, Fully-Cooked (Baked), Frozen in Marinara Sauce, Boil-in-Bag	Rosina	18 months	1 case
PIZZA ROLL	48	1 each,	Pizza Roll, Frozen	SJR	24 months	1 48 ct case
ALMOND JOY BAR CAKE	48	1 slice each, 1.7 oz	Bar, Choc, Coconut, & Almond, Frozen, pre-sliced, thaw & serve	HILL COUNTRY	14 months	1 48ctCASE
						Module
<b>BOX 1 - 8970-01-525-6804</b>						
SPAGHETTI	50	1 cup	Spaghetti, Whole Wheat	Ultra Grain	24 months	2 6 lb Bag
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	SENECA/LIBBY	36 months	3 #10CAN
PEANUT BUTTER & GRAPE JELLY	12	1 12 oz pb pch 1 oz	Peanut Butter and Grape Jelly, Twin Pack	MARKET STREET	12 months	1 12ct PACK
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	24 months	1 6 oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1 6 oz
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK
<b>BOX 2</b>						
PARMESAN CHEESE	50	3.5 gm	Parmesan Cheese	CHEESEMERCHA	18 months	1 50ctPACK
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	DELMONTE	15 months	24 4oz CUP
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	SQWINCHER	24 months	1 6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1 24ct BOX
Trays	50		Tray, 5-Compartment, Paper	ENVISION	NA	1 4ct ROLL
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, 2 clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	.25 oz	Seasoning, Italian	UNISTEL	NA	1 .25oz
	1	2 oz.	Butter Granules	BUTTER BUD	36 months	1
	1	10 CT	Gloves	HANDGUARD	NA	
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months	

## UGR-A LUNCH/DINNER MENU 9: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Fruit Punch: Best served chilled. Need six gallons of water for one envelope.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Italian Green Beans: Maintain at 145° F or above.  
Mixed Fruit: Chill, if possible.  
Almond Joy Cake: Thaw and serve

### C. Cooking/Grilling Instructions:

**Spaghetti with Meat Balls:** Place frozen pouches in hot water greater than 190 degrees F for a minimum of one hour. Be sure product has reached a minimum temp of 170 degrees F.

**Italian Green Beans:** Heat green beans and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**Pizza Roll:** Thaw completely. Heat at 350 degrees F for 5 to 8 minutes item.

### D. Suggested Use of Spice:

Salt: General use  
Pepper: General use  
Italian Seasoning: Meat sauce  
Vegetable Seasoning: Green Beans

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 10 - SOFT TACO KIT (CHICKEN & BEEF)**

Menu Item	Required		Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>						
<b>SOFT TACO KIT (CHICKEN AND BEEF)</b>	50	2 each, Contains 3 oz meat, 1 oz enchilada sauce, 1 oz queso	Soft Taco, Chicken and Beef Filling, Sauces, Boil-in-Bag, Frozen	JTM	24 months	1	100 ct Case
<b>ROJO SAUCE</b>	50	50 - 1/4 cup	Sauce, Rojo, for Black Beans & Corn	JTM	24 months	1	6# bag
<b>CHEESE CAKE BITES</b>	48	1 each	Cheesecake Bites, Dulce de Leche, Frozen	Love & Quiches	12 months	1	48ct CASE
							Module
<b>BOX 1 - 8970-01-525-6805</b>							
CORN	50	1/2 cup	Corn, Canned	SENECA/LIBBY	36 months		2 #10 CAN
BLACK BEANS	50	1/4 cup	Beans, Black, Canned	Bush	36 months		1 #10 can
BROWN RICE WITH BLACK BEANS	50	1/2 cup	Brown rice with black beans	NuChoice Foods	24 months		2 32 oz pack
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	KELLOGGS	12 months	50	2oz PACK
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C	24 months		1 74.2oz
SUGAR FREE FRUIT PUNCH ELECTROLYTE BEVERAGE	30	1 each	Powdered drink mix, Electrolyte, Fruit Punch with non nutritive sweetener	SQWINCHER	24 months		1 6gal YIELD
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24 months		1 12oz BOTTLE
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months		1 6 oz
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months		1 12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months		1 24 ct Pack
	1	2 oz	Butter Granules	BUTTER BUD	36 months		1 2oz PACK
<b>BOX 2</b>							
CARAMEL SAUCE	50	1 oz.	Sauce, Caramel	LYONS	12months		3 17oz
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	HEINZ	12months		1 50ct PACK
JALAPENO SLICES	25	1.0 oz pkt	Jalapeno Slices, Shelf-Stable	KAISER	18 months		1 25ct PACK
Trays	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA		2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA		2 25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA		3 25ct PACK
	4		Trash Bags, clear	ENVISION	NA		1
	1	1.65 oz	Salt	UNISTEL	NA		
	1	.70 oz	Pepper	UNISTEL	NA		
	1	10 CT	Gloves	HANDGUARD	NA		

## UGR-A LUNCH/DINNER MENU 10: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Ice Tea: Best served chilled.

Brown Rice: Need 7.5 quarts of water for 2 boxes.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Beef and Chicken Enchiladas: Maintain at 155° F or above.

Cheese Cake: Thaw and serve

### C. Cooking/Grilling Instructions:

**Beef and Chicken Enchiladas:** Set tortillas aside. Place unopened pouches in boiling water. Heat approximately 45 mins or until product has reached internal temp of 160 deg F. Product may be left submerged in 170 deg F water until needed on the serving line. Warm tortillas on grill top. Place 1.5 oz heated chicken or beef in center of tortilla, roll up, and place on serving plate. Drizzle enchilada with 2 oz heated Queso Sauce and then 2 oz heated Poco Sauce.

#### **Rojo Sauce:**

Place frozen bag in steamer or boiling water. Heat 45 minutes to desired temperature.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**

**LUNCH/DINNER MENU 11 - BEEF SIRLOIN WITH PEPPERCORN GRAVY/BUFFALO TURKEY WING**

Menu Item	Required	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>	<b>8970-01-525-6726</b>					
<b>BEEF SIRLOIN WITH PEPPERCORN GRAVY</b>	25 1 each with 1/4 cup sauce	Beef, Sirloin with Peppercorn Gravy, Frozen, Boil-in-Bag	Cuisine Solutions	18 months	in with Buffalo Turkey Wing	in combined case
<b>BUFFALO TURKEY WING</b>	25 1 each	Turkey Wing in Buffalo Style Sauce, Fully Cooked, Frozen, Boil-In-Bag	Cuisine Solutions	18 months		1 22# case
<b>LOADED MASHED POTATOES</b>	50 2/3 cup	Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 months		1 25# box
<b>S'MORES CAKE</b>	48 1 each	Cake, S'mores, Frozen, Pre-cut	STERLING	12 months		2 24ct TRAY
						Module
<b>BOX 1 - 8970-01-525-6806</b>						
<b>PEAS</b>	50 3/4 cup	Peas, Canned	SENECA/LIBBY	36 months		3 #10 CAN
<b>MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE</b>	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 month		1 6gal YIELD
<b>HOT SAUCE</b>	1 6 oz bottle	Hot Sauce	Texas Pete	24 months		1 6 oz
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months		1 6 oz
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months		1 12ct PACK
	1 2 oz	Butter Granules	BUTTER BUD	36 months		1 2oz PACK
<b>BOX 2</b>						
<b>SUGAR FREE VARIETY PACK TEAS</b>	24 1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months		1 24ct BOX
<b>PEANUT BUTTER &amp; STRAWBERRY JAM</b>	12 1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	MARKET STREET	12 months		1 12ct PACK
<b>CHERRY MIXED FRUIT</b>	24 1 each, 4.0 oz	Mixed fruit with cherries	DELMONTE	15 months		24 4oz CUP
<b>Trays</b>	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA		2 25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA		2 25ct PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA		3 25ct PACK
	4	Trash Bags, clear	ENVISION	NA		1 4ct ROLL
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA		1 .75oz
	1 1.65 oz	Salt	UNISTEL	NA		1 1.65oz
	1 .70 oz	Pepper	UNISTEL	NA		1 .70oz
	1 10 CT	Gloves	HANDGUARD	NA		1

## UGR-A LUNCH/DINNER MENU 11: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Mixed Berry: Best served chilled. Need six gallons of water for one envelope.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Cube Beef: Maintain at 145° F or above.

S'mores Cake: Thaw and enjoy

Loaded Baked Potato: Maintain at 145° F or above.

Peas: Maintain at 145° F or above.

### C. Cooking/Grilling Instructions:

**Mashed Potatoes:** Place frozen product in 190 degree water for one hour or until it reaches a temperature of 170 degrees.

**Cubed Beef and Wings: From Frozen**

**Convection Oven: 35 minutes at 375°**

Water bath 25 minutes at 180°

**Thawed: 15 Minutes at 375° Water bath for 15 minutes at 180°**

**Peas :** Heat Peas and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

### \*\*Food Safety Notes:

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 12 - BEEF POT ROAST**

Menu Item	Required	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - POT ROAST</b>	<b>8970-01-525-6726</b> 50	5 oz beef, 1/4 cup gravv	Beef Pot Roast, Boil-in-Bag, Fully Cooked, Frozen	RMH	18 months	1 25# Box
<b>BROCCOLI, RICE &amp; CHEESE CASSEROLE</b>	50	6 oz, 1/2 cup	Broccoli, Rice & Cheese Casserole, Frozen, Boil-in- Bag	JTM	24 months	1 18.80# Case
<b>CHOCOLATE CAKE BAR</b>	48	1 each, 1.7 oz	Choc Bar, Ooey Gooney, Frozen, Pre-Sliced, Thaw & Serve	HILL COUNTRY	14 months	1 48ct CASE
						Module
<b>BOX 1 - 8970-01-525-6807</b>						
PEARS	24	1 each, 4 oz	Pears, Individual Cups	DELMONTE	15 months	24 4oz CUP
CARROTS	50	1/2 cup	Carrots, Canned	SENECA/LIBBY	36 months	3 #10 CAN
BASMATI RICE	50	1/2 cup	Rice, Basmati, Dry	INDIAN HARVEST	15 months	1 6# CASE
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	24 months	1 6 oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1 6 oz
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1 24 ct Pack
OATMEAL RAISIN COOKIE	50	1 each	Cookies, Oatmeal Raisin, Bite size	KELLOGGS	12 months	50 2oz PACK
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1 2oz PACK
<b>BOX 2</b>						
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, sugar sweetened	SQWINCHER	24 months	3 18 oz bag
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1 24ct BOX
Tray	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	10 CT	Gloves	HANDGUARD	NA	1

## UGR-A LUNCH/DINNER MENU 12: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Iced Tea: Best served chilled. Need six gallons of water for three (3) envelopes.

Basmati Rice : Need 6 quarts of water.

### B. Desirable Serving Temperatures:

Pot Roast: Maintain at 155° F or above.

Basmati Rice: Maintain at 165° F or above.

Carrots: Maintain at 145° F or above.

Chocolate Bar: Thaw and serve

### C. Cooking/Grilling Instructions:

**Pot Roast:** Retherming is suggested. Retherm in water bath in bag or removed from bag and oven heated.

Water Heating: Place bagged Pot Roast in simmering water. Do not rapid boil.

**Broccoli Rice Casserole:** Use a Steam Kettle to heat frozen bags: Place unopened bags in boiling water

Water must flow freely around all sides of bag. Heat for 45 minutes or until product has reached internal temp of 135 degrees F. Product may be left submerged in 135 degree until needed.

### Basmati Rice

**HEATING INSTRUCTIONS:** Bring 2 qts of water to boil. Stir in 2 lbs of Basmati Rice, reduce heat, cover and simmer for 15 minutes.

**Carrots:** Heat carrots and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**Lunch Dinner 13 - Chicken Cordon Bleu**

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-CHICKEN CORDON BLEU</b>	<b>8970-01-525-6726</b> 50 1 each, 5.5 oz portion	Chicken Cordon Bleu, Frozen, Fully Cooked Does NOT contain PORK.	BARBER/AD.PIERRE	450 days	1	25ct CASE
<b>CREAMED SPINACH &amp; PASTA</b>	50 1/2 cup	Spinach & Pasta, Creamed, Frozen, Fully Cooked	JTM	18 months	1	4- 6.25# Bags
<b>PUMPKIN SPICE CAKE</b>	48 1.7 oz	Cake, Pumpkin Spice, Frozen, Pre-Sliced, Thaw & Serve	Love & Quiches	12 months	1	1 case
						Module
<b>BOX 1 - 8970-01-525-6809</b>						
<b>GREEN BEANS</b>	48 1/2 cup	Green Beans, Canned	SENECA/LIBBY	36 months	2	#10 CAN
<b>COFFEE</b>	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months	1	6 oz
<b>CREAMERS</b>	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
<b>BOX 2</b>						
<b>PEACHES</b>	24 1 each , 4.0 oz	Peaches in Strawberry Banana flavored light syrup	DELMONTE	15 months	24	4oz CUP
<b>BROWN GRAVY</b>	50 1/4 cup	Brown Gravy Mix, Instant, TFF	DC BRAND	12 months	1	14oz BAG
<b>LEMONADE</b>	100 7.5 oz	Beverage Base, Powder, Lemonade	SQWINCHER	24 months	3	18 oz bag
<b>SUGAR FREE VARIETY PACK TEAS</b>	24 1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
Tray	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
<b>HOT SAUCE</b>	1 6 oz bottle	Hot Sauce	Texas Pete	24 months	1	6 oz
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

## UGR-A LUNCH/DINNER MENU 13: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Lemonade Drink Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Green Beans: Bring to serving temperature.

Brown Gravy: Need 4 quarts of water.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Brown Gravy: Maintain at 155° F or above.

Green Beans: Maintain at 145° F or above.

Peaches: Chill, if possible.

Pumpkin Spice Cake: Thaw and serve

### C. Cooking/Grilling Instructions:

**Chicken Cordon Bleu:** Pre-heat oven to desired temperature and bake according to the following:

350 deg F - 30 minutes

400 deg F - 25 minutes

450 deg F - 20 minutes

Ensure internal product temp of at least 140 deg F. Allow to cool for 2-3 mins before slicing.

Creamed Spinach & Pasta: Boil in Bag for approx 45 minutes or internal temp of 135F

**Green Beans:** Heat green beans thoroughly, ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Green Beans

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A FY15 TABLE I**  
**LUNCH/DINNER MENU 14 - CHICKEN MARSALA/ANDOUILLE PASTA AND CHEESE**

Menu Item	Required and Size		Food/Ingredients/Supplies	Brand	Warranted	Issue/ 50 Ind.	Container
<b>FROZEN/PERISHABLE BOX - 8970-</b>							
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6726</b>	<b>8970-01-525-6726</b>		<b>Andouille (Pork &amp; Beef) Sausage, Pasta &amp; Cheese, Boil-in-Bag, Frozen</b>	<b>Ragozzino</b>	<b>18 months</b>	<b>1</b>	<b>case</b>
<b>CHICKEN MARSALA</b>	<b>25</b>	<b>2 pieces chicken (5 oz) with 3 oz. marsala sauce</b>	<b>Chicken Marsala, Fully Cooked, Boil-in-Bag</b>	<b>Cuisine Solutions</b>	<b>18 months</b>	<b>1</b>	<b>case</b>
<b>RASPBERRY CHEESECAKE BITES</b>	<b>48</b>	<b>1 each</b>	<b>Cheesecake Bites, Raspberry, Frozen, Thaw &amp; Serve</b>	<b>RUIZ</b>	<b>12 months</b>	<b>2</b>	<b>case</b>
							<b>Module</b>
<b>BOX 1 - 8970-01-525-6810</b>							
<b>PEAS &amp; CARROTS</b>	<b>50</b>	<b>¾ cup</b>	<b>Peas and Carrots, Canned</b>	<b>SENECA/LIBBY</b>	<b>36 months</b>	<b>3</b>	<b>#10 CAN</b>
<b>RED MASHED POTATOES</b>	<b>25</b>	<b>1/2 cup</b>	<b>Potatoes, Red, mashed, Instant</b>	<b>Idahoan</b>	<b>12 months</b>	<b>2</b>	<b>20.2 oz</b>
<b>PEANUT BUTTER &amp; BLACKBERRY JAM</b>	<b>12</b>	<b>1 each, 1.12 oz pb pch 1 oz jelly pch</b>	<b>Peanut Butter and Blackberry Jam, Twin Pack</b>	<b>MARKET STREET</b>	<b>12 months</b>	<b>1</b>	<b>12ct PACK</b>
<b>COFFEE</b>	<b>30</b>	<b>6 oz</b>	<b>Coffee, Filter Bag, Arabica</b>	<b>Brisk</b>	<b>18 months</b>	<b>1</b>	<b>6 oz</b>
<b>CREAMERS</b>	<b>12</b>	<b>3 gm pkt</b>	<b>Creamers, Nondairy</b>	<b>DC BRANDS</b>	<b>18 months</b>	<b>1</b>	<b>12ct PACK</b>
<b>CREAMERS</b>	<b>24</b>	<b>1 each, 14 g</b>	<b>Hazelnut &amp; French Vanilla Packets</b>	<b>Perfect Blend</b>	<b>24 months</b>	<b>1</b>	<b>24 ct Pack</b>
		<b>1 2 oz</b>	<b>Butter Granules</b>	<b>BUTTER BUDS</b>	<b>36 months</b>	<b>1</b>	<b>2oz PACK</b>
	<b>75</b>		<b>Paper Cups, 8 oz</b>	<b>LIGHTHOUSE</b>	<b>NA</b>	<b>3</b>	<b>25ct PACK</b>
	<b>4</b>		<b>Trash Bags, clear</b>	<b>ENVISION</b>	<b>NA</b>	<b>1</b>	<b>4ct ROLL</b>
	<b>1</b>	<b>10 CT</b>	<b>Gloves</b>	<b>HANDGUARD</b>	<b>NA</b>	<b>1</b>	<b>10ct PACK</b>
<b>BOX 2</b>							
<b>PEANUT PAN COATED DISKS</b>	<b>48</b>	<b>1 each, 1.74 oz</b>	<b>Pan Coated Disks, Peanut, Individually packaged</b>	<b>M&amp;M Mars</b>	<b>12 months</b>	<b>48</b>	<b>packs</b>
<b>FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE</b>	<b>100</b>	<b>7.5 oz</b>	<b>Beverage Powder, Carbohydrate Electrolyte, Fruit Punch</b>	<b>SQWINCHER</b>	<b>24 months</b>	<b>1</b>	<b>6gal YIELD</b>
<b>SUGAR FREE VARIETY PACK TEAS</b>	<b>24</b>	<b>1 each</b>	<b>Powdered tea mix, Variety Pack non nutritive sweetener</b>	<b>4C</b>	<b>24 months</b>	<b>1</b>	<b>24ct BOX</b>
<b>VANILLA PUDDING</b>	<b>24</b>	<b>1 each, 3.5 oz fill</b>	<b>Pudding, Vanilla, Individual Cups</b>	<b>HUNTS</b>	<b>18 months</b>	<b>24</b>	<b>3.5oz CUP</b>
<b>Trays</b>	<b>50</b>		<b>Tray, 5-Compartment, Paper</b>	<b>ENVISION</b>	<b>NA</b>	<b>1</b>	<b>4ct ROLL</b>
	<b>50</b>		<b>Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)</b>	<b>LC INDUSTRIES</b>	<b>NA</b>	<b>2</b>	<b>25ct PACK</b>
<b>HOT SAUCE</b>	<b>1</b>	<b>6 oz bottle</b>	<b>Hot Sauce</b>	<b>Texas Pete</b>	<b>24 months</b>	<b>1</b>	<b>6 oz</b>
<b>HORSERADISH</b>	<b>35</b>	<b>12 gram pouch</b>	<b>Sauce, Horseradish</b>	<b>HEINZ</b>	<b>12 months</b>	<b>1</b>	<b>50ct PACK</b>
	<b>1</b>	<b>.75 oz</b>	<b>Seasoning, Vegetable</b>	<b>UNISTEL</b>	<b>NA</b>	<b>1</b>	
	<b>1</b>	<b>1.65 oz</b>	<b>Salt</b>	<b>UNISTEL</b>	<b>NA</b>		
	<b>1</b>	<b>.70 oz</b>	<b>Pepper</b>	<b>UNISTEL</b>	<b>NA</b>		

## UGR-A LUNCH/DINNER MENU 14: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Fruit Punch Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

### B. Desirable Serving Temperatures:

Cheesecake: Thaw and serve

Andouille Sausage: Maintain at 155 F or above

Peas & Carrots: Maintain at 145° F or above.

### C. Cooking/Grilling Instructions:

#### Chicken Marsala:

Thawing - Place frozen under refrigeration for 24 hours. Do not thaw at room temp. Do not refreeze thawed product.

#### Convection Oven (from frozen):

Preheat oven to 350 degrees. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake approx 50-60 minutes until an internal temp of 165 degrees

**Andouille Pasta and Cheese:** Place Frozen product in 190 degree water for one hour or until it reaches a temp of 170 Degrees

**Peas & Carrots** Heat thoroughly, ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Veg Seasoning: Peas & Carrots

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.