

ACR-MC-01
16 September 2014
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SECTION C

The Unitized Group Ration – M (UGR-M) provides a breakfast or a lunch/dinner meal to 50 individuals. There are seven breakfast and fourteen lunch/dinner menus with each of the menus providing an M ration entrée. The UGR-M consists of three boxes. Within the boxes are cans, bottles, boxes and bags of food items, instruction sheet, disposable meal trays, dining packets, paper cups, and other components.

C-1 ITEM DESCRIPTION

ACR-MC-01, UNITIZED GROUP RATION – M, ASSEMBLY REQUIREMENTS

C-2 ASSEMBLY REQUIREMENTS

A. Components. The components shall be as specified in table I.

TABLE I. Components

<u>Component</u>	<u>Reference</u>
<u>Entrées</u>	
Bacon, Precooked, Sliced, in Flexible Pouch, Institutional Size Pouch (ISP), 150 slices	A-A-20081F , Type II
Beef Chunks, Cube Size ¾ - 1 inch, Institutional Size Pouch (ISP) 104 oz	A-A-20343A , Type II, Style A
Cheese, American, Process, Dehydrated, 32 oz foil laminate bag	8910-01-625-4588
Cheese Shreds, Cheddar, Dehydrated, 24 oz foil laminate bag	8910-01-623-6213
Chicken, Boned, Canned, Pieces, Solid Pack, No. 3 Cyl Can 48 oz	8905-01-560-8354
Chili con Carne with Beans, Cooked, Dehydrated, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-C-059
Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB) Pouch, Large Opening and Fitment Cap	PCR-E-017A , Class 2
Ham Chunks, with Juices, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-H-011
Ham Chunks with Juices, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	PCR-H-013 , Type II
Meatballs in Tomato Sauce, Flexible Pouch, Institutional Size Pouch (ISP), 104 oz	A-A-20349A , Type II

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TABLE I. Components - Continued

Component	Reference
Pork Chops, Dehydrated, Uncooked, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-P-039
Pork Sausage Links in Brine, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-P-035
Pork Sausage Links in Brine, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	PCR-P-038 , Type II
Shrimp, Dehydrated, Cooked, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-S-024
Turkey Sausage Links in Brine, Packaged in a No. 10 Can, Shelf Stable	PCR-T-012
Turkey Sausage Links in Brine, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	PCR-T-011 , Type II
 <u>Starches</u>	
Bakery Mixes, Prepared	A-A-20181B
Yellow Cake	Type I, Style B
Spice Cake	Type I, Style H
Pancake and Waffle, Regular	Type II, Class 1, Style C
Biscuit	Type II, Class 2
Yellow Corn Bread	Type II, Class 3
Chocolate Brownie	Type VI
Beans, Dried; Pork and Beans; and Baked Beans; Canned	A-A-20134C
Great Northern beans, in brine, meatless	Type I, Class C, Style 1
Black beans, in brine, meatless	Type I, Class K, Style 1
Grits, Individual Packets, 12/12 ct pkg, 144/1 oz box	8920-01-623-6441
Oatmeal, Variety Pack, Individual Packets, 12/1.37 oz box	8920-01-623-6286
Pasta, Whole Grain, Linguini, Dry	8920-01-623-6377
Pasta, Whole Grain, Macaroni, Dry, Elbow Form	8920-01-627-2687
Pasta, Whole Grain, Spaghetti, Dry, Thin, 10" Long Form	8920-01-623-6299

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Component	Reference
Potatoes, White, Dehydrated	A-A-20032G
Mashed, Agglomerates, Without lumps	Type II, Style D, Option a
Shredded, Cooked (Hash Browns)	Type IV, Style B
Potato casserole, Au Gratin	Type V, Style B
Rice, Parboiled, Long Grain, Enriched, 5 lb bag	US Grade Standard 8920-01-123-2298
Rice, Brown, 5 lb. bag	US No. 2 Grade Standard 8920-01-322-6826
Stuffing Mix, Chicken Flavored with Vegetable Seasoning Packet, in foil laminate pouch, 12 oz box	8920-01-368-7386
Tortillas, Packaged in a Flexible Pouch, Shelf Stable, Plain	PCR-T-008A , Flavor 1
<u>Vegetables</u>	
Beans, Green, Canned, Whole, French or Cut, Round or Romano, Grade A, Small - Large	US Grade Standard , Style a, d, or e, Type a or b, Size 2 thru 5, Grade A 8915-00-616-4820
Carrots, Canned, Slices or Quarters, Grade A, Style b or c	US Grade Standard , Style b or c, Grade A 8915-00-634-2436
Corn, Baby, No. 10 can	8915-01-623-6963
Corn, Whole Kernel, Canned, Conventional, Golden, Grade A	US Grade Standard , Varietal a, Color a, Grade A 8915-00-257-3947
Mushrooms, Canned, Sliced, Grade A	US Grade Standard , Grade A 8915-01-623-6993
Onions, Dehydrated, Chopped, 1.62 oz bottle	8915-01-368-1613
Peas, Early or Sweet, No. 10 can, Grade A	US Grade Standard , Grade A 8915-00-127-9282

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Component	Reference
Peas & Carrots, No. 10 can, Grade A	US Grade Standard , Grade A 8915-01-487-7519
Peppers, Green and Red, Dehydrated, 4.25 oz package	A-A-20070D , Type III, Style A, Class 1
Tomatoes, Canned, Diced, No. 10 can	US Grade Standard , Grade A, Style e 8915-01-373-4978
Vegetables, Mixed, Canned, 5-Way mix, carrots, green beans, peas, corn, and lima beans, With salt, No. 10 Can	A-A-20120E Type II, Style A, Container size 4
Water Chestnuts, Canned, Sliced, No. 10 can	8915-01-411-6499
<u>Desserts</u>	
Candy and Chocolate Confections, Pan Coated Candy	A-A-20177E Type VI,
Disks, Milk Chocolate, Plain	Style A, Flavor 1
Disks, Peanut Butter, Plain	Style A, Flavor 4
Cookie Mix, Dry	MIL-C-43205G
Sugar	Type II
Oatmeal	Type III
Puddings, Shelf Stable, Ready-to-Eat, Regular, No. 10 can	A-A-20051E , Type I,
Chocolate,	Flavor C,
Vanilla	Flavor I, Container size 3
<u>Fruits</u>	
Applesauce, Natural Color, Natural Flavor, Sweetened, Regular, Grade A	US Grade Standard , Color a, Flavor a, Type b, Style a, Grade A 8915-00-127-8272
Fruit Cocktail, Canned, Light Syrup or Natural Juices, Grade A	US Grade Standard , Grade A 8915-00-286-5482

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<u>Component</u>	<u>Reference</u>
Peaches, Clingstone, Canned, Slices, Light Syrup or Natural Juices, Style c, Grade A	US Grade Standard , Style c, Grade A 8915-00-577-4203
Pears, Bartlett, Canned, Halves, Light Syrup or Natural Juices, Style a, Grade A	US Grade Standard , Style a, Grade A 8915-00-616-0223
Pie Fillings, Fruit, Prepared, Regular, No. 10 can Apple, Blueberry, Cherry,	A-A-20161C , Type I, Flavor A, Flavor C, Flavor D
<u>Beverages</u>	
Cocoa Beverage Powder, Sugar sweetened, Without marshmallows, Milk chocolate	A-A-20189C , Type I, Style B, Flavor A 8955-01-519-5603
Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum Sealed and Waterproof	
Drink Mixes, Coffee (Unflavored and Flavored), Flavored Instant Cappuccino, Regular, French vanilla Irish cream	A-A-20336B , Type V, Style A, Flavor 1 Flavor 4
Juice, Apple, Concentrate, Shelf Stable, 100% Juice, 11.5 oz can	8915-01-623-6133
Juice, Fruit, Instant Grape, Sweetened, Metal can Orange, Unsweetened, Metal can	PCR-J-002A , Type I, Style A, Design F Type II, Style B, Design F
Sports Drink Base, Fruit Punch, Powder, 21 oz pg	8960-01-623-6087
Sports Drink Base, Grape, Powder, 21 oz pg	8960-01-623-6088
Sports Drink Base, Mixed Berry, Powder, 21 oz pg	8960-01-623-6081
Sports Drink Base, Orange, Powder, 21 oz pg	8960-01-623-6085
Tea Bags, Black Pekoe, Individually Wrapped, 100 bgs/bx	8955-01-623-6277
<u>Other Food Items</u>	
Barbecue Sauce, Plain/regular, Without fruit purees added	A-A-20335B , Flavor I, Type B

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Component	Reference
Catsup, Tomato, Grade A, 20 oz plastic bottle	US Grade Standard , Grade A 8950-01-396-3998
Creamed Beef Gravy, Packaged in a No. 10 can, Freeze Dried	8940-01-627-2725
Creamed Turkey Sausage Gravy, Packaged in a No. 10 can, Freeze Dried	8940-01-627-2729
Creamer, Non-dairy, Dry, Regular, Original	A-A-20043C Style I, Flavor A
Creole Sauce, 1 lb. 5 oz bottle	8950-01-396-4011
Garlic Powder, 1.1 oz. bottle	8950-01-283-9975
Gravy Mix, Biscuit (Peppered), Instant, <i>Trans</i> fat-free, No MSG, 16 oz foil laminate bag	8940-01-623-6942
Gravy Mix, Brown, Instant, <i>Trans</i> fat-free, No MSG, 16 oz foil laminate bag	8940-01-623-6408
Gravy Mix, Chicken, Instant, <i>Trans</i> fat-free, No MSG, 16 oz foil laminate bag	8940-01-623-6448
Hot Sauce, Extra hot 4x, 3 fl oz	A-A-20097E , Type II
Icing Mixes, Powdered	
Chocolate Flavored	8925-00-935-3260
Vanilla Flavored	8925-01-627-2776
Jam, Strawberry, 22 oz plastic bottle	US Grade Standard 8930-01-487-7485
Jelly, Grape, 22 oz plastic bottle	US Grade Standard 8930-01-393-4270
Peppers, Jalapeño, Sliced, Packed in Brine, 4 oz can	8915-01-518-0230
Natural Butter Flavor Granules, Spray-Dried, Regular Granules/Sprinkles, 57 g	A-A-20351A , Type I, Style A, Package 4
Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable	PCR-N-003A , Type I, Package C
Peanut Butter and Grape Jelly, Twin Pack, US Grade Standard	8930-01-396-4009
Peanut Butter and Strawberry Jam, Twin Pack	8930-01-436-1912
Salsa, Tomato-based and Salsa Verde, Shelf Stable, Mild, Chunky, Regular, 64 oz plastic bottle	A-A-20210C , Type I, Pungency B, Style 2, Sodium level a

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Component	Reference
Salt and Pepper, 4.0 oz. Salt and 1.5 oz Pepper Twin Pack	8950-01-369-3276
Sauce, BBQ, Bourbon, 64 fl oz plastic bottle	8950-01-623-6703
Sauce, Chili Garlic, Korean, 64 fl oz plastic bottles	8950-01-623-6671
Sauce Mix, Alfredo, Instant, 16 oz foil laminate bag	8950-01-623-6791
Seasoning, Fried Rice, 1.75 oz foil laminate package	8950-01-623-6708
Shortening Compounds, General purpose, 1 lb Composite Can with Resealable Plastic Lid (for UGR)	A-A-20100D , Type I
Sour Cream Mix, Instant, 17.6 oz foil laminate bag	8910-01-623-7014
Soy Sauce, Low Sodium	A-A-20087D , Type III or IV
Spices and Spice Blends	A-A-20001B
Cinnamon, Ground	Type I, Class I, Form 1, Fortification a
Italian Seasoning	Type II, Class I
Southwest Seasoning	Type II, Class L
Sugar, Brown, 16 oz box	A-A-20135D , Type II, Style A or B
Sugar, Confectionary, 10 X, 16 oz box	A-A-20135D , Type I, Style C
Sugar, Granulated 20 oz box	A-A-20135D , Type I, Style A or B
Syrup, table, Regular calorie, Imitation maple flavor	A-A-20124D , Type IV, Style 1, Flavor A
Tomato Paste, 12 oz can	US Grade Standard 8915-00-582-4058
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cup, Disposable: Lid, Disposable Cup, Hot Drink, Round, Two-Piece, Plastic lined, Green or Tan/Sand, 9 oz	A-A-2577B , Type I, Style A, Class 3
Dining Packet, Food Container, Modified, with Biobased Fork, Knife and Spoon	A-A-3012A , Type IV
Gloves, Disposable, Foodservice, Multipurpose, Large, Ambidextrous, Latex Free, Polyethylene, 1.25 mil thick	8415-01-541-5392
Tray, Mess, Compartmented, 5 compartment tray, Tan or Sand	A-A-52217C , Type I, Class 3

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B. Menu contents. The menu contents shall be as specified in table II.

TABLE II. Menu Contents

STANDARD BREAKFAST ITEMS

Component	Unit of Issue, Servings	Quantity – Menu
Coffee, Filter Pack	5 – 1.25 oz bags	1 – Menu 1 through 7
Tea Bags	100 ct box	1 – Menu 1, 3, 5, 7
Cocoa Beverage Powder	16 packets per box	1 – Menu 1, 3, 5
Grits	12 packets per box	2 – Menu 1, 3, 5
Oatmeal, Variety Pack	12 packets per box	1 – Menu 2, 4, 6
Drink, Cappuccino, Flavored, Instant, Powdered	25 – 1 oz packets per box	1 – Fr. Vanilla, Menu 2, 6 1 – Irish Cream, Menu 4, 7
Egg Mix	3 pouches per box	1 - Menu 1 through 7
Potato, Hash Browns	40 oz box	2 - Menu 1, 2, 3, 6
Syrup, Imitation Maple Flavored	12 oz plastic bottle	5 - Menu 2, 7
Pancake Mix	Can or box, 5 lb	1 - Menu 2, 7
Grape Jelly	22 oz plastic bottle	1 – Menu 1, 3, 5, 7
Strawberry Jam	22 oz plastic bottle	1 – Menu 2, 4, 6
Salt and Pepper, Twin Pack	4 oz salt, 1.5 oz pepper	1 – Menu 1 through 7
Shortening	1 lb. can	1 – Menu 1 through 7
Sugar, Confectioners	1 lb. box	1 – Menu 1, 2, 4, 5, 6, 7
Hot Sauce	3 fl oz bottle	1 – Menu 1 through 7
Catsup	20 oz. plastic bottle	1 – Menu 1, 2, 3, 4, 5, 6, 7
Creamer	3 gram packet, 25 per bag	1 – Menu 1, 3, 5, 7
Trays, Mess	25 per bag	2 - Menu 1 through 7
Dining Packets	25 per bag	2 - Menu 1 through 7
Paper Cups	25 per bag	3 - Menu 1 through 7
Trash Bags	4 per package	1- Menu 1 through 7

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Gloves	10 per package	1- Menu 1 through 7
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UGR– M BREAKFAST MENU 1

Component	Unit of Issue	Quantity
Cheddar Cheese Shreds, Dehydrated	24 oz foil laminate bag	1
Bacon	150 slices per pouch	1
Tortillas	50 count bag	1
Yellow Cake Mix	Can or Box, 5 lb	1
Apple Pie Filling	No. 10 can	1
Fruit Cocktail	No. 10 can	1
Orange Juice	No. 2-1/2 tall can, 15.5 oz	3

UGR– M BREAKFAST MENU 2

Component	Unit of Issue	Quantity
Turkey Sausage Links	No. 10 can	2
Yellow Cake Mix	Can or box, 5 lb	1
Blueberry Pie Filling	No. 10 can	1
Pears	No. 10 can	1
Apple Juice	11.5 oz can	7

UGR– M BREAKFAST MENU 3

Component	Unit of Issue	Quantity
Bacon	150 slices per pouch	1
Creamed Beef Gravy	No. 10 can	1
Biscuit Mix	Can or box, 5 lb	1
Peaches	No. 10 can	2
Orange Juice	No. 2.5 tall can, 19 oz	3

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UGR– M BREAKFAST MENU 4

Component	Unit of Issue	Quantity
Creamed Turkey Sausage Gravy	No. 10 can	1
Biscuit Mix	Can or box, 5 lb	1
Yellow Cake Mix	Can or box, 5 lb	1
Cherry Pie Filling	No. 10 can	1
Fruit Cocktail	No. 10 can	1
Grape Juice	No. 2-1/2 tall can, 19 oz	3

UGR– M BREAKFAST MENU 5

Component	Unit of Issue	Quantity
Ham Chunks	No. 10 can or 106 oz ISP	1
Onions, Dehydrated, Chopped	1.62 oz bottle	1
Green Peppers, Dehydrated	4.25 oz package	1
Bacon	150 slices per pouch	1
Biscuit Gravy Mix, Peppered	16 oz foil laminate bag	1
Biscuit Mix	Can or box, 5 lb	1
Pears	No. 10 can	2
Orange Juice	No. 2-1/2 tall can, 15.5 oz	3

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UGR– M BREAKFAST MENU 6

Component	Unit of Issue	Quantity
Ham Chunks	No. 10 can or 106 oz ISP	1
Mixed Vegetables	No. 10 can	1
Onions, Dehydrated, Chopped	1.62 oz bottle	1
Fried Rice Seasoning	1.75 oz. foil laminate package	5
Soy sauce	4 to 10 fl oz bottle	1
Creamed Turkey Sausage Gravy	No. 10 can	1
Rice	5 lb bag	1
Yellow Cake Mix	Can or box, 5 lb	1
Apple Pie Filling	No. 10 can	1
Fruit Cocktail	No. 10 can	1
Apple Juice	11.5 oz can	7

UGR– M BREAKFAST MENU 7

Component	Unit of Issue	Quantity
Tortillas	50 count bag	1
Turkey Sausage Links	No. 10 can	2
Cheddar Cheese Shreds, Dehydrated	24 oz. foil laminate bag	1
Yellow Cake Mix	Can or box, 5 lb	1
Blueberry Pie Filling	No. 10 can	1
Pears	No. 10 can	1
Orange Juice	No. 2-1/2 tall can, 15.5 oz	3

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STANDARD LUNCH/DINNER ITEMS

Component	Unit of Issue, Servings	Quantity – Menu
Peanut Butter & Grape Jelly	12 twin packs per bag	2 – Menu 3, 7, 11
Peanut Butter & Strawberry Jam	12 twin packs per bag	2 – Menu 1, 5, 9, 13
Salt and Pepper twin pack	4 oz. salt, 1.5 oz pepper	1 - Menu 1 through 14
Coffee, Filter Pack	5 – 1.25 oz. bags	1 - Menu 1 through 14
Creamer	3 g. packet, 25 per bag	1 – Menu 1, 3, 5, 7, 9, 11, 13
Sports Drink Base	21 oz bag	3 – Orange – M. 1, 5, 7, 10, 12 3 – Grape – M. 2, 6, 13 3 – Fruit Punch – M. 3, 8, 14 3 – Mixed Berry – M. 4, 9, 11
Hot Sauce	3 fl oz bottle	1 - Menu 1 through 14
Trays, Mess	25 per bag	2 - Menu 1 through 14
Dining Packets	25 per bag	2 - Menu 1 through 14
Paper Cups	25 per bag	3 - Menu 1 through 14
Trash Bags	4 per package	1 - Menu 1 through 14
Gloves	10 per package	1 - Menu 1 through 14

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UGR– M LUNCH/DINNER MENU 1

Component	Unit of Issue	Quantity
Beef Chunks	104 oz ISP	3
Brown Gravy Mix, Instant	16 oz. foil laminate bag	2
Biscuit Mix	Can or box, 5 lb	1
Peas & Carrots	No. 10 can	3 2
Butter Granules	57 g package	1
Mashed Potatoes	3.5 lb box	1
Sugar Cookie Mix	Can or box, 5 lb	1
Granulated Sugar	20 oz box	1
Cinnamon	1 oz bottle	1
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 2

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
Creole Sauce	69 oz. plastic bottle	3
Corn	No. 10 can	3 2
Rice	5 lb bag	1
Butter Granules	57 g package	1
Cornbread Mix	Can or box, 5 lb	2
Oatmeal Cookie Mix	Can or box, 5 lb	1
Fruit Cocktail	No. 10 can	2

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UGR– M LUNCH/DINNER MENU 3

Component	Unit of Issue	Quantity
Pork Chops, Dehydrated	No. 10 can	5
BBQ Sauce, Bourbon Flavor	64 fl oz plastic bottle	2
Potatoes Au Gratin	36 – 38 oz box	2
Green Beans	No. 10 can	32
Butter Granules	57 g package	1
Cornbread Mix	Can or box, 5 lb	1
Granulated Sugar	20 oz box	1
Jalapeño Peppers	4 oz can	1
Brownie Mix	Can or box, 5 lb	1
Candy Coated Chocolate Peanut Butter Disks	15 oz bag	2
Applesauce	No. 10 can	2

UGR– M LUNCH/DINNER MENU 4

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
Mixed Vegetables	No. 10 can	1
Chicken Gravy Mix, Instant	16 oz. foil laminate bag	1
Rice	5 lb bag	1
Carrots	No. 10 can	2
Butter Granules	57 g package	1
Biscuit Mix	Can or box, 5 lb	1

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Yellow Cake Mix	Can or box, 5 lb	1
Chocolate Icing Mix	Can or box, 5 lb	1
Pears	No. 10 can	2

UGR– M LUNCH/DINNER MENU 5

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
Corn	No. 10 can	2
Black Beans	No. 10 can	1
Salsa, Chunky	64 oz. plastic bottle	1
Cornbread Mix	Can or box, 5 lb	1
Jalapeño Peppers	4 oz can	1
Southwest Seasoning	4.6 oz bag	1
Sauce Mix, Alfredo	16 oz foil laminate bag	2
Linguini	1 lb box	6
Yellow Cake Mix	Can or box, 5 lb	1
Blueberry Pie Filling	No. 10 can	1
Peaches	No. 10 can	1
Cinnamon	1 oz bottle	1
Brown Sugar	16 oz box	1
Butter Granules	57 g package	1
Chocolate Pudding	No. 10 can	1

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UGR– M LUNCH/DINNER MENU 6

Component	Unit of Issue	Quantity
Beef Chunks	ISP 104 oz	3
Brown Gravy Mix, Instant	16 oz foil laminate bag	2
Onions, Dehydrated, Chopped	1.62 oz bottle	1
Mushrooms	No. 10 can	2
Sour Cream Mix, Instant	17.6 oz foil laminate bag	1
Linguini	1 lb. box/bag	6
Green Beans	No. 10 can	2
Butter Granules	57 g package	1
Biscuit Mix	Can or box, 5 lb	1
Brownie Mix	Can or box, 5 lb	1
Pears	No. 10 can	2

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UGR– M LUNCH/DINNER MENU 7

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
Shrimp	No. 10 can	2
Tomatoes, diced	No. 10 can	2
Salsa, Chunky	64 oz plastic bottle	2
Rice	5 lb bag	1
Peas	No. 10 can	32
Butter Granules	57 g package	2
Biscuit Mix	Can or box, 5 lb	1
Apple Pie Filling	No. 10 can	2
Yellow Cake Mix	Can or box, 5 lb	1
Cinnamon	1 oz bottle	1
Brown Sugar	16 oz box	1
Vanilla Pudding	No. 10 can	1

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UGR– M LUNCH/DINNER MENU 8

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
Cheese, American, Dehydrated	32 oz foil lamine bag	1
Black Beans	No. 10 can	1
Corn	No. 10 can	1
Macaroni, Elbow Form	1 lb box	3
Salsa, Chunky	64 oz plastic bottle	2
Southwest Seasoning	4.6 oz bag	1
Jalapeño Peppers	4 oz can	1
Carrots	No. 10 can	2
Butter Granules	57 g package	1
Cornbread Mix	Can or box, 5 lb.	1
Oatmeal Cookie Mix	Can or box, 5 lb	1
Candy Coated Milk Chocolate Disks	12.6 oz bag	2
Pears	No. 10 can	2

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UGR– M LUNCH/DINNER MENU 9

Component	Unit of Issue	Quantity
Rice, Brown	5 lb bag	1
Chicken	No. 3 cyl can 48 oz	4
Chicken Gravy Mix, Instant	16 oz foil bag	1
Onions, Dehydrated, Chopped	1.62 oz bottle	1
Mixed Vegetables	No. 10 can	3 2
Butter Granules	57 g package	1
Biscuit Mix	Can or box, 5 lb	1
Oatmeal Cookie Mix	Can or box, 5 lb	1
Apple Pie Filling	No. 10 can	2
Peaches	No. 10 can	1
Vanilla Pudding	No, 10 can	1

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UGR– M LUNCH/DINNER MENU 10

Component	Unit of Issue	Quantity
Spaghetti, Thin	1 lb box	6
Meatballs in Sauce	ISP 104 oz	4
Tomato Paste	12 oz can	2
Italian Seasoning	0.75 oz bottle	1
Cheddar Cheese Shreds, Dehydrated	24 oz foil laminate bag	2
Green Beans	No. 10 can	3 2
Butter Granules	57 g package	2
Garlic Powder	1.1 oz bottle	1
Biscuit Mix	Can or box, 5 lb	1
Spice Cake Mix	Can or box, 5 lb	1
White Icing Mix	Can or box, 5 lb	1
Chocolate Pudding	No. 10 can	2
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 11

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
Chicken Gravy Mix, Instant	16 oz foil laminate bag	1
Stuffing Mix, Chicken Flavored	12 oz box	6

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Mashed Potatoes	3.5 lb box	1
Carrots	No. 10 can	3 2
Butter Granules	57 g package	1
Oatmeal Cookie Mix	Can or box, 5 lb	1
Pears	No. 10 can	2
Nut and Fruit Mix (MRE)	50 count box	1

UGR– M LUNCH/DINNER MENU 12

Component	Unit of Issue	Quantity
Chili, Dehydrated	No. 10 can	4
Rice	5 lb bag	1
Corn	No. 10 can	3 2
Butter Granules	57 g package	1
Cornbread Mix	Can or box, 5 lb	1
Sugar Cookie Mix	No. 10 can	1
Candy Coated Milk Chocolate Disks	12.6 oz bag	2
Chocolate Pudding	No. 10 can	2
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 13

Component	Unit of Issue	Quantity
Shrimp, Dehydrated	No. 10 can	2
Chicken	No. 3 cyl can 48 oz	4
Chili Garlic Sauce	64 oz plastic bottle	2
Baby Corn	No. 10 can	1
Carrots	No. 10 can	1
Water Chestnuts	No. 10 can	1
Linguine	1 lb box	6

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Biscuit Mix	Can or box, 5 lb	1
Yellow Cake Mix	Can or box, 5 lb	1
Chocolate Frosting Mix	Can or box, 5 lb	1
Peaches	No. 10 can	2

UGR– M LUNCH/DINNER MENU 14

Component	Unit of Issue	Quantity
Chicken	No. 3 cyl can 48 oz	4
White Beans	No. 10 can	4
Onions, Dehydrated, Chopped	1.62 oz bottle	2
Jalapeño Peppers	4 oz can	2
Salsa, Chunky	64 oz plastic bottle	3
Rice	5 lb bag	1
Southwest Seasoning	4.6 oz bag	2
Green Beans	No. 10 can	2
Butter Granules	57 g package	1
Cornbread Mix	Can or box, 5 lb	1
Brownie Mix	Can or box, 5 lb	1
Pears	No. 10 can	2
Vanilla Pudding	No. 10 can	1

SECTION D

D-1 PACKAGING

A. Menu assembly. Each components of each menu shall be packed as specified in D-3, A, and table III.

B. Shipping container loading sequence. The components of each menu shall be loaded into

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a box in the order indicated in table III. The loading sequences are recommended, but variations are allowed. Abbreviations used are:

BG = bag BT = bottle BX = box CN = can
CO = container PG= package TY= tray SF = sugar free

TABLE III. Loading Sequence

UGR– M BREAKFAST MENU #1		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	1 BX Eggs 1 ISP Bacon 1 BG Cheese Shreds, Dehy 1 BT Grape Jelly 1 BT Catsup	1 BG Tortillas Ingredients / Instructions
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 2 BX Grits 2 BG Dinning Pkts	1 CN/BX Yellow Cake Mix 1 CN Apple Pie Filling 1 CN Fruit Cocktail	2 BX Hash Browns 1 BX Confectionary Sugar 1 BX Cocoa 1 BX Tea Bags

UGR– M BREAKFAST MENU #2		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee	1 BX Eggs 5 BT Syrup	1 CN/BX Pancake Mix 1 CN Pears 1 CN Blueberry Pie Filling
1b	2b	3b

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7 CN Apple Juice 1 CN Shortening 1 BX Oatmeal 1 BT Strawberry Jam 1 BT Catsup 2 BG Dinning Pkts	1 CN/BX Yellow Cake Mix 2 CN Turkey Sausage Links Ingredients / Instructions	2 BX Hash Browns 1 BX Confectionary Sugar 1 BX Cappuccino, Fr Vanilla
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UGR- M BREAKFAST MENU #3		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	1 BX Eggs 1 ISP Bacon 1 BG Dinning Pkts	2 CN Peaches Ingredients / Instructions
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 2 BX Grits 1 BT Grape Jelly 1 BT Catsup	1 CN/BX Biscuit Mix 1 CN Creamed Beef Gravy 1 BG Dinning Pkts	2 BX Hash Browns 1 BX Cocoa Bev Powder 1 BX Tea Bags

UGR- M BREAKFAST MENU #4		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee	1 BX Eggs Ingredients / Instructions	1 CN Cherry Pie Filling 1 CN Fruit Cocktail 1 BG Dinning Pkts
1b	2b	3b
3 CN Grape Juice	1 CN/BX Yellow Cake Mix	1 BX Confectionary Sugar

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1 CN Shortening 1 BX Oatmeal 1 BT Strawberry Jam 1 BT Catsup	1 CN Creamed Turkey Sausage Gravy 1 CN/BX Biscuit Mix	1 BX Cappuccino, Irish Cr. 1 BG Dinning Pkts
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UGR– M BREAKFAST MENU #5		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	1 BX Eggs 1 ISP Bacon Ingredients / Instructions	1 BT Onions, Dehy, Chopped 1 PG Green Pepper, Dehy 1 BG Biscuit Gravy Mix, Pepered 1 BG Dinning Pkts
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 2 BX Grits 1 BT Grape Jelly 1 BT Catsup	1 CN/ISP Ham Chunks 2 CN Pears 1 CN/BX Biscuit Mix	1 BX Confectionary Sugar 1 BX Cocoa 1 BX Tea Bags 1 BG Dinning Pkts

UGR– M BREAKFAST MENU #6		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BT Soy Sauce 1 BT Onions, Dehy,	1 BX Eggs 1 BG Rice Ingredients / Instructions	1 CN/BX Yellow Cake Mix 1 CN Apple Pie Filling 1 CN Fruit Cocktail

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Chopped		
1b	2b	3b
7 CN Apple Juice 1 CN Shortening 1 BX Oatmeal 1 BT Strawberry Jam 1 BT Catsup 2 BG Dinning Pkts	1 CN/ISP Ham Chunks 1 CN Mixed Vegetables 1 CN Creamed Turkey Sausage Gravy	2 BX Hash Browns 1 BX Confectionary Sugar 1 BX Cappuccino, Fr Vanilla 5 PG Fried Rice Seasoning

UGR- M BREAKFAST MENU #7		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 BX Tea Bags	1 BX Eggs 2 BG Dinning Pkts	2 CN Turkey Sausage Links 1 CN/BX Pancake Mix
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 1 BX Cappuccino, Irish Cr. 1 BT Grape Jelly 1 BT Catsup 5 BT Syrup	1 CN Yellow Cake Mix 1 CN Blueberry Pie Filling 1 CN Pears 1 BG Cheese Shreds, Dehy	1 BG Tortillas Ingredients / Instructions

UGR- M LUNCH/DINNER MENU #1		
1a	2a	3a
3 ISP Beef Chunks Ingredients / Instructions	1 CN/BX Biscuit Mix 2 CN Fruit Cocktail	32 CN Peas & Carrots 2 BG PB/Strawberry Jam
1b	2b	3b
1 CN/BX Sugar Cookie Mix 1 PG Butter Granules	1 BX Mashed Potatoes 2 BG Brown Gravy Mix	2 BG Trays 2 BG Dinning Pkts

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1 BX Granulated Sugar 3 BG Cups	3 BG Orange Sports Drink 1 BG Coffee 1 BG Creamer 1 Salt/Pepper 1 BT Cinnamon	1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
------------------------------------	---	--

UGR– M LUNCH/DINNER MENU #2		
1a	2a	3a
32 CN Corn 3 BG Grape Sports Drink Base Ingredients / Instructions	2 CN/BX Cornbread Mix 1 CN/BX Oatmeal Cookie Mix	2 CN Fruit Cocktail
1b	2b	3b
4 CN Chicken 1 BG Rice 1 BG Coffee	3 BT Creole Sauce 3 BG Cups 1 PG Butter Granules 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #3		
1a	2a	3a
3 CN Pork Chops 3 BG Fruit Punch Sports Drink Base 1 Salt/Pepper 1 BG Dining Pkts	32 CN Green Beans 1 CN Jalapeño Peppers 2 BG Candy Coated Chocolate Covered Peanut Butter Disks	1 CN/BX Corn Bread 2 CN Applesauce 2 BG PB/Grape Jelly Ingredients / Instructions
1b	2b	3b
2 CN Pork Chops 1 CN/BX Brownie Mix 1 BG Dining Pkts	2 BX Potatoes Au Gratin 2 BT BBQ Sauce, Bourbon 1 BG Coffee 1 BG Creamer	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

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		1 PG Butter Granules 1 BX Granulated Sugar
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UGR– M LUNCH/DINNER MENU #4		
1a	2a	3a
1 CN Mixed Vegetables 1 CN/BX Biscuit Mix Ingredients / Instructions	2 CN Carrots 1 BG Chicken Gravy Mix	2 CN Pears 1 PG Butter Granules
1b	2b	3b
4 CN Chicken 1 BG Rice 3 BG Cups	1 CN/BX Yellow Cake Mix 1 CN/BX Choc. Icing Mix 1 BG Coffee 1 Salt/Pepper 3 BG Mixed Berry Sports Drink Base	2 BG Trays 2 BG Dinning Pkts 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #5		
1a	2a	3a
4 CN Chicken 6 BX Linguini 1 CN Jalapeño Peppers Ingredients / Instructions	1 CN Black Beans 1 CN/BX Cornbread Mix 1 BX Brown Sugar 3 BG Cups 1 PG Butter Granules	2 BG Trays 2 BG Dining Pkts 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
1b	2b	3b
2 CN Corn 3 BG Orange Sports Drink Base 1 BG Southwest Seasoning 2 BG Sauce Mix, Alfredo	1 CN/BX Yellow Cake Mix 1 CN Blueberry Pie Filling 1 BT Salsa 1 BG Coffee 1 BG Creamer	1 CN Chocolate Pudding 1 CN Peaches 2 BG PB/Strawberry Jam 1 Salt/Pepper 1 BT Cinnamon

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UGR– M LUNCH/DINNER MENU #6		
1a	2a	3a
3 ISP Beef Chunks 3 BG Grape Sports Drink Base Ingredients / Instructions	2 CN Mushrooms 3 BG Cups 1 BT Onions, Dehydrated	2 BG Trays 2 BG Dining Pkts 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
1b	2b	3b
2 CN Pears 6 BX Linguini	2 CN Green Beans 2 BG Brown Gravy Mix 1 BG Sour Cream Mix, Instant	1 CN/BX Biscuit Mix 1 CN/BX Brownie Mix 1 BG Coffee 1 Salt/Pepper 1 PG Butter Granules

UGR– M LUNCH/DINNER MENU #7		
1a	2a	3a
3 CN Chicken 2 CN Shrimp 1 BG Dining Pkts Ingredients / Instructions	2 CN Diced Tomatoes 1 BG Rice 3 BG Cups	2 BG Trays 2 BT Salsa 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 CN Chicken 1 CN Vanilla Pudding	3 2 CN Peas 3 BG Orange Sports Drink	1 CN/BX Biscuit Mix 2 CN Apple Pie Filling

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1 CN/BX Yellow Cake Mix 1 BG Dinning Pkts 1 BX Brown Sugar	Base 1 BT Cinnamon	2 BG PB/Grape Jelly 1 Salt/Pepper 2 PG Butter Granules
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UGR- M LUNCH/DINNER MENU #8		
1a	2a	3a
4 CN Chicken 2 BG Dinning Pkts Ingredients / Instructions	2 CN Pears 3 BG Cups	2 BG Trays 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 PG Butter Granules 2 BG Pan Coated Chocolate Disks 1 Salt/Pepper
1b	2b	3b
3 BX Macaroni 2 CN Carrots	1 CN Corn 1 CN/BX Cornbread Mix 3 BG Fruit Punch Sports Drink Base 1 BG Southwest Seasoning 1 BG American Proc. Cheese 1 CN Jalapeño Peppers	1 CN/BX Oatmeal Cookie Mix 1 CN Black Beans 2 BT Salsa

UGR- M LUNCH/DINNER MENU #9		
1a	2a	3a
4 CN Chicken 2 BG Dining Pkts Ingredients / Instructions	2 CN Mixed Vegetables 1 BG Rice, Brown 3 BG Cups	2 BG Trays 1 PG Gloves 1 PG Trash Bags

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		1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 PG Butter Granules
1b	2b	3b
2 CN Apple Pie Filling 2 BG PB/Strawberry Jam 1 BG Chicken Gravy Mix 1 BT Onions, Dehy, Chopped 1 Salt/Pepper	1 CN Mixed Vegetables 1 CN/BX Oatmeal Cookie Mix 1 CN Vanilla Pudding 3 BG Mixed Berry Sports Drink Base	1 CN/BX Biscuit Mix 1 CN Peaches

UGR– M LUNCH/DINNER MENU #10		
1a	2a	3a
4 ISP Meatballs in Sauce Ingredients / Instructions	2 CN Fruit Cocktail 3 BG Cups 3 BG Orange Sports Drink Base 1 BG Coffee	2 BG Trays 2 BG Dining Pkts 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
1b	2b	3b
6 BX Thin Spaghetti 1 CN/BX Spice Cake Mix 1 CN/BX White Icing Mix 2 PG Butter Granules 1 BT Garlic Powder 1 Salt/Pepper	2 CN Chocolate Pudding 1 CN/BX Biscuit Mix 2 CN Tomato Paste 1 BT Italian Seasoning	3 2 CN Green Beans 2 BG Cheese Shreds, Dehy

UGR– M LUNCH/DINNER MENU #11		
1a	2a	3a
4 CN Chicken 1 BX Mashed Potatoes 1 BG Chicken Gravy Mix Ingredients / Instructions	3 2 CN Carrots 3 BG Mixed Berry Sports Drink Base 1 BG Dining Pkts	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee

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		1 BG Creamer 1 PG Butter Granules 1 Salt/Pepper
1b	2b	3b
2 CN Pears 1 CN/BX Oatmeal Cookie Mix 2 BG PB/Grape Jelly 1 BG Dining Pkts	1 BX Nut & Fruit Mix	6 BX Stuffing

UGR– M LUNCH/DINNER MENU #12		
1a	2a	3a
3 CN Chili Ingredients / Instructions	32 CN Corn 2 BG Candy Coated Choc. Disks 1 PG Butter Granules	2 CN Chocolate Pudding 1 CN Sugar Cookie Mix 1 BG Coffee 1 Salt/Pepper
1b	2b	3b
1 CN Chili 1 CN/BX Cornbread Mix 1 BG Rice	2 CN Fruit Cocktail 3 BG Orange Sports Drink Base 3 BG Cups	2 BG Trays 2 BG Dinning Pkts 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #13		
1a	2a	3a
4 CN Chicken 6 BX Linguini Ingredients / Instructions	2 CN Shrimp 1 CN Baby Corn 3 BG Grape Sports Drink Base	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 Salt/Pepper
1b	2b	3b

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1 CN Carrots 1 CN Water Chestnuts 1 CN/BX Biscuit Mix 2 BG PB/Strawberry Jam	2 CN Peaches 2 BG Dining Pkts	2 BT Chili Garlic Sauce 1 CN/BX Yellow Cake Mix 1 CN Choc. Frosting Mix
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UGR– M LUNCH/DINNER MENU #14		
1a	2a	3a
4 CN Chicken 1 CN/BX Cornbread Mix 1 BG Rice Ingredients / Instructions	3 CN White Beans 3 BG Fruit Punch Sports Drink Base 2 BT Onions, Dehy, Chopped	2 BG Trays 1 PG Gloves 1 BT Hot Sauce 1 Salt/Pepper 3 BG Cups 1 BT Salsa
1b	2b	3b
2 CN Green Beans 1 CN Vanilla Pudding 2 CN Jalapeño Peppers 2 BG Southwest Seasoning	1 CN White Beans 1 CN/BX Brownie Mix 2 BG Dinning Pkts	2 CN Pears 2 BT Salsa 1 PG Butter Granules 1 BG Coffee 1 PG Trash Bags

C. Unit packaging. Components shall be packaged in accordance with documents referenced in table I.

D. Intermediate packaging. Components may be intermediate packaged.

E. Packaging of Preparation Instructions. A copy of the appropriate Preparation Instructions, cited in Appendix A, shall be placed in every Box 1 of the corresponding meal.

D-2 LABELING

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A. Components. Components shall be labeled in accordance with documents referenced in table I.

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three boxes using the suggested loading sequence specified in table III. Because of the number of non-developmental components and the variety of packaging available, it may be necessary to move a product from one compartment to another where space is more available. Each box shall be constructed in accordance with style RSC of ASTM D5118/D5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and figure 1, 2 and 3. The fiberboard shall conform to type CF, class D, variety SW, grade V3c of ASTM D4727/D4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. The inside dimensions of the box shall be 23-3/4 inches in length, 13-3/16 inches in width and 8-3/4 inches in depth. Each box shall be fitted with two V3c partitions in accordance with figures 1 and 3. Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Boxes shall be free from evidence of rodent or insect infestation. Boxes may be assembled by gluing or taping. Each container shall be sealed in accordance with methods B or C of ASTM D1974/D1974M, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

(2) Partitions. The center panel of each partition shall meet at the center of the box to divide the box into two equal compartments (cell "A" and "B"). The end panels of the partitions shall butt together at each end of the box (see figure 1). The partitions shall be full depth partitions and fabricated according to figure 3.

D-4 UNITIZATION

A. Unit loads. Boxes shall be arranged in unit loads in accordance with Type I, Class A of DLA Troop Support Form 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

D-5 MARKING

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet

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side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Shipping boxes and unit loads. Marking of shipping boxes and unit loads shall be as specified in DLA Troop Support Form 3556, Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified in letters not less than 1 inch and in a permanent contrasting color. Marking shall be as follows:

UGR - M L/D (Lunch/Dinner) MENU NUMBER ____

or

UGR - M B (Breakfast) MENU NUMBER ____

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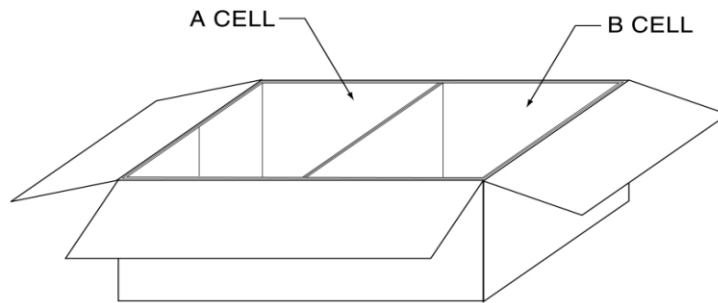


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

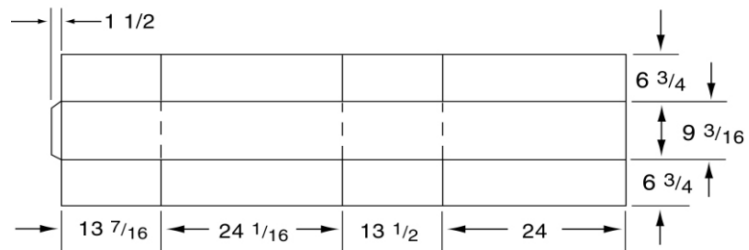


FIGURE 2
STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

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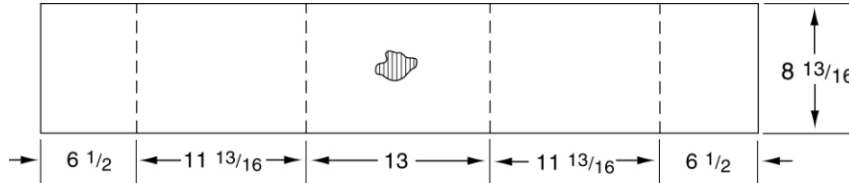


FIGURE 3

SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQ Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQ Z1.4 will be utilized. When required, the manufacturer shall provide the Certificate(s) of Conformance to the appropriate inspection activity. Certificate(s) of Conformance not provided shall be cause for rejection of the lot.

A. Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Conformance inspection. Conformance inspection shall include the examinations/tests

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and the methods of inspection cited in this section.

C. Packaging examination.

(1) Assembled menus examination. The assembled UGR menus shall be examined for the defects specified in table IV. The lot size shall be expressed in assembled menus (3 boxes per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the acceptable quality level (AQL), expressed in terms of defects per hundred units shall be 2.5 for major defects and 4.0 for minor defects. Five assembled menus shall be randomly selected from the lot and examined for critical defects. The finding of a critical defect shall be cause for rejection of the lot.

TABLE IV. UGR– M assembled menus defects 1/

<u>Category</u>		<u>Defect</u>
<u>Critical</u>	<u>Major</u>	<u>Minor</u>
1		Any food product leaking or damaged so as to expose contents.
	101	Component not clean. <u>2/</u>
	102	Box not as specified.
	103	Markings missing or incorrect or illegible.
	104	Box not closed as specified.
	105	Item missing.
		201
		More than 5 percent of the quantity of any disposable is crushed or damaged so as to be unusable.
		202
		Dunnage or box partitions not as specified.
		203
		Intermediate bag has tear or open seam.

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

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2/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause package damage (i.e. glass, metal filings, etc.), or generally detracts for the clean appearance of the components package. The following examples shall not be scored as defects for unclean:

a. Foreign matter which presents no health hazard or potential package damage and which can be readily removed by gently shaking the package or by gently brushing the package with a clean cloth.

b. Water spots.

c. Very thin grease, oil, or product residue that is discernible by touch, but is not readily discernible by visual examination.

(2) Unit load examination. The unit load shall be examined in accordance with the requirements of DLA Troop Support Form 3507. Any nonconformance shall be classified as a major defect.

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SECTION J REFERENCE DOCUMENTS

Unless otherwise specified, the applicable version of these documents is that which is active on the date of the solicitation or contract.

DLA Troop Support Forms

Form 3507	Loads, Unit: Preparation of Semiperishable Subsistence Items
Form 3556	Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence

FEDERAL SPECIFICATIONS

A-A-203	Paper, Kraft, Untreated
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NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) www.asq.org

ANSI/ASQ Z1.4	Sampling Procedures and Tables for Inspection by Attributes
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ASTM INTERNATIONAL www.astm.org

D1974/D1974M	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D4727/D4727M	Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes
D5118/D5118M	Standard Practice for Fabrication of Fiberboard Shipping Boxes

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For DLA Troop Support Website Posting

RDNS-SEC-EM

19 June 2017

TO: Defense Logistics Agency (DLA) - Troop Support – Subsistence DSCP-FTRE

SUBJECT: ES17-043 (DSCP-SS-17-01001); Document change; reduce from 3 No. 10 cans vegetables per module to 2; for use in Lunch/Dinner Menus 1-3, 7, and 9-12, ACR-MC-01, Unitized Group Ration - Marines (UGR-M), Assembly Requirements.

1. Based on a decision from the 2017 Joint Services Operational Rations Forum, Natick is initiating a change to reduce from 3 No. 10 cans of vegetables per module to 2; for use in Lunch/Dinner Menus 1-3, 7, and 9-12, ACR-MC-01, UGR-M, Assembly Requirements. The reduction in cans will reduce the serving size from 3/4 to 1/2 of a cup of vegetables per serving. This change from 3 cans to 2 cans will significantly reduce the amount of residual field waste.
2. The reduction from 3 cans of vegetables to 2 cans will not have a significant impact on nutrition. The overall nutritional content of Menus 1-3, 7, and 9-12 were reviewed by a registered dietitian at Natick and were found to meet the minimum nutritional requirements set forth in the Nutritional Standards for Operational Rations.
3. Natick submits the following changes to the subject document for all current, pending, and future procurements until the document is formally amended or revised:
 - a. Pages 13-21, C-2, B, UGR-M LUNCH/DINNER MENUS 1-3, 7, and 9-12, Under the “Quantity” column for each corresponding vegetable component delete 3” and insert “2”.
 - b. Pages 26-32, D-1, TABLE III. Loading Sequence, LUNCH/DINNER MENUS 1-3, 7, and 9-12, Under the column for each corresponding vegetable component delete 3” and insert “2”.
 - c. Page 30, D-1, TABLE III. Loading Sequence, LUNCH/DINNER MENU 9, Under column 2b delete “1 CN Mixed Vegetables”.

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Appendix A

Preparation Instructions for UGR – M Menus

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Preparation Instructions for UGR-M Breakfast 1

Follow directions on packaging:

Orange Juice
Hash Browns
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Cheddar Cheese Shreds, Dehydrated

Bring to serving temperature:

Bacon
Tortillas – Warm
Orange Juice – Chill if possible
Fruit Cocktail – Chill if possible

Requires hot water for meal:

Coffee
Tea
Cocoa
Grits

APPLE COFFEE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie filling, apple	1 – No. 10 can
Confectionary Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectionary sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

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Preparation Instructions for UGR-M Breakfast 2

Follow directions on packaging:

Apple Juice
Hash Browns
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Pancake Mix

Bring to serving temperature:

Turkey Sausage Links
Apple Juice – Chill if possible
Pears - Chill if possible

Requires hot water for meal:

Coffee
Cappuccino, French Vanilla
Oatmeal

BLUEBERRY COFFEE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie filling, blueberry	1 – No. 10 can
Confectionary Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectionary sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

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Preparation Instructions for UGR-M Breakfast 3

Follow directions on packaging:

Orange Juice
Biscuit Mix
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Hash Browns
Creamed Beef Gravy

Bring to serving temperature:

Bacon
Orange Juice – Chill if possible
Peaches – Chill if possible

Requires hot water for meal:

Coffee
Tea
Cocoa
Grits

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Preparation Instructions for UGR-M Breakfast 4

Follow directions on packaging:

Grape Juice
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Biscuit Mix
Turkey Sausage Gravy

Bring to serving temperature:

Grape Juice – Chill if possible
Fruit Cocktail – Chill if possible

Requires hot water for meal:

Coffee
Cappuccino, Irish Cream
Oatmeal

CHERRY COFFE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie filling, cherry	1 – No. 10 can
Confectionary Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rds of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectionary sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

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Preparation Instructions for UGR-M Breakfast 5

Follow directions on packaging:

Orange Juice
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Biscuit Mix
Biscuit Gravy Mix, Peppered

Bring to serving temperature:

Orange Juice - Chill if possible
Pears - Chill if possible
Bacon

Requires hot water for meal:

Coffee
Tea
Cocoa
Grits

WESTERN STYLE SCRAMBLED EGGS

Yield: 50 – ¾ cup servings

Method:

1. Rehydrate scrambled egg mix according to package instructions.
2. Drain ham chunks and dice.
3. Re-hydrate onions and peppers.
4. Combine ingredients and grill.
5. Ensure internal temperature of 145°F or higher. Hold for service at 135°F or higher.

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Preparation Instructions for UGR-M Breakfast 6

Follow directions on packaging:

Apple Juice
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Hash Browns
Creamed Turkey Sausage Gravy

Bring to serving temperature:

Apple Juice- Chill if possible
Fruit Cocktail - Chill if possible

Requires hot water for meal:

Coffee
Cappuccino, French Vanilla
Oatmeal

HAM & EGG BREAKFAST FRIED RICE

Yield: 50 – 1-1/4 cup servings

Ingredients:

Rice	1 – 5 lb. bag
Ham Chunks	1 – No. 10 can
Egg Mix, rehydrated	3 pouches
Mixed Vegetables	1 - No. 10 can
Onions, dehydrated, chopped	1 - 1.62 oz. bottle
Fried Rice Seasoning	5 - 1.75 oz. foil laminate packages
Soy sauce, to taste	1 - 4 to 10 oz. bottle

Method:

1. Cook rice according to package instructions (6 quarts water).
2. Rehydrate eggs as instructed on package
3. Rehydrate onions.
4. Drain ham and dice
5. Melt ½ cup shortening on grill.
6. Cook eggs and push to back of grill.
7. Melt an additional ½ cup shortening. Add rice and onions. Cook until sizzling hot.
8. Add seasoning packets, ham and vegetables; stir to combine. Mix in cooked eggs, chopping eggs as you mix.
9. Season with soy sauce and pepper to taste.
10. Heat fried rice to 145°F or higher. Hold for serving at 135°F or higher.

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Preparation Instructions for UGR-M Breakfast 6 - Continued

APPLE COFFEE CAKE:

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie filling, apple	1 – No. 10 can
Confectionary Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectionary sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

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Preparation Instructions for UGR-M Breakfast 7

Follow directions on packaging:

Orange Juice
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Cheddar Cheese Shreds, Dehydrated
Pancake Mix

Bring to serving temperature:

Orange Juice - Chill if possible
Pears - Chill if possible
Tortillas - Warm
Turkey Sausage Links

Requires hot water for meal:

Coffee
Tea
Cappuccino, Irish Cream

BLUEBERRY COFFEE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie filling, blueberry	1 – No. 10 can
Confectionary Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectionary sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

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Preparation Instructions for UGR-M Dinner 1

BEEF AND GRAVY WITH BISCUIT TOPPING

Yield: 50 servings

Each Serving: 1 cup beef chunks + gravy + biscuit

Ingredients:

Beef chunks, in broth	3 - ISP 104 oz.
Brown gravy mix, instant	2 - 16 oz. foil laminate bags (makes 1 gallon each)
Biscuit mix	1 - No. 10 can or 5 lb. box

Method:

1. Open pouches of beef chunks and drain beef well.
2. In pan, prepare gravy mix according to package directions.
3. Add beef chunks to gravy in pan.
4. Prepare biscuit mix according to package directions.
5. Drop biscuit dough by heaping tablespoons evenly over beef and gravy mixture.
6. Cover and bake in moderate oven (350°F) until heated thoroughly, about 45 minutes.
Ensure internal temperature of 145°F or higher. Hold for service at 135°F or higher.

Follow directions on packaging:

Mashed Potatoes

Orange Sports Drink Base

Bring to serving temperature:

Fruit Cocktail - Chill if possible

Orange Sports Drink Base - Chill if possible

Peas & Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared peas & carrots.

Requires hot water for meal:

Coffee

SNICKERDOODLES

Ingredients:

Sugar Cookie Mix	1 - No. 10 can
Sugar, Granulated	1 cup
Cinnamon	2 teaspoons

Method:

1. Prepare sugar cookie mix as directed on can.
2. Mix sugar and cinnamon together in bowl.
3. Roll balls of sugar cookie dough (approx. 1 oz. or #30 cookie scoop) in cinnamon sugar mixture.
4. Bake in moderate oven (350°F) for 9-11 minutes.

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Preparation Instructions for UGR-M Dinner 2

CHICKEN CREOLE

Yield: 50 servings

Each Serving: 2/3 cup

Ingredients:

Chicken, canned, drained, diced	4 - No. 3 cyl. cans 48 oz.
Creole sauce	3 - 69 oz. bottles (1 gallon, 2.5 quarts)
Hot sauce	2/3 - 3 fl. oz. bottle

Method:

1. Open cans and drain chicken well. Dice chicken.
2. In pan, combine Creole sauce, 4 Tbsp. hot sauce and diced chicken.
3. Cover and bake in moderate oven (350°F) for 45 minutes. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
4. Cook rice according to package instructions. Hold for service at 135°F or higher.

Follow directions on packaging:

Rice
Cornbread Mix
Oatmeal Cookie Mix
Grape Sports Drink Base

Bring to serving temperature:

Fruit Cocktail – Chill if possible
Grape Sports Drink Base – Chill if possible
Corn - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared corn.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 3

PORK CHOPS WITH BOURBON BBQ SAUCE

Yield: 50 servings

Each Serving: 3 pork chops + $\frac{3}{4}$ cup sauce

Ingredients:

Salt	5 Tbsp.
Water, lukewarm	15 quarts
Pork chops, dehydrated	5 – No. 10 cans
BBQ Sauce, Bourbon Flavored	2 – 64 oz. plastic bottles

Method:

1. Dissolve salt in lukewarm (90°-100°F) water (approximately 1 tsp per quart). Stir. Add pork chops to re-hydrate. Soak 20 to 30 minutes. Drain.
2. Grill pork chops 1 to 2 minutes on each side. Transfer pork chops to pan for baking.
3. Pour BBQ sauce over pork chops.
4. Cover and bake in moderate oven (350°F) for 30 minutes. Ensure an internal temperature of 145°F or higher. Hold for service at 135°F or higher.

Follow directions on packaging:

Potatoes Au Gratin
Jalapeño Cornbread (add 1 - 4 oz. can, drained and diced Jalapeño peppers)
Brownie Mix (after mixing, fold in 2 bags Candy Coated Peanut Butter Disks)
Fruit Punch Sports Drink Base

Bring to serving temperature:

Applesauce - Chill if possible
Fruit Punch Sports Drink Base - Chill if possible
Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 4

CHICKEN A LA KING

Yield: 50 servings

Each Serving: 1-1/4 cups chicken with gravy
+ biscuit

Ingredients:

Chicken, canned, drained, diced	4 - No. 3 cyl. can 48 oz.
Gravy mix, chicken, instant	1 - 16 oz. foil laminate bag (1 gallon yield)
Mixed vegetables, canned, drained	1 - No. 10 can
Biscuit mix	1 - No. 10 can or 5 lb. box

Method:

1. Open cans and drain chicken and mixed vegetables well. Dice chicken.
2. In pan, prepare gravy according to package directions. Add diced chicken and mixed vegetables to gravy, stir to combine.
3. Add water to biscuit mix according to package directions. Pour biscuit batter evenly over chicken/vegetable mixture.
4. Cover and bake in moderate oven (350°F) for 45 minutes. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
5. Cook rice according to package instructions. Hold for service at 135°F or higher.

Follow directions on packaging:

Rice
Biscuit Mix
Yellow Cake Mix
Chocolate Icing
Mixed Berry Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Mixed Berry Sports Drink Base - Chill if possible
Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared carrots.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 5

SOUTHWEST CHICKEN ALFREDO

Yield: 50 servings

Each Serving: 1-1/2 cups

Ingredients:

Alfredo Sauce Mix, Instant	2 - 16 oz. foil laminate bags
Black Beans, drained	1 - No. 10 can
Corn	2 - No. 10 can
Peppers, Jalapeño, drained	1 - 4 oz. can
Chicken, canned, drained, diced	4 - No. 3 cyl. can 48 oz.
Southwest seasoning	1 - 4.6 oz. bag
Salsa, chunky	1 - 64 oz. plastic bottle
Pasta, Linguini	6 - 1 lb. box/bag

Method:

1. Open cans and drain black beans, corn, and Jalapeño peppers well.
2. In a colander, rinse black beans in cool water and drain well again.
3. Open cans and drain chicken well. Dice chicken.
4. In pan, prepare Alfredo sauce according to package instructions.
5. Add black beans, corn, Jalapeño peppers, chicken, salsa, and Southwest seasoning to pan, stir to combine.
6. Heat Southwestern Chicken Alfredo to ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
7. Cook linguini according to package instructions. Hold for service at 135° F or higher.

Follow directions on packaging:

Cornbread Mix
Orange Sports Drink Base

Bring to serving temperature:

Pudding, Chocolate – Chill if possible
Orange Sports Drink Base – Chill if possible

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 5 - Continued

BLUEBERRY PEACH COBBLER

Ingredients:

Pie filling, blueberry	1 – No. 10 can
Peaches, sliced	1 – No. 10 can
Yellow Cake Mix	1 – No. 10 can
Cinnamon, ground	4 Tbsp.
Brown Sugar	2 cups
Butter Granules	1 - 57 g. pkg.

Method:

1. Pour one half of the blueberry pie filling evenly into each of (2) full steam table pans (12x20x2-1/2 inches).
2. Spoon one half can of the sliced peaches with juices evenly over the blueberry pie filling in each steam table pan.
3. Sprinkle cake mix and cinnamon evenly over each steam table pan of blueberry pie filling and peaches mixture.
4. Drag spatula through mixture across each pan to lightly combine. DO NOT completely stir all together.
5. Sprinkle 1 cup brown sugar evenly over top of each pan.
6. Rehydrate dried butter granules with 2 cups warm water. Drizzle 1 cup rehydrated butter granules evenly over top of mixture in each pan.
7. Bake in moderate oven (325°F) for 50-55 minutes.

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Preparation Instructions for UGR-M Dinner 6

BEEF STROGANOFF

Yield: 50 servings

Each Serving: 1 cup beef stroganoff + 1 biscuit

Ingredients:

Brown gravy mix, instant	2 - 16 oz. foil laminate bags (makes 1 gallon each)
Beef chunks, in broth, pouched	3 - ISP 104 oz.
Onions, dehydrated, chopped	1 - 1.62 oz. bottle
Mushrooms, canned, sliced	2 - No. 10 cans
Sour cream mix, instant	1 - 17.6 oz. foil laminate bag
Pasta, linguini	6 - 1 lb. box/bag

Method:

1. In pan, prepare gravy mix according to instructions.
2. Add beef chunks with broth and dehydrated onions to prepared gravy in pan.
3. Open can and drain mushrooms. Add mushrooms to beef and gravy mixture. Simmer, covered, 15 minutes stirring occasionally.
4. Prepare sour cream according to instructions on package. Add to beef and mushroom mixture.
5. Heat Beef Stroganoff to an internal temperature of 145°F or higher for 15 seconds. Hold for service at 135°F or higher.
6. Cook linguini according to package instructions. Hold for service at 135° F or higher.

Follow directions on packaging:

Biscuit Mix
Brownie Mix
Grape Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Grape Sports Drink Base- Chill if possible
Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 7

SALSA CHICKEN AND SHRIMP

Yield: 50 servings
Each serving: 1 cup Salsa Chicken & Shrimp +
1 cup rice + 1 biscuit

Ingredients:

Shrimp, dehydrated	2 - No. 10 cans
Chicken, canned, drained, diced	4 - No. 3 cyl. can 48 oz.
Salsa, chunky	2 - 64 oz. plastic bottles
Tomatoes, diced, canned	2 - No. 10 cans
Rice	1 - 5 lb. bag

Method:

1. Rehydrate shrimp according to package instructions. Drain and set aside.
2. Open cans and drain chicken well. Dice chicken.
3. In pan, heat salsa and tomatoes. Add diced chicken and shrimp to heated salsa/tomato mixture. Heat Salsa Chicken and Shrimp to an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
4. Cook rice according to package instructions. Hold for service at 135°F or higher.

Follow directions on packaging:

Biscuit Mix
Orange Beverage

Bring to serving temperature:

Vanilla Pudding - Chill if possible
Orange Sports Drink Base - Chill if possible
Peas - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared peas.

Requires hot water for meal:

Coffee

APPLE COBLER

Ingredients:

Pie filling, apple	2 – No. 10 cans
Yellow Cake Mix	1 – No. 10 can
Cinnamon, ground	4 Tbsp.
Brown Sugar	2 cups
Butter Granules	1 - 57 g. pkg.

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Preparation Instructions for UGR-M Dinner 7 - Continued

Method:

1. Pour total contents of No. can apple pie filling evenly into each (2) full steam table pans (12x20x2-1/2 inches).
2. Sprinkle cake mix and cinnamon evenly over each steam table pan of apple pie filling.
3. Drag spatula through mixture across each pan to lightly combine. DO NOT completely stir all together.
4. Sprinkle 1 cup brown sugar evenly over top of each pan.
5. Rehydrate dried butter granules with 2 cups warm water. Drizzle 1 cup rehydrated butter granules evenly over top of mixture in each pan.
6. Bake in moderate oven (325°F) for 50-55 minutes.

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Preparation Instructions for UGR-M Dinner 8

MEXICAN CHICKEN MACARONI

Yield: 50 servings

Each Serving: 1-1/2 cups (12-1/2 oz.)

Ingredients:

Macaroni, elbow	3 - 1 lb. boxes
Salsa, chunky	2 - 64 oz. plastic bottles
Chicken, canned, drained, diced	4 - No. 3 cyl. can 48 oz.
Corn, whole kernel, canned, drained	1 - No. 10 can
Black beans, canned, rinsed, drained	1 - No. 10 can
Southwest seasoning	1 - 4.6 oz. bag
Cheese, American, processed, dehydrated	1 - 32 oz. foil laminate bags
Water to re-hydrate cheese	1 quart

Method:

1. Cook macaroni according to package instructions. Hold at 135° F or higher for use in Step 4.
2. Open cans and drain corn, black beans, and chicken well. Dice chicken.
3. In pan, heat salsa, macaroni, corn, black beans, chicken, and 2/3 cup Southwest seasoning. Stir to blend well. Simmer, covered, for 10 to 15 minutes, stirring occasionally.
4. Re-hydrate cheese and drop by heaping tablespoons evenly over Mexican Chicken Macaroni.
5. Bake, uncovered, in a moderate oven (350°F) 10 to 15 minutes or until lightly browned and bubbly. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.

Follow directions on packaging:

Cornbread Mix (add 1 - 4 oz. can, drained and diced Jalapeño peppers)
Oatmeal Cookie Mix (after mixing, fold in 2 bags Candy Coated Milk Chocolate Disks)
Fruit Punch Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Fruit Punch Sports Drink Base - Chill if possible
Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared carrots.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 9

BAKED CHICKEN AND RICE

Yield: 50 servings

Each Serving: 3/4 cup chicken and rice
+ 1/4 cup of gravy

Ingredients:

Rice, Brown	1- 5 lb. bag
Chicken, canned, drained, diced	4 - No. 3 cyl. can 48 oz.
Gravy mix, chicken, instant	1 - 16 oz. foil laminate bag (1 gallon yield)
Onions, dehydrated, chopped	½ - 1.62 oz. bottle (4-1/4 teaspoons)

Method:

1. Cook rice according to package instructions. Hold at 135°F or higher.
2. Prepare gravy according to package directions. Add 4-1/4 tsp. dehydrated onions.
3. Open cans and drain chicken well. Dice chicken.
4. Add chicken and cooked rice to onions and gravy, stir to combine. Bake in moderate oven (350°F) for 45 minutes or until brown. Ensure an internal temperature of 165°F for 15 seconds. Hold for service at 135°F or higher.
5. Add salt and pepper to taste.

APPLE CRISP

Ingredients:

Pie filling, apple	2 – No. 10 cans
Oatmeal cookie mix	1 – No. 10 can or box, 5 lb.

Method:

1. Pour contents of one can of apple pie filling into each of (2) full steam table pans (12x20x2-1/2 inches).
2. Prepare oatmeal cookie mix according to package directions.
3. Crumble 1/2 oatmeal cookie mix over apple pie filling in each pan.
4. Bake in moderate oven (350°F) for 40 minutes until bubbling and lightly browned.

Follow directions on packaging:

Biscuit Mix
Mixed Berry Sports Drink Base

Bring to serving temperature:

Vanilla Pudding - Chill if possible
Peaches - Chill if possible
Mixed Berry Sports Drink Base – Chill if possible
Mixed Vegetables - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared mixed vegetables.

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Preparation Instructions for UGR-M Dinner 9 - Continued

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 10

SPAGHETTI WITH MEATBALLS

Yield: 50 servings

Each Serving: 1 cup pasta + 5 meatballs + 1 cup sauce

Ingredients:

Meatballs in sauce	4 - ISP 104 oz.
Tomato paste	2 - 12 oz. cans
Italian seasoning	1 - 0.75 oz. bottle
Pasta, Spaghetti	6 - 1 lb. boxes

Method:

1. In pan, combine meatballs in sauce, tomato paste and Italian seasoning; stir to blend.
2. Bring mixture to boil; reduce heat, simmer, covered for 15 to 20 minutes. Stir frequently to prevent sticking. Ensure an internal temperature 155°F or higher for 15 seconds. Hold for service at 135° F or higher.
3. Cook spaghetti according to package instructions. Hold for service at 135° F or higher.

GARLIC CHEESE BISCUITS

Ingredients:

Biscuit Mix	1 – No. 10 can or box, 5 lb.
Cheddar Cheese Shreds, Dehydrated	2 - 24 oz. foil laminate bags
Garlic Powder	1 - 1.1 oz. bottle

Method:

1. Combine biscuit mix, cheese shreds and 4 Tbsp. garlic powder.
2. Prepare biscuits as instructed on package.

GARLIC BUTTER

Method:

1. Add 1 - 57 g. package dried Butter Granules to 2 cups warm water. Add 1 tsp. of garlic powder and mix well. Brush over warm biscuits. **Note:** If butter is available, melt 1 cup butter with 1 tsp garlic powder. Brush over warm biscuits.

Follow directions on packaging:

Orange Sports Drink Base
Spice Cake Mix
White Icing

Bring to serving temperature:

Fruit Cocktail - Chill if possible
Chocolate Pudding – Chill if possible
Orange Sports Drink Base – Chill if possible

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Preparation Instructions for UGR-M Dinner 10 - Continued

Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 11

CHICKEN WITH STUFFING AND GRAVY

Yield: 50 servings

Each Serving: 1 cup

Ingredients:

Gravy mix, chicken, instant	1 - 16 oz. foil laminate bag (1 gallon yield)
Black pepper	4 Tbsp.
Chicken, canned, drained, diced	4 - No. 3 cyl can 48 oz.
Stuffing mix for chicken	6 - 12 oz. boxes

Method:

1. Prepare gravy according to package directions. Stir 4 Tbsp. black pepper into gravy.
2. Open cans and drain chicken well. Dice chicken and add to seasoned gravy in pan.
3. Prepare stuffing according to package directions. Spread prepared stuffing over chicken and seasoned gravy mixture.
4. Cover and bake in moderate oven (350°F) about 20 minutes. Continue to bake uncovered for an additional ten minutes or until heated thoroughly. Ensure an internal temperature of 165°F. Hold for service at 135°F or higher.

Follow directions on packaging:

Mashed Potatoes
Oatmeal Cookie Mix
Mixed Berry Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Mixed Berry Sports Drink Base - Chill if possible
Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared carrots.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 12

CHILI CON CARNE

Yield: 50 servings

Each Serving: 1 cup

Ingredients:

Chili con carne, dehydrated	4 - No. 10 cans
Water, boiling	10 quarts
Rice	1 - 5 lb. bag

Method:

1. Pour boiling water evenly over chili con carne.
2. Let stand 10 minutes or until thoroughly re-hydrated, stirring occasionally.
3. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
4. Cook rice according to package instructions. Hold for service at 135°F or higher.

Follow directions on packaging:

Rice
Cornbread Mix
Sugar Cookie Mix (after mixing, fold in 2 bags Candy Coated Milk Chocolate Disks)
Orange Sports Drink Base

Bring to serving temperature:

Fruit Cocktail - Chill if possible
Chocolate Pudding - Chill if possible
Orange Sports Drink Base - Chill if possible
Corn - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared corn.

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 13

SHRIMP AND CHICKEN LO MEIN

Yield: 50 Servings

Each Serving: 1-1/2 cups

Ingredients:

Shrimp, dehydrated	2 - No. 10 cans
Chicken, drained and diced	4- No. 3 cans
Chili Garlic Sauce	2 - 64 oz. plastic bottles
Carrots	1 - No. 10 can
Baby Corn	1 - No. 10 can
Water Chestnuts	1 - No. 10 can
Pasta, linguini	6 - 1 lb. box/bag

Method:

1. Rehydrate shrimp according to package instructions. Drain and set aside.
2. Open cans and drain chicken well. Dice chicken.
3. Open cans and drain carrots, baby corn and water chestnuts well.
4. In pan, add carrots, baby corn and water chestnuts, and Chili Garlic Sauce. Stir to blend.
5. Simmer, covered, 15 minutes, stirring occasionally.
6. Add diced chicken and shrimp to chili garlic sauce and vegetable mixture.
7. Cook linguini according to package instructions. Drain well.
8. Add linguini to shrimp, chicken and vegetables in pan. Stir to blend.
9. Simmer, covered, 5 minutes stirring occasionally. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.

Follow directions on packaging:

Biscuit Mix
Yellow Cake Mix
Chocolate Frosting Mix
Grape Sports Drink Base

Bring to serving temperature:

Peaches - Chill if possible
Grape Sports Drink Base - Chill if possible

Requires hot water for meal:

Coffee

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Preparation Instructions for UGR-M Dinner 14

WHITE BEAN CHICKEN CHILI

Yield: 50 servings

Each Serving: 1-1/2 cup (13 ounces)

Ingredients:

Chicken, canned, drained, diced	4 - No. 3 cyl can 48 oz.
White beans, Great northern, canned, drained	4 - No. 10 cans (yield 2-1/2 gallons)
Jalapeño peppers, canned, sliced	2 - 4 oz. cans
Salsa, chunky	3 - 64 oz. plastic bottles (1-1/2 gallons)
Onions, dehydrated, chopped	2 - 1.62 oz. bottles
Southwest seasoning	2 - 4.6 oz. bags

Method:

1. Open cans and drain chicken, white beans, and Jalapeño peppers well. Dice chicken and Jalapeño peppers.
2. In pan, heat salsa, dehydrated onions, Jalapeño peppers and Southwest seasoning. Stir to blend. Simmer, covered, 5 minutes, stirring occasionally.
3. Add chicken and white beans to the seasoned tomato sauce. Simmer, covered, 15 minutes stirring occasionally. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
4. Cook rice according to package instructions. Hold for service at 135° F or higher.

Follow directions on packaging:

Rice
Cornbread Mix
Brownie Mix
Fruit Punch Sports Drink Base

Bring to serving temperature:

Vanilla Pudding - Chill if possible
Pears - Chill if possible
Fruit Punch Sports Drink Base - Chill if possible
Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee