



Last Update: 11/29/2004

Portion Size: 1 Sheet FP

	<u>Yields:</u> 1 2" Full Pan	2 2" Full Pan	4 2" Full Pan
<u>Ingredients:</u>	<u>Portions:</u> 1 1 Sheet FP	2 1 Sheet FP	4 1 Sheet FP
Butter	1 Ounce	2 Ounce	4 Ounce
Garlic, Fresh <i>MINCED</i>	3 Teaspoon	2 Tablespoon	1/4 Cup
Reduced Fat 2% Milk	1 Pint + 1 Cup	1 1/2 Quart	3 Quart
Half & Half	1 Pint	1 Quart	2 Quart
Salt	1/2 Teaspoon	1 Teaspoon	2 Teaspoon
Yellow Cornmeal	8 Ounce	1 Pound	2 Pound
Grated Parmesan Cheese (CONV)	4 Ounce	8 Ounce	1 Pound

Procedure:

1. Line 2" full pans with plastic wrap. Spray with vegetable oil. (Be sure plastic wrap molds into corners.)
2. In a heavy-bottomed sauce pan, heat butter over medium heat until melted.
3. Add garlic. Saute for 2 to 3 minutes or until garlic softens and begins to brown.
4. Stir in milk, half & half and salt. Bring to a slight simmer.
5. Add cornmeal in a slow, steady stream, whisking constantly. Cook until mixture begins to pull away from sides of pan.
6. Stir in Parmesan. Immediately, portion 3 lb mixture in each pan, spreading to an even 1/4" thickness. CCP-- Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.

Portion: Use as directed in recipes.

Shelf Life: Use within 24 hours.