***Recipe #463 Sliced Tomatoes***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12-1/2 | 25 | 50 | Large Tomatoes, Cut in ¼ inch slices |
| To Taste | To Taste | To Taste | Pepper to taste |
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***Recipe #463 Sliced Tomatoes***

***Instructions:***

1. ***Wash tomatoes and cut in ¼ inch slices.***
2. ***Refrigerate until ready to serve.***

NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°; ground meat or meat mixtures to 155°; raw eggs not prepared for immediate service to 158°; poultry, stuffed meat/fish/ pasta to 165°.