Carrot-Raisin Salad

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-76
School:	Test High School 4 day		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT DCD	2 Gallon		285640
RAISINS DRD GOLDEN	2 1/2 Quart		559970
MILK PWD FF INST	1 Cup		311065
MAYONNAISE	1 Quart		106933
SALT IODIZED 24-26Z GFS	1 Teaspoon		108308
SPICE NUTMEG GRND	1 Teaspoon		224944
LEMON JUICE 100	1/4 Cup		270989

Preparation InstructionsDirections:

Place carrots and raisins in large bowl.

In a separate bowl, combine milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional). Pour dressing over carrots and raisins. Mix lightly. Spread 6 lb (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 ½) to a product depth of 2" or less. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until service.

Mix lightly before serving. Portion with No. 16 scoop (1/4 cup).

Notes:

1: Comments:

- 2: *See Marketing Guide.
- 3: A new nutrient analysis will be coming.
- 4: Updated July 2014. Restandardization in progress.

Meal Components (SLE) Amount Per Serving

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.320
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

9 9				
Amount Per Serving				
Calories	2169.02			
Fat	7.84g			
SaturatedFat	1.44g			
Trans Fat	0.00g			
Cholesterol	3.35mg			
Sodium	273.34mg			
Carbohydrates	560.33g			
Fiber	24.47g			
Sugar	458.13g			
Protein	23.75g			
Vitamin A 0.00IU	Vitamin C 22.26mg			
Calcium 473.21mg	Iron 6.99mg			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available