

Orange Glazed Carrots



| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 25.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-48530 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|------------------|-------------------|------------|
| BUTTER ALT LIQ NT | 2 Fluid Ounce | | 614640 |
| SUGAR BROWN LT | 13/16 Pound | | 860311 |
| JUICE ORNG 100 FRSH | 2 Each | | 118930 |
| Water | 1 Cup | READY_TO_DRINK | Water |
| SPICE CINNAMON GRND | 1 Teaspoon | | 224723 |
| CARROT SMOOTH COIN CUT | 3 1/2 Pound | | 313173 |
| CRANBERRY DRIED SWTND | 1/2 Pound | | 350882 |
| STARCH CORN | 1 2/3 Tablespoon | | 318012 |

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| EXTRACT VANILLA PURE | 3 Teaspoon | | 513873 |
| SPICE NUTMEG GRND | 1 Teaspoon | | 224944 |

Preparation Instructions

Heat to 140 degrees or higher

Hold for hot service at 140 or higher

Mix butter alternative, sugar, orange juice, water, vanilla, cinnamon and nutmeg. Using a half size hotel pan, heat the ingredients in oven at 250 degrees or steamer for about 3 minutes and mix well with a whisk.

Fold in carrots and Craisins. Return pan with a lid to oven or steamer and heat for 3-4 minutes. Stir in cornstarch and return to heat for another 5 minutes or until carrots are tender.

Place 2 quarts 2 cups glazed carrots in a steam table pan (12x20x2 1/2). For 25 servings, use 1 pan. For 50 servings use 2 pans.

Portion 1/2 cup.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140 DEGREES F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 40 DEGREES

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.130 |
| GreenVeg | 0.000 |
| RedVeg | 0.500 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|------------|-----------|--------|
| Calories | 96.20 | | |
| Fat | 2.24g | | |
| SaturatedFat | 0.40g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 57.66mg | | |
| Carbohydrates | 18.78g | | |
| Fiber | 2.82g | | |
| Sugar | 14.14g | | |
| Protein | 0.50g | | |
| Vitamin A | 10652.44IU | Vitamin C | 3.88mg |
| Calcium | 21.07mg | Iron | 0.20mg |

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

Nutrition - Per 100g

No 100g Conversion Available