

# Jello



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37705
School:	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GELATIN MIX BERRY BLUE	1 Tablespoon	DISSOLVE CONTENTS OF 24OZ PKG IN 2 QUARTS OF VERY HOT WATER (160-180 BEST). ADD 2 QUARTS OF COLD OR ICE WATER AND STIR AGAIN. POUR INTO INDIVIDUAL DISHES, MOLDS OR A SHALLOW PAN. CHILL UNTIL FIRM, 4 HOURS OR OVER NIGHT. TO ADD FRUIT, CHILL GELATIN UNTIL SLIGHTLY THICKENED ADD DRAINED, CANNED, OR FRESH FRUIT PIECES. DO NOT ADD FRESH OR FROZEN PINEAPPLE, PAPAYA, FIGS, GUAVA OR KIWI FRUIT SINCE THEY INTERFERE WITH THE GEL SET. ALTERNATE ONE STEP RECIPE - DISSOLVE IN 1 GALLON OF VERY HOT WATER - SET TIME WILL BE SLIGHTLY LONGER.	554901

## Preparation Instructions

- 524603
- 524581
- 524646
- 524654
- 524662
- 524611
- 524638

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>	35.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat*</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	40.00mg		
<b>Carbohydrates</b>	8.50g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	8.50g		
<b>Protein</b>	0.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available