### Jello

# NO IMAGE

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	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**

#### **Meal Components (SLE)**

Amount Per Serving

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0.000				
0.000				
0.000				
0.000				
0.000				
0.000				
0.000				
0.000				

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

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Amount Per Serving					
Calo	ries	35.00			
Fa	ıt	0.00g			
SaturatedFat		0.00g			
Trans Fat*		0.00g			
Cholesterol		0.00mg			
Sodium		40.00mg			
Carbohydrates		8.50g			
Fiber		0.00g			
Sugar		8.50g			
Protein		0.50g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

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

#### **Nutrition - Per 100g**

No 100g Conversion Available