Salad Cucumber Creamy MTG



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-106
School:	Test High School 2		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT	3 Quart		429406
VINEGAR WHT DISTILLED 5	1 Cup		629640
SPICE DILL WEED	1/2 Cup		513938
SPICE PEPR WHITE GRND	1 Teaspoon		513776
SPICE ONION MINCED	1/2 Cup		513997
SUGAR CANE GRANUL	5 Fluid Ounce 1 Tablespoon (11 Tablespoon)		108642
CUCUMBER SELECT	4 Gallon	+/- 22 lbs	198587

Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL.

- 1. Pour salad dressing into a clean bowl.
- 2. Add vinegar to dressing and blend.
- 3. Add dill weed, white pepper, and chopped onion to dressing.
- 4. Sprinkle sugar over dressing and mix well.
- 5. Place sliced cucumbers in a bowl and pour dressing over cucumbers. Coat well.

Serve immediately.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41oF. Child Nutrition: 6z spoodle provides= 5/8 cup "other" vegetable

Starch

Meal Components (SLE) Amount Per Serving Meat 0.000 Grain 0.000 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000 OtherVeg 0.640

0.000

Legumes

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

Amount Per Serving					
Calories		63.72			
Fat		2.05g			
SaturatedFat		0.00g			
Trans Fat*		0.00g			
Cholesterol		19.19mg			
Sodium		97.25mg			
Carbohydrates		12.52g			
Fiber		0.38g			
Sugar		4.52g			
Protein		0.38g			
Vitamin A 6	9.89IU	Vitamin C	1.87mg		
Calcium 1	4.51mg	Iron	0.23mg		

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

Nutrition - Per 100g

No 100g Conversion Available