Fruited Gelatin

Servings:	76.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51249
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD XL/S	4 #10 CAN		290203
GELATIN MIX STRAWB	2 Package		524581
Water	1 1/2 Gallon	Use drained liquid from can plus water to make the 1.5 gallons.	Water

Preparation Instructions

1. Drain the juice from the cans of fruit into a microwave safe container. (This reserved liquid will be used to mix into the gelatin (need 1.5 gallons of liquid total).

- 2. Divide the drained fruit using a 4 ounce spoodle into portion cups.
- 3. Add water to drained fruit juice until the total is 1.5 gallons.
- 4. Heat the drained fruit juice/water in microwave until boiling.
- 5. CAREFULLY remove the fruit juice/water from microwave
- 6. Add gelatin to heated fruit juice/water mixture and stir until combined.
- 7. Pour/siphen liquid gelatin in fruit cups to cover the fruit.
- 8. Add lids and chill before serving.
- 7. Label/date with fruited jell-o
- 8. Hold in cold pass thru until served.

Meal Components (SLE) Amount Per Serving

Meat	0.000			
Grain	0.000			
Fruit	0.500			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Beans, Peas, and Lentils	0.000			
Starch	0.000			

Nutrition Facts

Servings Per Recipe: 76.00 Serving Size: 0.50 Cup

3					
Amount Per Serving					
Calories		135.98			
Fat		0.00g			
Saturated Fat		0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		80.12mg			
Carbohydrates		32.02g			
Fiber		2.00g			
Sugar		29.02g			
Added Sugar		0.00g			
Protein		0.94g			
Vitamin A	0.00mcg	Vitamin C	0.00mg		
Calcium	0.94mg	Iron	0.00mg		

Nutrition - Per 100g

No 100g Conversion Available