

<b>Red, White and Blue Fruit Salad</b> HACCP Process: #1 No Cook Size of Portions: ½ Cup		<b>CREDITING INFORMATION:</b> one portion provides		Meats/MA	Grains	Fruits	Vegetables
				0	0	½ cup	<b>Legumes:</b> <b>Dark Green:</b> <b>Red/Orange:</b> <b>Starchy:</b> <b>Other:</b>
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Strawberries, frozen, whole, unsweetened, IQF	4 lb		8 lb		<b>1</b>	Thaw strawberries and blueberries in perforated pans, under refrigeration, at least 24-hours prior to use.  <b>CCP:</b> Hold for cold service at 41° F or lower.  Once thawed, discard juice and combine the berries.	
Blueberries, frozen, wild, IQF	3 lb	2 qt 1 ¾ cups	6 lb	1 gal 3 ½ cups			
Orange juice, fresh or reconstituted					<b>2</b>	<b>Dressing:</b> In a mixing bowl, whisk together the orange juice, honey, oil, and nutmeg until well incorporated.	
Honey	9 oz			1 ½ cups			
Oil, vegetable							
Nutmeg, ground		¼ tsp		½ tsp			
Pears, diced, extra light syrup, drained	2 lb	2 qt	4 lb	1 gal	<b>3</b>	In a large mixing bowl, combine the diced pears and thawed strawberries and blueberries. Add the dressing to the fruit and gently fold to evenly coat the fruit.  Portion into individual portion containers using a 4 fl oz spoodle or No. 8 scoop.  <b>CCP:</b> Refrigerate until served.  <b>CCP:</b> Hold for cold service at 41° F or lower.	

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Meats/MA	Grains	Fruits	Vegetables
0	0	½ cup	Legumes: Dark Green: Red/Orange: Starchy: Other:

MARKETING GUIDE FOR 50 SERVINGS

MARKETING GUIDE FOR 100 SERVINGS

## NOTES

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for 1-2 days.

