# Apple & Grape Waldorf Salad

**Old Saybrook Public Schools - 2018**

**Grades:** K-12  
**Yield:** 25 or 50 portions

## Ingredients

<table>
<thead>
<tr>
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<th>25 SERVINGS</th>
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<tbody>
<tr>
<td><strong>Weight</strong></td>
<td><strong>Measure</strong></td>
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<tr>
<td>Apples, fresh 125-138 count, washed</td>
<td>2 lbs 10 oz</td>
<td>5 lbs 4 oz</td>
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<tr>
<td>Celery, washed</td>
<td>½ lb</td>
<td>1 lb</td>
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<tr>
<td>1 lb 3 oz</td>
<td>2 ¼ cups</td>
<td>3 cups</td>
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<tr>
<td>Grapes, Red or Green, washed and destemmed, whole</td>
<td>½ lb</td>
<td>1 lb</td>
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<tr>
<td>Dried Raisins or dried cranberries</td>
<td>1 ⅔ cups</td>
<td>3 ⅛ cups</td>
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<tr>
<td>Fat Free Vanilla Yogurt</td>
<td>3 cups</td>
<td>4 cups</td>
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<tr>
<td>Lemon Juice</td>
<td>¼ cup</td>
<td>½ cup</td>
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## Directions

1. Sanitize work area with bleach & water solution.
2. Wash Hands.
3. Put on food service gloves.

### Cooking Methods:

1. Core and dice Apples and trim and dice Celery. Put in large bowl.
2. Toss with lemon juice.
3. Slice Grapes in half. Add to bowl and toss.
4. Add Yogurt and raisins or dried cranberries. Toss to coat.

### Serving Size:

¾ cup (6 oz. spoodle in 8 oz. bowl or souffle)

### Meal Pattern Contribution:

⅝ cup fruit; less than ⅛ cup Other vegetable.  
⅜ cup apples, ⅛ cup grapes, ⅛ cup raisins

### Allergens:

Dairy

*From USDA FBG:*

- Apples, raw, cored, peeled used for measure
- Grapes, seedless, no stem used for measure
- Celery, trimmed, chopped used for measure

### Serving Instructions

1. Use a 6 oz. spoodle to portion into a 6 oz or 8 oz souffle or bowl.
2. Prepare trays of pre-portioned salads and hold in refrigerator until time of service.

### HACCP Instructions:

All ingredients should be chilled to 41°F or lower prior to combining into salad. Hold at 41°F or lower throughout serving. Check temperature again during serving.

Recipe and Meal Contribution Review completed by Put Local on Your Tray. SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.