

APPLE & GRAPE WALDORF SALAD

Old Saybrook Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Apples, fresh 125-138 count, washed	2 lbs 10 oz		5 lbs 4 oz		<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Core and dice apples and trim and dice celery. Put in large bowl. Toss with lemon juice. Slice grapes in half. Add to bowl and toss. Add yogurt and raisins or dried cranberries. Toss to coat.
Celery, washed	½ lb	1 ⅔ cups	1 lb	3 ⅛ cups	
Grapes, red or green, washed and destemmed, whole	1 lb 3 oz	3 cups	2 lb 6 oz	6 cups	
Dried raisins or dried cranberries	½ lb	1 ⅔ cups	1 lb	3 ⅛ cups	
Fat free vanilla yogurt		2 cups		4 cups	
Lemon juice		¼ cup		½ cup	
<p>Serving Size: ¾ cup (6 oz. spoodle in 8 oz. bowl or souffle)</p> <p>Meal Pattern Contribution: ⅝ cup fruit; less than ⅛ cup Other vegetable. ⅜ cup apples, ⅛ cup grapes, ⅛ cup raisins</p> <p>Allergens: Dairy</p> <p><i>From USDA FBG:</i> Apples, raw, cored, peeled used for measure. Grapes, seedless, no stem used for measure. Celery, trimmed, chopped used for measure.</p>					<p>Serving Instructions</p> <ol style="list-style-type: none"> Use a 6 oz spoodle to portion into a 6 oz or 8 oz souffle or bowl. Prepare trays of pre-portioned salads and hold in refrigerator until time of service. <p>HACCP Instructions:</p> <ol style="list-style-type: none"> All ingredients should be chilled to 40°F or lower prior to combining into salad. Hold at 40°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.

