

APPLE WALDORF SALAD

Old Saybrook Public Schools - 2018

Grades: K-12

Yield: 25 or 50

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Apples, fresh 125-138 count, washed	3 lbs 6 oz		6 lbs 12 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; trim and dice celery. Toss with lemon juice in large bowl. Add yogurt and raisins. Portion into ½ cup serving.
Celery, washed	½ lb	1 ⅔ cups	1 lb	3 1/8 cups	
Dried raisins		1 cups		2 cups	
Fat free vanilla yogurt		1 cups		2 cups	
Lemon juice		⅛ cup		¼ cup	
<p>Serving Size: ½ cup in 5.5 oz souffle</p> <p>Meal Pattern Contribution: ½ cup fruit, less than minimum of Other Vegetables</p> <p>Allergens: Dairy</p>					<p>Serving Instructions</p> <ol style="list-style-type: none"> Hold at 40°F or lower throughout serving. Check temperature again during serving. If over 40°F, remove from line and chill to 40°F or lower.

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.

