

# GREEK CUCUMBER SALAD

Old Saybrook School - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Cucumbers, washed, sliced or diced Red wine vinegar Canola oil Garlic powder Oregano	5 lb	½ cup 2 Tbsp 1 Tbsp 1 tsp	10 lb	1 cup ¼ cup 2 Tbsp 2 tsp	1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves.  <b>Cooking Methods:</b>  1. Put all ingredients in a large bowl. 2. Toss to coat.
<b>Serving Size:</b> 4 oz. spoodle in a 5.5 oz. cup  <b>Meal Pattern Contribution:</b> ½ cup Other vegetable  <b>Note:</b> 1 lb cucumbers, pared, diced, or sliced = 5.25 servings of ½ cup.					<b>HACCP/Serving Instructions:</b> 1. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 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.*

