

PEAR SAUCE

Grades: K-12

Yield: 25-50 servings

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Water, cool		¼ cup		1 cup water (to prevent scorching)	<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"> Peel pears if you prefer, but this recipe can be made with unpeeled pears. Using a knife, core and slice all pears. Put pears into a large pot and add the water. Using a steam jacketed kettle, initially set temp at medium high and do not add water. Cover and let pears simmer. Cook over low to medium heat (lower the heat of the steam jacketed kettle) until the pears are tender, about 25 minutes. With larger batches, stir pears about halfway through to move top pears to the bottom of pot. Remove from the heat. If using the kettle, remove pears into 2” deep steam table pans to cool. Set aside to cool for 10-15 minutes. Stir every 10 minutes to cool more quickly. Mash the cooled pears using a potato masher or a Foley’s mill. Using a ½ cup solid spoodle, portion pear sauce into 5.5 oz. soufflé cups. You can garnish each with a light sprinkle of cinnamon (no sugar, just the spice).
Pears, any variety, preferably sweet, 150 ct, rinsed	4.5 lbs		9 lbs.		
<p>Serving Size: ½ Cup (4 oz. solid spoodle)</p> <p>Meal Pattern Contributions: ½ cup fruit</p> <p>NOTES: 1# Pears, fresh, all sizes, fruit halves, cooked yields 5.7 servings of ¼ cup.</p>					<p>HACCP / Serving Instructions:</p> <ol style="list-style-type: none"> Cool to 40°F and 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.

