

SILLY DILLY CARROTS

Old Saybrook Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Fresh baby carrots or USDA frozen carrots Orange juice Fresh or dry dill	4 ½ lbs 5.25 lbs 4 oz	½ cup 1 Tbsp	9 lbs 10.5 lbs 8 oz	1 cup 2 Tbsps	<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"> Steam fresh or frozen carrots to 145°F. Toss with orange juice and dill. Serve immediately.
<p>Serving Size: ½ cup (4 oz. spoodle) Meal Pattern Contribution: ½ cup Red/Orange vegetable NOTES: 1 # Carrots, sliced, frzn, USDA yields 4.93 servings of ½ cup</p>					<p>Serving Instructions:</p> <ol style="list-style-type: none"> Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.

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.



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