

APPLE CUCUMBER SALAD

Naugatuck Public Schools - 2018

Yield: 50 portions

INGREDIENTS	50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Olive Oil		2/3 cup	<ol style="list-style-type: none"> Sanitize work area with Wash Hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Combine the dressing ingredients: vinegar, honey, apple juice, salt, pepper in a bowl Wash the apples and section the apples using a wedger. Discard the core and cut the slices in 1/2 again Toss the apples with lemon juice in a large bowl. Add cucumbers, red peppers, onion and dill. Add the dressing then toss. Chill to below 40F
White Vinegar		1/3 cup	
Honey		2 TBL SP	
Apple Juice		1/3 cup	
Salt		1 3/4 tsp	
Black Pepper		3/4 tsp	
Apples, unpeeled	2 lb		
Lemon Juice		3 TBLSP	
Cucumbers, peeled , sliced	8 1/2 lb		
Red Bell Pepper, diced	3/4 lb		
Red Onion, diced		3/4 cup	
Dill, Fresh, chopped		1/4 cup	
<p>Serving Size: 5/8 cup (1/2 cup vegetables plus 1/8 cup fruit)</p> <p>Meal Pattern Contribution:</p> <p>1/2 cup Other Vegetable (all vegetable included); 1/8 cup fruit</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 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.

