

# APPLE & GRAPE WALDORF SALAD

Old Saybrook Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Apples, fresh 125-138 count, washed	2 lbs 10 oz		5 lbs 4 oz		<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash Hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Core and dice Apples and trim and dice Celery. Put in large bowl.</li> <li>Toss with lemon juice.</li> <li>Slice Grapes in half. Add to bowl and toss.</li> <li>Add Yogurt and raisins or dried cranberries. Toss to coat.</li> </ol>
Celery, washed	½ lb	1 ⅔ cups	1 lb	3 ⅛ cups	
Grapes, Red or Green, washed and destemmed, whole	1 lb 3 oz	3 cups	2 lb 6 oz	6 cups	
Dried Raisins or dried cranberries	½ lb	1 ⅔ cups	1 lb	3 ⅛ cups	
Fat Free Vanilla Yogurt		2 cups		4 cups	
Lemon Juice		¼ cup		½ cup	
<p><b>Serving Size:</b> ¾ cup (6 oz. spoodle in 8 oz. bowl or souffle)</p> <p><b>Meal Pattern Contribution:</b> ⅝ cup fruit; less than ⅛ cup Other vegetable.            ⅜ cup apples, ⅛ cup grapes, ⅛ cup raisins</p> <p><b>Allergens:</b> Dairy</p> <p><i>From USDA FBG:</i>            Apples, raw, cored, peeled used for measure            Grapes, seedless, no stem used for measure            Celery, trimmed, chopped used for measure</p>					<p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>Use a 6 oz. spoodle to portion into a 6 oz or 8 oz souffle or bowl.</li> <li>Prepare trays of pre-portioned salads and hold in refrigerator until time of service.</li> </ol> <p><b>HACCP Instructions:</b> <i>All ingredients should be chilled to 41°F or lower prior to combining into salad. Hold at 41°F or lower throughout serving. Check temperature again during serving.</i></p>

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.

