

CUCUMBER DILL SALAD

Naugatuck Public Schools - 2018

Grades: K-12

Yield: 50 portions

INGREDIENTS	50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Fresh dill weed Cucumbers Fat free ranch dressing	10 lbs 32 oz	1 ¼ cup	<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 and slice cucumbers in half lengthwise. With cut side down, slice cucumbers about ¼ inch thick. In a large bowl mix chopped dill weed and dressing. Add sliced cucumbers.
<p>Serving Size: ½ cup - 4 oz. spoodle in a 5.5 oz. cup</p> <p>Meal Pattern Contribution: ½ cup Other Vegetable</p> <p>NOTE: 1 # Cucumbers, fresh, pared and sliced yields 5.25 servings of ½ cup.</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.



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