

TZATZIKI SAUCE

Old Saybrook Schools - 2014

Yield: 50 portions

INGREDIENTS	50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Plain low fat yogurt		2 cups	<ol style="list-style-type: none"> 1. Wash hands. 2. Put on food service gloves. 3. Mix all ingredients together in a bowl
Granulated garlic		1 teaspoon	
Dill		1 teaspoon	
Cucumber, fine dice & strained		1 cup	
<p>Serving Size: 1 teaspoon in a 1 oz souffle cup NOTE: This is a condiment and does not contribute to any of the components of the meal pattern but may contribute calories and sodium to nutrient content of the meal.</p>			<p>HACCP/Serving Instructions:</p> <ol style="list-style-type: none"> 1. Hold at 40 degrees or lower. Check temperature throughout serving time.

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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