

GELATIN WITHOUT WHIPPED TOPPING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Gelatin, Cherry Flavored, #2303	4 pounds + 8 ounces
Water, Boiling, Municipal	1 gallons + 2 quarts
Water, Municipal, Cold	1 gallons + 2 quarts

DIRECTIONS

- REVIEW INSTRUCTIONS AND INGREDIENTS ON THE GELATIN PACKAGE OR CASE. IF THE INSTRUCTIONS OR AMOUNT OF INGREDIENTS ARE DIFFERENT FROM THE ONES IN THIS RECIPE, FOLLOW THOSE DIRECTIONS.
- If making individual servings of gelatin, place the needed amount of 4 ounce bowls on sheet pans.
- Open the package of gelatin and pour it into a large bowl.
- Bring the water to a boil. Add the boiling water to the gelatin and stir until gelatin is completely dissolved.
- Add the cold water to the gelatin mixture and stir.
- Pour the gelatin mixture into ½ cup serving dishes.
Place the gelatin into the refrigerator until the gelatin congeals.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- Alternate instructions: Pour the liquid gelatin mixture into large steamtable pans and place them into the refrigerator to congeal. Then portion in ½ cup servings.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- Portion ½ cup per serving.
Gelatin does not provide any meal components.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers . Refrigerate at 41 degrees F or lower.

MISCELLANEOUS NOTES

Any flavor gelatin may be used.

NUTRIENTS PER SERVING

Calories	75	Dietary Fiber	0.00 g	Sodium	63.00 mg	Sat. Fat	0.00 g
Carbohydrates	18.26 g	Protein	1.07 g	Total Fat	0.00 g	Trans Fat	0.00 g