

TROPICAL PEARS (CANNED)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pears, Canned, Light Syrup, Diced, #2414	4 #10 cans + 6 1/2 cups
Sugar, Granulated, #2027	1 quart + 3 1/2 cups
Flour, All Purpose, Enriched, #2011	3 cups
Margarine, Bulk, #1319	1 pound
Juice, Orange, Frozen, 4-ounce carton, #1517	6 cartons , (4 fl. oz. each)
Lemon Juice, Canned/Bottled, #2247	1 1/4 cups
Juice, Pineapple, Unsweetened, Canned, 46 ounces, #2409	3 cups
Food Coloring, Yellow, Pint, #2015	2 teaspoons

DIRECTIONS

1. Pour one #10 can plus 1.5 cups of diced pears and the juice into each steamtable pan. For 50 servings, use 2 steamtable pans; for 100 servings, use 4 steamtable pans.
2. Mix the sugar and flour together.
3. Melt the margarine in a large stockpot.
4. Stir the sugar and flour mixture into the melted margarine.
5. Add the orange juice, lemon juice, and pineapple juice to the mixture in the stockpot. Cook these ingredients until the mixture has thickened. Stir the mixture constantly.
6. Add the yellow food coloring to the mixture and mix together thoroughly.
7. Pour about one-quart of sauce over the pears in each pan.
8. To bake:
 - Conventional oven: 350 degrees F, 30 - 40 minutes.
 - Convection oven: 350 degrees F, 30 minutes.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

9. Serve the Tropical Pears immediately or cover them and place them in a warmer until ready for service.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

10. Portion with 4-ounce spoodle or #8 scoop per serving. Each portion provides ½ cup fruit.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Use USDA Foods products when available.

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PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

- See MRS Recipe #6525 for a Tropical Apples recipe using canned apples.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	145	Dietary Fiber	0.94 g	Sodium	49.00 mg	Sat. Fat	1.47 g
Carbohydrates	27.92 g	Protein	0.83 g	Total Fat	3.62 g	Trans Fat	0.00 g