Source: MRS 2025 MRS: 6845 – Fruit (6500s)

BLUSHING CHILLED PEARS (CANNED)

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 pear halves

RECIPE HACCP PROCESS: #1 - No cook



INGREDIENT MEASURE (FOR 100 SERVINGS)

Pears, Canned, Light Syrup, Halves, #2413 4 #10 cans + 2 cups
Gelatin, Cherry Flavored, #2303 1/2 cup

DIRECTIONS

1. Chill the canned pears overnight in the refrigerator.

CCP: Hold product under refrigeration (41 degrees F or lower).

- 2. Pour the canned pears and juice into serving line pans.
- 3. Sprinkle the cherry gelatin over the pears to give a blushing color (pink to light red). Strawberry gelatin may be used as a substitute for cherry gelatin.
- 4. Cover the pans with plastic wrap and refrigerate them until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

- 5. Place the pans of Blushing Pears on the refrigerated portion of the line for service.
 - CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- 6. Portion two pear halves with juice for ½ cup serving in individual portion containers. Each portion provides ½ cup of fruit.

CCP: Cover and 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.

PRODUCTION NOTES

- Chill canned pears overnight in the refrigerator.
- To vary colors, use different flavors of gelatin.
- If using diced pears, $4\frac{1}{2}$ # 10 cans will provide 100 $\frac{1}{2}$ cup servings of fruits.
- Use USDA Foods products when available.

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

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	74	Dietary Fiber	2.00 g	Sodium	8.50 mg	Sat. Fat	0.00 g
Carbohydrates	19.70 g	Protein	0.28 g	Total Fat	0.04 g	Trans Fat	0.00 g

Source: MRS 2025 MRS: 6845 – Fruit (6500s)

BLUSHING CHILLED PEARS (CANNED)

ILLUSTRATED PRESENTATION OF BLUSHING CHILLED PEARS (CANNED)

1.



1 serving of Blushing Pears