BLUSHING CHILLED PEARS (CANNED)

FRUITS

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
Gelatin, Cherry Flavored, #2303	1/2 cup

DIRECTIONS

1. Chill the canned pears overnight in the refrigerator.

2. Pour the canned pears and juice into serving line pans.

3. Sprinkle cherry gelatin over the pears to give 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 until ready for service.

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

5. 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
To vary colors, use different flavors of gelatin.
If using diced pears, 4½ # 10 cans will provide 100 ½ cup servings of fruits.

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Fruits" provides seasoning and serving ideas for fruits.

NUTRIENTS PER SERVING

Calories	71	Dietary Fiber	1.92 g	Sodium	8.00 mg	Sat. Fat	0.00 g
Carbohydrates	18.91 g	Protein	0.27 g	Total Fat	0.04 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF BLUSHING CHILLED PEARS (CANNED)

1.

1 serving of Blushing Pears