

# HONEYDEW CUBES (FRESH)

## MEAL COMPONENT CONTRIBUTION:

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup

**RECIPE HACCP PROCESS:** #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Honeydew Melons, Fresh, #4207	41 pounds

## DIRECTIONS

1. Rinse the melons under cool, running water. Drain the melons thoroughly and let them dry.
2. Peel the rind from the honeydew melons. Remove the seeds and pith.  
Cube the melons into ½-inch cubes.
3. Portion ½ cup of melon pieces with #8 scoop or 4 ounce spoodle in individual portion containers for service. Cover the portions of melons. Place them under refrigeration until ready for service.  
ALTERNATE INSTRUCTIONS: Place melon pieces in 2-inch deep steam table pans. Cover and place under refrigeration until ready for service.  
CCP: Hold cut product under refrigeration 41 degrees F or lower.
4. Place the melons on the refrigerated portion of the line for service.  
CCP: Hold cut product under refrigeration (41 degrees F or lower) for a maximum of 1 day.
5. If serving individual portions, portion one individual portion container. If serving melon from steamtable pans, portion with 4-ounce spoodle or # 8 scoop for ½ cup fruit.  
Each portion provides ½ cup fruit.  
CCP: Hold cut product under refrigeration (41 degrees F or lower) for a maximum of 1 day. Leftovers should be covered, labeled, and dated. If unable to hold under refrigeration, throw away after 4 hours.

## PRODUCTION NOTES

- Melons are sensitive to extreme heat or cold.
- Flavor and texture can be improved if product is held for a few days at 60 F, prior to use.
- Use Department of Defense (DOD) 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	67	Dietary Fiber	1.49 g	Sodium	33.00 mg	Sat. Fat	0.07 g
Carbohydrates	16.90 g	Protein	1.00 g	Total Fat	0.26 g	Trans Fat	0.00 g