

TROPICAL APPLES (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)
Apples, Sliced, Canned, #2401	4 #10 cans
Sugar, Granulated, #2027	1 quart + 3 1/2 cups
Flour, All Purpose, Enriched, #2011	3 cups
Margarine, Bulk, #1319	1 pounds
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 can of apples (undrained) 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 then stir the sugar and flour mixture into the melted margarine.
4. Add the orange juice, lemon juice, and pineapple juice. Cook the mixture until thickened.
5. Add the yellow food coloring to the mixture and combine thoroughly.
6. Pour about one-quart of sauce over apples in each pan.
7. 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.

8. Serve the Tropical Apples immediately or cover and place in warmer until ready for service.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

9. Portion with 4 ounce spoodle or #8 scoop (½ cup) for each serving. Each portion provides ½ cup fruit.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

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PRODUCTION NOTES

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 preparing and serving ideas for fruits.

Tropical Pears - 6 #10 cans diced pears, undrained. Follow basic recipe as tropical apples.

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