

# WALDORF FRUIT SALAD



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Fruit Cocktail, Canned in Lite Syrup, Bulk, #2404	2 #10 cans
Apples, Raw, Red Delicious, #4202	6 pounds
Lemon Juice, Canned/Bottled, #2247	1 cup
Celery, Fresh, Diced, #4005	1 quart + 4 ounces
Raisins, Seedless, Dark, #2416	1 pound + 4 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	2 cups
Nutmeg, Ground, #2713	1 teaspoon

**DIRECTIONS**

- Chill the cans of fruit cocktail in the refrigerator.  
CCP: Hold product under refrigeration (41 degrees F or lower).
- Open the cans of fruit cocktail and drain juice from the fruit. Place the fruit in a large bowl.
- Rinse the apples under cool, running water. Drain the apples thoroughly.
- Cut the apples into bite-sized pieces. Then sprinkle the apples with lemon juice to prevent discoloration.
- Dice the celery sticks.
- Combine the diced celery, diced apples, raisins, mayonnaise, and nutmeg with the drained fruit cocktail in a bowl. The nutmeg is optional.  
Mix the ingredients lightly to combine. For best quality, serve the Waldorf Salad on the day of preparation.
- Cover the Waldorf Salad with plastic wrap. Refrigerate the salad until ready for service.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion the Waldorf Fruit Salad with #8 scoop or 4-ounce spoodle in individual portion containers for serving. 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.  
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**PRODUCTION NOTES**

- Use USDA Foods or Department of Defense (DoD) products when available.
- Chill the cans of fruit cocktail in the refrigerator.

**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.

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**MISCELLANEOUS NOTES**

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

**NUTRIENTS PER SERVING**

Calories	76	Dietary Fiber	1.62 g	Sodium	43.19 mg	Sat. Fat	0.19 g
Carbohydrates	15.90 g	Protein	0.53 g	Total Fat	1.74 g	Trans Fat	0.00 g

**ILLUSTRATED PRESENTATION OF WALDORF FRUIT SALAD**

1.



1 serving of Waldorf Fruit Salad