

JELLIED CRANBERRY AND ORANGE SALAD (CANNED)

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
112 cal	27 g	2 g	0 g	0 mg	59 mg	19 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER,BOILING	6-1/4 lbs	3 qts	
DESSERT POWDER,GELATIN,ORANGE	3-1/2 lbs	1 qts 3 cup	
WATER,COLD	10-1/2 lbs	1 gal 1 qts	
ORANGE,FRESH		6 each	
CRANBERRY SAUCE,JELLIED	7 lbs	2 qts 3-1/2 cup	
CELERY,FRESH,CHOPPED	1-5/8 lbs	1 qts 2-1/8 cup	2-1/4 lbs
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Add gelatin to boiling water; stir until dissolved.
- 2 Add cold water; mix well.
- 3 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 4 Quarter oranges; remove seeds. DO NOT PEEL. Grind oranges.
- 5 Use canned Cranberry Sauce; beat with wire whip until smooth.
- 6 Combine oranges, cranberry sauce and celery; mix well.
- 7 Add 2 quarts cranberry mixture to gelatin in each pan; stir to distribute evenly.
- 8 Chill until firm. Cut 5 by 7.
- 9 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.