

SALADS, SALAD DRESSINGS, AND RELISHES No.M 050 01
APPLE, CELERY, AND RAISIN SALAD

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
115 cal	17 g	1 g	6 g	4 mg	87 mg	28 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MILK,NONFAT,DRY	1/2 oz	3 tbsp	
WATER,WARM	7-1/3 oz	3/4 cup 2 tbsp	
JUICE,LEMON	4-1/3 oz	1/2 cup	
SUGAR,GRANULATED	1-3/4 oz	1/4 cup 1/3 tbsp	
SALAD DRESSING,MAYONNAISE TYPE	2-1/2 lbs	1 qts 1 cup	
CELERY,FRESH,CHOPPED	4 lbs	3 qts 3-1/8 cup	5-1/2 lbs
RAISINS	1-7/8 lbs	1 qts 2 cup	
APPLES,FRESH,MEDIUM,UNPEELED,DICED	9 lbs	2 gal 1/8 qts	10-5/8 lbs
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Reconstitute milk.
- 2 Combine lemon juice, sugar, and Regular Salad Dressing or Fat Free Dressing. Add to milk. Mix well.
- 3 Add celery, raisins, and apples to Salad Dressing mixture. Toss well to coat pieces.
- 4 Place 1 lettuce leaf on each serving dish; add salad. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.