

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 03
FRUIT GELATIN (CRUSHED ICE METHOD)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
116 cal	28 g	2 g	0 g	0 mg	65 mg	7 mg

Ingredient

FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS
 DESSERT POWDER,GELATIN,STRAWBERRY
 RESERVED LIQUID
 ICE CUBES

Weight

12-1/2 lbs
 5-1/8 lbs
 9-3/8 lbs
 12-1/2 lbs

Measure

1 gal 2 qts
 2 qts 2-1/2 cup
 1 gal 1/2 qts
 3 gal 3-5/8 qts

Issue

Method

- 1 Drain fruit; reserve juice for use in Step 2 and fruit for use in Step 3.
- 2 Dissolve gelatin in boiling water and juice.
- 3 Crush the ice. Add crushed ice, stirring constantly until ice is melted and gelatin begins to thicken. Add fruit; stir until blended; pour into pans. Chill until firm.

Notes

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.