DESSERTS (SAUCES AND TOPPINGS) No.K 007 00

STRAWBERRY GLAZE TOPPING

Yield 100 Portion 2-1/2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
36 cal	9 g	0 g	0 g	0 mg	2 mg	7 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>
STRAWBERRIES,FROZEN,THAWED	9 lbs	1 gal	
CORNSTARCH	7-1/2 oz	1-5/8 cup	
SUGAR,GRANULATED	12-1/3 oz	1-3/4 cup	
RESERVED LIQUID	4-2/3 lbs	2 qts 1 cup	

Method

- 1 Drain strawberries. Set juice aside for use in Step 2; berries for use in Step 3.
- 2 Combine cornstarch, sugar and strawberry juice. Bring to a boil. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 3 Fold strawberries per 100 portions into thickened mixture.
- 4 Chill topping.