

JELLIED PEAR SALAD

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
93 cal	23 g	2 g	0 g	0 mg	46 mg	20 mg

Ingredient

PEARS,CANNED,HALVES,DRAINED,CHOPPED
 DESSERT POWDER,GELATIN,LIME
 WATER,BOILING
 RESERVED LIQUID
 LETTUCE,LEAF,FRESH,HEAD

Weight

13-1/4 lbs
 3-1/2 lbs
 8-1/3 lbs
 8-1/3 lbs
 4 lbs

Measure

1 gal 2 qts
 1 qts 3 cup
 1 gal
 1 gal

Issue

6-1/4 lbs

Method

- 1 Drain pears; reserve juice for use in Step 3. Cut pear halves into 2 or 3 pieces; set aside for use in Step 5.
- 2 Add lime gelatin to boiling water; stir until dissolved.
- 3 Add cold water and reserved juice; mix well.
- 4 Pour 3 quarts gelatin mixture into each pan; chill until slightly thickened.
- 5 Add pears to gelatin mixture in each pan; stir to distribute evenly.
- 6 Chill until firm. Cut 5 by 7.
- 7 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.