

JELLIED PINEAPPLE, PEAR, AND BANANA SALAD

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
120 cal	30 g	2 g	0 g	0 mg	47 mg	22 mg

Ingredient

Weight

Measure

Issue

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS	6-3/4 lbs	3 qts 1/4 cup	
PEARS,CANNED,HALVES,JC PK,INCL LIQUIDS,CHOPPED	6-3/4 lbs	3 qts 3/8 cup	
DESSERT POWDER,GELATIN,STRAWBERRY	3-1/2 lbs	1 qts 3 cup	
WATER,BOILING	8-1/3 lbs	1 gal	
RESERVED LIQUID	8-1/3 lbs	1 gal	
BANANA,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/4 cup	3-1/2 lbs
MARSHMALLOWS,MINIATURE	1 lbs	2 qts 1 cup	
LETTUCE,LEAF,FRESH,CHOPPED	4 lbs	2 gal 1/8 qts	6-1/4 lbs

Method

- 1 Drain pineapple chunks or tidbits, and canned pear halves; reserve juice for use in Step 3. Cut pear halves into 6 pieces; set aside for use in Step 5.
- 2 Add strawberry 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 equal amounts of pineapple and bananas to gelatin mixture in each pan; stir to distribute evenly.
- 6 Sprinkle 3 cups marshmallows over mixture in each pan.
- 7 Chill until firm. Cut 5 by 7.
- 8 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover. CCP; refrigerate at 41 F. or lower until ready to serve.