

SALADS, SALAD DRESSINGS, AND RELISHES No.M 036 02

JELLIED SPRING SALAD

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
70 cal	16 g	2 g	0 g	0 mg	47 mg	16 mg

Ingredient

DESSERT POWDER,GELATIN,LEMON
 WATER,BOILING
 WATER,COLD
 VINEGAR,DISTILLED
 CUCUMBER,FRESH,CHOPPED
 ONIONS,GREEN,FRESH,CHOPPED
 PIMIENTO,CANNED,DRAINED,CHOPPED
 LETTUCE,LEAF,FRESH,HEAD

Weight

3-2/3 lbs
 6-1/4 lbs
 8-1/3 lbs
 8-1/3 oz
 2 lbs
 10-5/8 oz
 1-2/3 oz
 4 lbs

Measure

1 qts 3-1/2 cup
 3 qts
 1 gal
 1 cup
 1 qts 3-5/8 cup
 3 cup
 1/4 cup 1/3 tbsp

Issue

2-3/8 lbs
 11-3/4 oz
 6-1/4 lbs

Method

- 1 Dissolve gelatin in boiling water.
- 2 Add cold water and vinegar; mix well.
- 3 Pour 2-3/4 quarts into each pan.
- 4 Chill until slightly thickened.
- 5 Combine cucumbers, green onions, and pimientos.
- 6 Add 1-1/2 quarts vegetables to gelatin in each pan.
- 7 Chill until firm. Cut 5 by 7.
- 8 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.