

Strawberry Applesauce

Fruit HACCP Process Category 2 Iowa Gold Star Recipe

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Apple slices, canned, unsweetened*	26 lbs 8 oz	4 No.10 cans			<ol style="list-style-type: none"> 1. Heat apples in steam jacketed kettle or tilt skillet. 2. Add cinnamon stick, water and sugar. 3. Cook until apples are tender. 4. Add strawberries and cook for 5 minutes. 5. Remove from heat and press through strainer. Stir until smooth. 6. Serve warm or chilled. Portion with No. 8 scoop (1/2 cup). <p style="margin-top: 10px;">If serving warm: CCP: Hold for hot service at 135°F or higher.</p> <p style="margin-top: 10px;">If serving chilled: CCP: Cool in shallow pans to 41°F or lower within four hours. CCP: Hold at or below 41°F before and during service.</p>
Cinnamon stick		4 count			
Water		1 cup			
Sugar		1 cup			
Strawberries, fresh or frozen		1 qt			

*USDA Foods

Serving Size	1 Serving Provides	Yield
1/2 cup	1/2 c of fruit.	100 servings

Nutrients Per Serving

Calories	45	Sodium	5 mg	Vitamin A	4 IU
Total Fat	0 g	Carbohydrates	11 g	Vitamin C	4.7 mg
Saturated Fat	0 g	Dietary Fiber	1 g	Calcium	1.5 mg
Trans Fat	0 g	Protein	0 g	Iron	1.4 mg
Cholesterol	0 mg	Calories from Total Fat	0 %	Calories from Saturated Fat	0 %
