

**SAUCES, GRAVIES, AND DRESSINGS No.O 009 00**  
**PINEAPPLE SAUCE**

Yield 100

Portion 1/4 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 71 cal   | 18 g          | 0 g     | 0 g | 0 mg        | 2 mg   | 5 mg    |

**Ingredient**

WATER,BOILING  
 SUGAR,GRANULATED  
 CORNSTARCH  
 WATER,COLD  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS  
 NUTMEG,GROUND  
 JUICE,LEMON  
 LEMON RIND,GRATED

**Weight**

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

**Measure**

2 qts  
 1 qts 2 cup  
 1-1/4 cup  
 1 qts  
 3 qts  
 1/4 tsp  
 1/2 cup  
 2 tbsp

**Issue**

**Method**

- 1 Combine sugar and boiling water; stir until dissolved.
- 2 Blend cornstarch and cold water to make a smooth paste. Add paste to hot water, stirring constantly. Cook for 10 minutes or until thick and clear, stirring constantly.
- 3 Add pineapple, nutmeg, lemon juice, and rind; mix and return to a boil. Reduce heat; cover and simmer for about 5 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Serve hot. CCP: Hold for service at 140 F. or higher.