



Cran-Orange Relish

USDA Recipe for Schools

Our chunky and sweet Cran-Orange Relish recipe combines pineapple tidbits, cranberry sauce, and mandarin oranges with cinnamon and nutmeg.

CACFP CREDITING INFORMATION

1/3 cup (No. 12 scoop) provides 1/3 cup fruit.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned cranberry sauce, whole berry, mashed	4 lb	1 qt 2½ cup (approx. ½ No. 10 can)	8 lb	3 qt 1 cup (approx. 1 No. 10 can)	1 Combine cranberry sauce, pineapples, nutmeg, and cinnamon in a large bowl. Stir well. Set aside for step 3.
Canned pineapple, crushed, drained	5 lb	2 qt 1 ⅓ cup (approx. 1 No. 10 can)	10 lb	1 gal 2 ⅔ cup (approx. 2 No. 10 cans)	
Ground nutmeg		1 tsp		2 tsp	
Ground cinnamon		1 tsp		2 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cornstarch	2 oz	¼ cup 2 Tbsp	4 oz	¾ cup	2 Combine cornstarch and water in a small bowl. Stir well. Set aside for step 3.
Water		1 cup		2 cup	
					3 Pour ½ cup (about 4 oz) cornstarch mixture over cranberry mixture. Stir well. Recommend to cook in batches of 25.
					4 In a large stock pot, add cranberry and cornstarch mixture. Heat uncovered over low heat for 5 minutes until bubbles begin to form.
Canned mandarin oranges, drained	4 lb 8 oz	2 qt 3 cup 1 Tbsp ⅓ tsp (approx. ⅔ No. 10 can)	9 lb	1 gal 1 qt 2 Tbsp ⅔ tsp (approx. 1 ⅓ No. 10 cans)	5 Slowly fold in oranges. Stir gently.
					6 Critical Control Point: Heat to 135 °F or higher
					7 Pour 2 qt 2 cups (about 5 lb 12 oz) relish into a steam table pan (12" x 20" x 2½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					8 Cover and refrigerate.
					9 Critical Control Point: Cool to 41 °F or lower within 4 hours.
					10 Critical Control Point: Hold at 41 °F or below
					11 Portion with No. 12 scoop (⅓ cup).



NUTRITION INFORMATION

For 1/3 cup (No. 12 scoop).

NUTRIENTS	AMOUNT
Calories	91
Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	24 mg
Total Carbohydrate	24 g
Dietary Fiber	1 g
Total Sugars	17 g
Added Sugars included	N/A
Protein	0 g
Vitamin D	0 IU
Calcium	6 mg
Iron	0 mg
Potassium	56 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same-Day Service.

YIELD/VOLUME

50 Servings	100 Servings
11 lb 8 oz	About 23 lb
About 1 gal 1 qt 3 cup/2 steam table pans (12" x 20" x 2½")	About 2 gal 3 qt 2 cup/4 steam table pans (12" x 20" x 2½")

