



Recipe Production

Recipe Number: SD201

Recipe Name: PEAR SAUCE

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 22 QUARTS

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
1	22 QUARTS				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2104	PEARS BARTLETT 110 CT	53	Pound	8	Ounce	(Unassigned)
TAP	WATER	2	Gal.			(Unassigned)
2568	GINGER ROOT 1 LB	1	Ounce			(Unassigned)
1044	SPICE CINNAMON GRD	4	Tbsp			(Unassigned)
1501	BUTTER SOLID UNSLTD	4	Ounce			(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	1	Pound			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	tsp			(Unassigned)

Cooking Instructions				
Cooking Temperature:	0	Cooking Times:	Hours: 0	Minutes: 0
Pre-Preparation Instructions				

Preparation Instructions
Destem the pears. Cut in halves or quarters depending on the size. Put in tilt skillet Add water and ginger. Bring to boil, simmer for 1 hour. Using burr mixer, puree Add butter, sugar, and spices. Cook for 20 minutes. Strain through china cap.

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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	16,711.6984	51.4457	16,711.6984		
Saturated Fat	g	60.8428	0.1873	60.8428	3.28	
Sodium	mg	2,941.9595	9.0566	2,941.9595		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	121.6856	0.3746	121.6856	6.55	
Cholesterol	mg	243.8260	0.7506	243.8260		
Carbohydrate	g	4,226.9675	13.0124	4,226.9675	101.17	
Total Dietary Fiber	g	769.4196	2.3686	769.4196		
Protein	g	95.4709	0.2939	95.4709	2.29	
Vitamin A (RE)	RE	1,348.5145	4.1513	1,348.5145		
Vitamin A (IU)	IU	8,507.4689	26.1896	8,507.4689		
Vitamin C	mg	1,021.8539	3.1457	1,021.8539		
Calcium	mg	3,133.9084	9.6475	3,133.9084		
Iron	mg	47.2969	0.1456	47.2969		
Moisture	g	27,942.9308	86.0202	27,942.9308		
Ash	g	97.0951	0.2989	97.0951		

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
2104	PEARS BARTLETT 110 CT	1.00	(Unassigned)	136	0.33	PIECE	/
TAP	WATER	1.00	(Unassigned)	0	0.00	UNLIMITED	/
2568	GINGER ROOT 1 LB	1.00	(Unassigned)	0	0.06	CS (1 LB)	/
1044	SPICE CINNAMON GRD	1.00	(Unassigned)	1	0.10	OZ	/
1501	BUTTER SOLID UNSLTD	1.00	(Unassigned)	0	0.25	LB	/
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.50	BAG (2 LB)	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.00	BOX (3 LB)	/

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