Homemade Granola Bars

..... Yield ..... 32 portions
..... Portion size ..... 1 pan 12x20x2½", cut 32*

Baking Temperature: 350°F
Baking Time: 15-20 min

Amount	Ingredients	Amount	Procedure
....	Oatmeal, quick-cook ..... Brown sugar, light ..... Margarine, melted ..... Corn syrup, white	1¾ qt 1 c ⅔ c 1 c	1. Combine melted margarine with brown sugar and corn syrup. 2. Blend in oatmeal.
			3. Spread in ½ baking sheet. 4. Bake at 350°F. *Approx time*: 15-20 min
			5. Cut 8x8. *No. servings*: 32

1 grain bread

*½ bar for ages 1-5; cut 64
1 bar for ages 6-12; cut 32

Apples and Grapes with Strawberry Yogurt Dip

..... Yield ..... 42 servings
..... Portion size ..... Fruit: 6-8 pieces
Dip: 1 oz

Amount	Ingredients	Amount	Procedure
....	Yogurt, strawberry low fat..... Cranberry sauce, chilled.....	24 oz 18 oz	1. Combine yogurt and cranberry sauce in 5-qt mixer. Mix until blended, using wire whip. 2. Refrigerate.
....	Apples ..... Lemonade concentrate.....	8 ½ c	3. Wash apples. 4. Section into wedges. *No. wedges per apple*: 8 5. Dip apples into lemonade concentrate. *Approx time*: 1 min
.....	Grapes	1½ lb	6. Wash grapes. 7. Using scissors, snip into small bunches *No. grapes per bunch*: 6-8
			8. Plate apples and grapes *No. apples and grapes per plate*: 6-8 9. Portion dip into serving bowl *Amt dip per serving*: 2 Tbsp *Amt dip per serving bowl*: 1½ c

Sweet Potato Coins

..... Yield ..... 42 servings
..... Portion size ..... ½ c

Baking Temperature: 375°F
Baking Time: 20 min

Amount	Ingredients	Amount	Procedure
....	Sweet potatoes, peeled and sliced ..... Cinnamon, ground	5 lb 4 oz ½ c	1. Wash sweet potatoes. 2. Place whole potatoes in 2" pan. 3. Steam. *Approx time*: 4 min 4. Cool and peel. 5. Slice into ½" thick coins.
			6. Place coins on 18x26x1" pan lightly treated with cooking spray. Spray tops of potatoes lightly. 7. Bake at 375°F. *Approx time*: 20 min 8. Transfer to 6 serving bowls. *Amt per bowl*: 3-3½ c

Purchasing Guide

Food as Purchased	For 42 portions	For _____
Sweet potatoes	6 lb 4 oz	

Fresh Melon Salad with Strawberries

..... Yield ..... 62 servings
..... Portion size ..... ½ c

Amount	Ingredients	Amount	Procedure
....	Cantaloupe, cubed ¼x½” ..... Honey dew melon, cubed ¼x½”..... Strawberries, hulled and halved	2½ qt 2 qt ½ qt	1. Wash fruit. 2. Prepare as directed. 3. Toss lightly in ring stand bowl. 4. Portion into 6 serving bowls. *Amt per serving*: ½ c

Purchasing Guide

Food as Purchased	For 100 portions	For _____
Cantaloupe ..... Honey dew ..... Strawberries	2 medium- to large-size 2 medium-size 2 pints	