

Department of Education

Recipe Master List

000671 - DRIED CHERRY SAUCE

Source: Knoxville CSD
 Number of Portions: 250
 Size of Portion: 1 FL OZ

900424 CHERIES, RED TART DRIED..... 7 LB 075009 WATER,WARM..... 11 1/4 CUP	1. Place dried cherries and water in saucepan. Rehydrate on stove over low heat .
990026 SUGAR,GRANULATED..... 8 1/2 CUP 900922 CLEAR JEL, INSTANT..... 1 3/4 CUP 075009 WATER,WARM..... 13 CUP	2. Mix sugar and instant clear jel until well blended. Dissolve mixture in warm water (approximately 120°F). 3. Add sugar/gelatin mixture to the rehydrated cherries.
107958 RED FOOD COLORING..... 4 TEASPOON 107960 ALMOND IMITATION EXTRACT.... 2 TEASPOON	4. Add red food coloring and almond flavoring. Mix thoroughly.
5. Portion over cake or other product using 1 fl. ounce ladel .	

Calories	71	Iron	0.15 mg	Protein	0.36 g	2.04% Cals from Prot
Cholesterol	0 mg	Calcium	6 mg	Carbohydrates	17.40 g	97.74% Cals from Carb
Sodium	2 mg	Vitamin A	757 IU	Total Fat	0.00 g	0.00% Cals from T Fat
Dietary Fiber	0.36 g	Vitamin A	151 RE	Saturated Fat	0.00 g	0.00% Cals from S Fat
		Vitamin C	0.0 mg	Trans Fat	0.00* g	0.00% Cals from Trans Fat
* - Denotes Missing Nutrient Values						

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.