

# Carrot-Raisin Salad

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Recipe

**Recipe: 000453 CARROT-RAISIN SALAD**

Recipe Source: LCM other  
 Recipe Group: VEGETABLES

**Recipe HACCP Process: #1 No Cook**

Alternate Recipe Name:  
 Number of Portions: 50  
 Size of Portion: 1/2 cup

009298 RAISINS, SEEDLESS..... 011124 CARROTS, RAW.....	1 LB + 8 OZ 3 QT, grated + 3 1/3 CUP, grated	1. Place carrots and raisins in large bowl.
001155 MILK, DRY, NONFAT, INST, WO/ VIT A..... 004011 SALAD DRSNG, KRAFT MAYO LT MAYO..... 002047 SALT, TABLE..... 002025 NUTMEG, GROUND..... 009154 LEMON JUC, FRZ, UNSWTND, SINGLE STRENGTH....	1/2 CUP 2 CUP 1/2 TSP 1/2 TSP 2 TBSP	2. To make the Dressing: In a separate bowl, combine milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional).  3. Pour dressing over carrots and raisins. Mix lightly.
		4. Spread 3 lb (approximately 1 qt + 2 1/2 cups) in each pan (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.  5. Cover and refrigerate until ready to serve. CCP: Refrigerate within 1 hour.  6. Mix lightly before serving. Portion with No. 16 scoop (1/4 cup).  <b>CCP:</b> Hold for cold service at 41° F or lower.  <b>CCP:</b> Refrigerate until served.

\*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	89 kcal	Cholesterol	3.48 mg	Sugars	10.43 g	Calcium	26.98 mg	33.44%	Calories from Total Fat
Total Fat	3.32 g	Sodium	112.53 mg	Protein	1.03 g	Iron	0.38 mg	5.14%	Calories from Saturated Fat
Saturated Fat	0.51 g	Carbohydrates	15.23 g	Vitamin A	5652.23 IU	Water <sup>1</sup>	37.79 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.46 g	Vitamin C	2.56 mg	Ash <sup>1</sup>	0.90 g	68.23%	Calories from Carbohydrates
								4.62%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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<b>Miscellaneous</b>		<b>Attributes</b>	<b>Allergens Present</b>	<b>Allergens Absent</b>	<b>Allergens Unidentified</b>
Meat/Alt.....	oz		Y - Milk		? - Egg
Grain.....	oz				? - Peanut
Fruit.....	0.25 cup				? - Tree Nut
Vegetable.....	0.5 cup				? - Fish
Milk.....	cup				? - Shellfish
<b>Moisture &amp; Fat Change</b>					? - Soy
Moisture Change.	0%				? - Wheat
Fat Change.....	0%				
Type of Fat.....					

**Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	009298	RAISINS,SEEDLESS			
I	011124	CARROTS,RAW			
I	001155	MILK,DRY,NONFAT,INST,WO/ VIT A			
I	004011	SALAD DRSNG,KRAFT MAYO LT MAYO			
I	002047	SALT,TABLE			
I	002025	NUTMEG,GROUND			
I	009154	LEMON JUC,FRZ,UNSWTND,SINGLE STRENG			

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