

<b>PUREED BEETS</b>		<b>PORTION SIZE:</b> 1 - #12 Scoop (1/3 cup)			
<b>INGREDIENTS</b>	<b>NUMBER OF SERVINGS</b>				
	<b>1</b>	<b>6</b>	<b>12</b>	<b>24</b>	
Beets, <u>cooked</u> and <u>drained</u>	1/2 cup	3 cups	1 1/2 qt	3 qt	
Margarine, <u>melted</u>	1 tsp	2 Tbsp	1/4 cup	1/2 cup	
<b>RESOURCE® ThickenUp®</b>	2 tsp	3 1/2 Tbsp	1/4 cup + 3 Tbsp	3/4 cup + 2 Tbsp	

**HOW TO PREPARE:**

1. Puree cooked, drained beets with margarine in food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides with spatula as needed.
3. Pour into steam table pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #12 scoop (1/3 cup) per serving.

**NOTE:** Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.