

PUREED CARROT-RAISIN SALAD		PORTION SIZE: 1 - #10 scoop (about 3 oz or 6 Tbsp)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	5	10	20	30
Carrots, <u>cooked</u> and <u>drained</u>	½ cup	2 ½ cups	1 ¼ qt	2 ½ qt	3 ¾ qt
Pineapple, crushed, with liquid	2 Tbsp	½ cup	1 cup	2 cups	3 cups
Mayonnaise	2 ½ tsp	¼ cup	½ cup	1 cup	2 cups
RESOURCE® ThickenUp®	1 ¼ tsp	2 Tbsp	¼ cup	½ cup	¾ cup
Raisins	1 ½ Tbsp	½ cup	1 cup	2 cups	3 cups
Water, <u>warm</u>	1 ½ Tbsp	½ cup	1 cup	2 cups	3 cups
Reserved Liquid (from raisins)	2 tsp	3 Tbsp	⅓ cup	⅔ cup	1 ¼ cups
RESOURCE® ThickenUp®	½ tsp	2 ½ tsp	1 ½ Tbsp	3 Tbsp	⅓ cup

PUREED CARROT-RAISIN SALAD (CONTINUED)

HOW TO PREPARE:

1. Place cooked carrots, pineapple with liquid, and mayonnaise in bowl of food processor and puree until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
3. Spread mixture in a shallow pan; cover and chill.
4. Soak raisins in warm water for 15-30 minutes. Drain, reserving appropriate amount of liquid.
5. Puree raisins with reserved liquid until smooth in texture.
6. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
7. With a teaspoon, place small dollops of pureed raisins over top of carrot mixture in pan. Cut through mixture with spatula or knife, lightly swirling carrots and raisins together to create a marbled effect.
8. Cover and chill until ready to serve.
9. Portion one #10 scoop (about 3 oz) per serving.

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

