

000630 - DRESSING, BLUEBERRY

Source: Hannah & Kelsie Number of Portions: 48 Size of Portion: TBSP

Components:

Recipe Subgroups:

Attributes:

Meat/Alt: Grains: Fruit: Vegetable: Milk:

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
051370 BLUEBERRIES, FROZEN, WILD, IQF 2 cups 902820 VINEGAR, BALSAMIC		To Prepare: 1. Partially thaw blueberries. 2. Combine all ingredients and blend until smooth. 3. Refrigerate until served.
		CCP: Hold for cold service at 41° F or lower.
		CCP: No bare-hand contact of any exposed cooked or ready-to-eat food. CCP: Refrigerate until served.

*Nutrients are based upon 1 Portion Size (TBSP)

Training are based upon 11 states of Del /								
Calories	67 kcal	Cholesterol	0 mg	Protein	0.05 g	Calcium	1.09 mg	90.79% Calories from Total Fat
Total Fat	6.75 g	Sodium	7 mg	Vitamin A	2.1 RE	Iron	0.14 mg	12.54% Calories from Saturated Fat
Saturated Fat	0.93 g	Carbohydrates	1.72 g	Vitamin A	10.7 IU	Water ¹	*0.20* g	*0.00%* Calories from Trans Fat
Trans Fat1	*0.00* g	Dietary Fiber	0.17 g	Vitamin C	0.2 mg	Ash ¹	*0.02* g	10.26% Calories from Carbohydrates
								0.27% Calories from Protein

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient

¹ - denotes optional nutrient values

Allergens								
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat	
NO	NO	NO	NO	NO	NO	NO	NO	
	YES = Present NO = Absent ? = Undefined							

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data