

Recipe Name: Creamy Cucumber Salad						File No:	
Grade Group: K-8						HACCP Process: <input checked="" type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step	
Number of Portions: 50							
Portion Size: ¼ cup							
Serving Utensil: Spoodle							
Servings per Pan: 50							
Ingredients:			Weight:	Measure:		Procedure:	
Cucumbers, Thinly Sliced Mayonnaise, Regular Fat White Vinegar Granulated Sugar Kosher Salt Ground Black Pepper Fresh or Dried Dill (optional)			4 lbs., 2 oz.	1.5 Cups ½ Cup ¼ Cup 2 tsp. 1 tsp. 1-2 Tbsp.		<ol style="list-style-type: none"> Place sliced cucumbers into a large mixing bowl. In small mixing bowl, add remaining ingredients and whisk together. Pour mixture over cucumbers and stir gently to coat evenly. 	
Total Yield: 50, ¼ cup servings			Number of Pans: 1			Equipment (if not specified in procedures above):	
Weight: About 6.5 lbs.	Measure (volume): 12.5 cups		Pan Size: 2" or 4" Full Hotel Pan				
Meal Component Contribution Based on Portion Size						Nutrient Analysis Based on Portion Size	
Meat/Meat Alternate						Calories: 28	
Vegetable Subgroups	DG	B/P	R/O	S	O	A	Saturated Fat (g): 0
					¼ cup		Sodium (mg): 140
Fruits							
Grains							

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other A=Additional [Food Buying Guide](#) (FBG)