

Recipe Name: Quick Pickles				File No:			
Grade Group: K-8				HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input checked="" type="checkbox"/> #3 Includes Cooling Step			
Number of Portions: 50							
Portion Size: ¼ cup							
Serving Utensil: 2 fl. oz spoodle							
Servings per Pan: 50							
Ingredients:		Weight:	Measure:	Procedure:			
Set aside: Cucumbers, Thinly Sliced Dried Dill Or Fresh Dill		4lbs., 2 oz	1 Tbsp.	<ol style="list-style-type: none"> 1. Set cucumbers and dill aside in a heat-proof container. 2. Combine brine ingredients into a saucepan and bring to a simmer, stirring until the sugar and salt are dissolved. 3. Pour hot liquid over the cucumbers and dill and stir until evenly coated. 4. Chill under refrigeration and serve below 41 degrees F. 			
Brine Ingredients: White Vinegar Sugar, Granulated Mustard Seeds, Ground Kosher Salt Ground Black Pepper Garlic Cloves, Crushed Bay Leaf, Whole			2 Tbsp.				
		4 Cups					
		2 Tbsp.					
		2 Tbsp.	3 Tbsp.				
		1 tsp.	8 garlic cloves				
			2 Bay leaves				
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: 14	
Vegetable Subgroups		DG	B/P	R/O	S	O	A
						¼ cup	
Fruits						Saturated Fat (g): 0	
Grains						Sodium (mg): 420	

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