***Recipe #444 Mexican Salad, Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 0.5 tbsp. | 1 tbsp. | 2 tbsp. | 1. Olive or Canola Oil |
| 0.5 tbsp. | 1 Tbsp. | 2 tbsp. | 2. Lime Juice |
| 2 tsp. | 4 tsp. | 8 tsp. | 3. Herb, Garlic, raw |
| 2 tsp. | 4 tsp. | 8 tsp. | 4. Spice, Pepper, black |
| 6 cups | 12 cups | 24 cups | 5. Corn, Yellow, |
| 6 cups | 12 cups | 24 cups | 6. Tomato, Red, ripe, whole, raw |
| 30 oz. | 60 oz. | 120 oz. | 7. Beans, Black, mature seeds, boiled w/o salt |
| 1.5 med. | 3 med. | 6 med. | 8. Pepper, Sweet, Green |
| 1.5 med. | 3 med. | 6 med. | 9. Pepper, Sweet, Red, raw |
| 2/3 cups | 1 1/3 cups | 2 2/3 cups | 10. Herb, Cilantro |
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***Recipe #444 Mexican Salad, Instructions:***

1. ***Mix oil, lime juice, garlic, and pepper in bowl.***
2. ***Add reaming ingredients; toss gently to mix and coat***