***NR#23 UPDATED BROCCOLI SALAD RECIPE-Recipe Courtesy of Vermont New School Cuisine***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3lbs | 6 lbs | 12 lbs | Broccoli |
| ½ onion | 1 medium | 2 | Red Onion, diced |
| 1/2quart . | 1 quart | 2 quarts | Reduced fat mayonnaise |
| 1/4cup | ½ cup | 1c | Cider Vinegar |
| 1/8 cup | 1/4cup | 1/2c | Granulated sugar |
| ½ quart+1/4cup | 1 quart + ½ cup | 2 quarts + 1 cup | Raisins |
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***Instructions:***

1. ***Trim broccoli and cut into bite sized pieces***
2. ***Trim and peel onion. Cut into small dice***
3. ***Whisk mayonnaise, vinegar and sugar in a large bowl.***
4. ***Stir in the broccoli, onions and raisins.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***