***NR#8 NMDOH ORANGE SEGMENTS WITH CINNAMON-LOIS ELLEN FRANK***

***Serving Size and Ingredients: 1 orange***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 | 50 | 100 | Valencia Oranges |
| 4 1/8 tsp  | 8 1/3 tsp  | 16 2/3 tsp  | Ground Cinnamon |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***Instructions:***

 **1. Cut the outer skin and pith (white part) off of each orange.**

**2. Slice orange crosswise into 4 - 6 slices so that each slice looks like a wheel.**

**3. Arrange on a platter.**

 **4. Sprinkle ground cinnamon on the arranged slices.**

**Chill and serve for dessert. (one orange is one serving)**

***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.***