

Tangy Cucumber Salad HACCP Process: #1 No Cook Size of Portions: ½ Cup		CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables
				0	0	0	Legumes: Dark Green: ½ cup Red/Orange: Starchy: Other:
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Vinegar, cider		1 cup		2 cup	1	Dressing: Combine in a blender (or use an immersion blender) vinegar, oil, sugar, salt, and pepper; blend until a smooth dressing has formed.	
Oil, olive		½ cup		1 cup			
Sugar, granulated		2 Tbsp 1 tsp		¼ cup 2 tsp			
Salt, Kosher		1 Tbsp		2 Tbsp			
Pepper, black		2 tsp		1 Tbsp 1 tsp			
*Cucumber, fresh, with peel, sliced ⅛ inch	8 lb 2 oz	3 gal 2 cups	16 lb 4 oz	6 gal 1 qt	2	Optional: score cucumbers lengthwise with a channel knife or fork before slicing.	
Chives, fresh, minced	1 oz	2 Tbsp	2 oz	¼ cup		Combine sliced cucumbers, chives, and dressing in a non-reactive food safe storage container. CCP: Refrigerate until served. Portion using a 4 oz spoodle or a No. 8 scoop. CCP: Hold for cold service at 41° F or lower.	
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS			
Cucumber, fresh: 8.25 lb				Cucumber, fresh: 16.6 lb			

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for up to 4 days.



DIRECTIONS

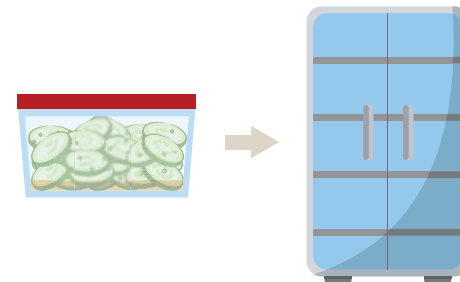
In a blender, combine cider vinegar, oil, sugar, salt, and pepper; blend until a smooth.



Combine sliced cucumbers, chives, and dressing in a non-reactive food safe storage container.



CCP: Refrigerate until served.



Portion using a 4 oz spoodle or a No. 8 scoop.

CCP: Hold for cold service at 41° F or lower.

