

PUREED CAULIFLOWER		PORTION SIZE: 1 - #16 Scoop (¼ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Cauliflower, <u>cooked</u> and <u>drained</u>	½ cup	3 cups	1 ½ qt	3 qt	
Margarine, <u>melted</u>	1 tsp	2 Tbsp	¼ cup	½ cup	
RESOURCE® ThickenUp®	¾ tsp	1 Tbsp + 2 tsp	3 Tbsp + 1 tsp	⅓ cup + 1 Tbsp	

HOW TO PREPARE:

1. Puree cooked, drained cauliflower with margarine in food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides with spatula as needed.
3. Pour into steam table pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #16 scoop (¼ cup) per serving.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.