

BREAD SLURRY*		PORTION SIZE: 1 Slice			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Bread Slice	1 slice	6 slices	12 slices	24 slices	
Milk or Juice	⅓ cup	2 cups	1 qt	2 qt	
RESOURCE[®] ThickenUp[®]	¾ tsp	1 ½ Tbsp	3 Tbsp	⅓ cup	

HOW TO PREPARE:

1. Stir liquid briskly while slowly adding **RESOURCE[®] ThickenUp[®]**. Stir until dissolved.
2. Use ⅓ cup slurry per serving. Pour ½ of slurry into pan or serving plate.
3. Place bread in single layer on pan.
4. Prick bread several times with a fork.
5. Pour remaining slurry over bread.
6. Cover and refrigerate until bread is completely saturated, at least one hour.
7. Portion 1 slice per serving.

Variation:

In place of bread, use biscuits, dinner rolls, buns, or English muffins (cut each in half and prick both sides several times with a fork).

*Foods prepared with a slurry should not contain nuts, seeds, raisins, dates, coconut, etc.

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