

PUREED CARROTS (FRESH OR FROZEN)		PORTION SIZE: 1 - #12 Scoop (1/3 cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Carrots, <u>cooked</u> and <u>drained</u>	1/2 cup	3 cups	1 1/2 qt	3 qt	
Margarine, melted	1 tsp	2 1/2 Tbsp	1/4 cup	1/3 cup	
RESOURCE® ThickenUp®	3/4 tsp	1 1/2 Tbsp	3 1/2 Tbsp	1/3 cup	

HOW TO PREPARE:

1. Puree cooked, drained carrots 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 #12 scoop (1/3 cup) per serving.

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