

Grape Salad

General Information

Recipe #	Category	Source
1229602	Desserts	Local

Ingredients

Name	Quantity	+	Quantity
			2
Grapes, red or green (European type, such as Thompson seedless), raw	22 lbs.		
Cream Cheese, Plain, Light, PC, 100/1oz, Fair Meadow 12023 (Reinhart)	8 lbs.		
Sour Cream, Tub, 4/5#, Daisy, IDA5	5 lbs.		
Sugar, Granulated, 25#, C&H Sugar, 404720	1 qt., 1 pt.		
Vanilla extract, imitation, no alcohol	3 tbsp.		

Preparation Instructions

HACCP Process: #1 - No Cook

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41. In the event the temperature of the cold item rises above 41 it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 or below.

CCP: Record time and internal temperature of completed recipe on daily log.

Preparation Instructions:

Combine sour cream and cream cheese in mixer and mix until creamy.

Add sugar and vanilla to mixture and continue to mix for 4 minutes.

Grape Salad

Serving Size	Yield
1 cup	120.00

Nutrition Facts

Serving Size 1 cup (143 gm)

Amount Per Serving		
Calories		189.360
		% Daily Value*
Total Fat 8.143 gm		12.528%
Saturated Fat 5.490 gm		27.449%
Trans Fat 0.000 gm		
Cholesterol 28.800 mg		9.6%
Sodium 162.320 mg		6.763%
Total Carbohydrate 27.878 gm		9.293%
Dietary Fiber 0.748 gm		2.994%
Total Sugars 24.620 gm		
Includes 9.990 * gm of Added Sugars		
Protein 3.389 gm		6.778%
Vitamin A, RAE 2.495* mcg		0.277%
Vitamin C 2.661* mg		4.435%
Vitamin D 0.000* mcg		
Calcium 42.525 mg		4.253%
Iron 0.300 mg		1.664%
Potassium 184.033 mg		3.916%

Saturated Fat % of Calories **26.092 %**

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Fruits	1 cups

Allergens

Milk

Attributes

Stir and fold in the grapes

Transfer to large pans and chill under serve time.

Make same day or it becomes watery.

Dates

Last Updated

02-28-2023

Created

07-12-2022

Gluten Free


Made from Scratch

Vegetarian

Added Sugar Limitations

Not applicable.

Vendors

C&H/Domino Sugar 

Daisy Brand 

Edit Recipe