000803 - CARROTS - FRESH, GLAZED : ISD#347 F2S	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: No HACCP Process Number of Portions: 100 Size of Portion: 1/2 Cup Alternate Recipe Name: Carrots - Fresh, Glazed				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
011124 CARROTS,RAW.....	3 gals + 2 CUPS (SLICED)	1. Preheat Conventional Oven to 350°F. 2. Place Carrots into a 9x13 cake pan. Pour boiling water over the top of the Carrots and stir gently so they don't all stick together. 3. **CCP**: Bake at 350° F. or Steam in Steamer until internal temperature is 140° F. or higher. **DO NOT OVERCOOK.**
111296 BUTTER BULK - LIGHTLY SALTED.... 019334 SUGARS,BROWN..... 009216 ORANGE PEEL,RAW..... 002047 SALT,TABLE.....	2 cups 2 1/2 CUPS (packed) 1/3 cup 2 Tbsp	4. Melt the butter in a suitably sized skillet. 5. Add the cooked carrots, sugar, grated orange peel, and salt. 6. Cook over medium heat, stirring constantly, until carrots are glazed. 7. **CCP:** Monitor serving line temperature, which should be 140° F. or higher.

Calories..... 89	Iron..... 0.31 mg	Protein..... 0.83 g	Protein..... 3.71%
Cholesterol.. 10 mg	Calcium.... 34.17 mg	Carbohydrates 13.89 g	Carbohydrates. 62.28%
Sodium..... 231 mg	Vitamin A..14903. IU	Total Fat.... 3.73 g	Total Fat..... 37.63%
Dietary Fiber 2.49 g	Vitamin A..14903. RE	Saturated Fat 2.60 g	Saturated Fat. 26.17%
	Vitamin C.. 5.6 mg	Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values