000768 - ORANGE GLAZED CARROTS : USDA I-13A F2S	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #1 No Cook Number of Portions: 50 Size of Portion: 1/3 CUP Alternate Recipe Name: Orange Glazed Carrots Featuring Local Carrots				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
011124 CARROTS,RAW.....	7 lbs + 8 ozs	1. For fresh carrots, steam for 4 minutes. Check doneness, steam additional time, if needed. 2. Place 5 lb 2 oz (3 qt) carrots into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.
004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD... 019336 SUGARS,POWDERED..... 009214 ORANGE JUC,FRZ CONC,UNSWTND,UNDIL..... 002010 CINNAMON,GROUND..... 014429 WATER,MUNICIPAL..... 020027 CORNSTARCH.....	4 ozs 5 1/2 ozs 3/4 cup 1 tsp 1 cup 2 Tbsp + 2 tsp	3. **For glaze:** Combine margarine or butter, sugar, orange juice concentrate, nutmeg (optional), and cinnamon. Mix cold water and cornstarch until dissolved. Add to glaze. Stir to blend.
		4. Bring to a boil. Remove from heat. 5. Pour 2 3/4 cups glaze over each pan of carrots. **Bake:** Conventional oven: 375°F for 20-30 minutes Convection oven: 325°F for 15-20 minutes **CCP: Heat to 140°F or higher.** 6. **CCP: Hold for hot service at 135-140°F or higher.** Portion with No. 12 scoop (1/3 cup).
		Serving ? cup (No. 12 scoop) provides ¼ cup of vegetable.

Calories..... 65	Iron..... 0.23 mg	Protein..... 0.76 g	Protein..... 4.68%
Cholesterol.. 0 mg	Calcium.... 25.13 mg	Carbohydrates 11.70 g	Carbohydrates. 72.15%
Sodium..... 69 mg	Vitamin A..11535. IU	Total Fat.... 2.00 g	Total Fat..... 27.78%
Dietary Fiber 1.97 g	Vitamin A..11535. RE	Saturated Fat 0.40 g	Saturated Fat. 5.53%
	Vitamin C.. 9.9 mg	Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values