

Orange-Pineapple Gelatin

Fruit

Desserts

C-11

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		2 cups		1 qt	1. Combine water, gelatin, and sugar. Cook over medium heat, stirring frequently until sugar and gelatin dissolve, 2-3 minutes. Remove from heat.
Unflavored gelatin	3 oz	$\frac{3}{4}$ cup	6 oz	1 $\frac{1}{2}$ cups	
Sugar	5 $\frac{1}{4}$ oz	$\frac{3}{4}$ cup	10 $\frac{1}{2}$ oz	1 $\frac{1}{2}$ cups	
Canned crushed pineapple, in juice	3 lb 5 oz	1 qt 2 $\frac{1}{3}$ cups ($\frac{1}{2}$ No. 10 can)	6 lb 10 oz	3 qt $\frac{2}{3}$ cup (1 No. 10 can)	2. Drain pineapple, reserving juice. For 50 servings, reserve 2 cups juice. For 100 servings, reserve 1 qt juice.
Frozen orange juice concentrate, reconstituted		3 qt 2 cups		1 gal 3 qt	3. Stir orange juice and pineapple liquid into gelatin mixture. Chill until mixture begins to thicken, approximately 30 minutes.
Canned applesauce	3 lb 6 oz	1 qt 2 cups ($\frac{1}{2}$ No. 10 can)	6 lb 12 oz	3 qt (1 No. 10 can)	4. Fold in pineapple, applesauce, and nuts (optional).
Chopped nuts (optional)	5 $\frac{1}{4}$ oz	1 $\frac{1}{4}$ cups	10 $\frac{1}{2}$ oz	2 $\frac{1}{2}$ cups	
					5. Pour 7 lb 12 oz (3 qt 1 $\frac{1}{2}$ cups) of fruited gelatin into each steamtable pan (12" x 20" x 2 $\frac{1}{2}$ "). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					6. Refrigerate overnight or until set.
					7. Cut each pan 5 x 5 (25 portions per pan).

SERVING:	YIELD:	VOLUME:
1 portion provides $\frac{1}{2}$ cup of fruit.	50 Servings: 15 lb 8 oz	50 Servings: 2 steamtable pans

100 Servings: 31 lb

100 Servings: 4 steamtable pans.

Edited 2006

Orange-Pineapple Gelatin

Fruit

Desserts

C-11

Nutrients Per Serving					
Calories	91	Saturated Fat	0.02 g	Iron	0.27 mg
Protein	0.79 g	Cholesterol	0 mg	Calcium	12 mg
Carbohydrate	22.84 g	Vitamin A	69 IU	Sodium	6 mg
Total Fat	0.12 g	Vitamin C	30.5 mg	Dietary Fiber	0.8 g