

Recipe I / D . . . M15A AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . CUCUMBER AND ONION SALAD Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
70-800035	CUCUMBERS, FRESH (LOP)	15. 00 LB *	1. 87 GAL
70-800055	ONIONS, FRESH (LOP)	3. 00 LB *	1. 44 QT
99-700730	SALT, TABLE 24/ 26 OZ	. 75 OZ	1. 50 TBSP
99-700662	PEPPER, BLACK, PURE	. 00	1. 00 TSP
		Conv Factor:	12. 000
62-000040	SUGAR, WHITE 8/ 5# LBS. OP	1. 00 LB	1. 92 CUP
99-600140	VINEGAR, CIDER 4/ 1 GAL	. 00	1. 50 QT
		Conv Factor:	4. 000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE SALAD VEGETABLES AS DIRECTED ON RECIPE CARD M&G-1. {COP 1} SEE NOTES}
2. COMBINE SLICED CUCUMBERS AND ONIONS. {COP 1} SEE NOTES}
3. COMBINE SALT, PEPPER, SUGAR, AND VINEGAR; BLEND WELL. {COP 2} SEE NOTES}
4. POUR OVER CUCUMBERS AND ONIONS.
5. COVER; REFRIGERATE AT LEAST 1 1/2 HOURS. KEEP REFRIGERATED UNTIL READY TO SERVE. {COP 3} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

IN STEP 1: 17 LB 14 OZ FRESH CUCUMBERS A.P. WILL YIELD
 15 LB SLICED, PARED CUCUMBERS.
 3 LB 6 OZ DRY ONIONS A.P. WILL YIELD 3 LB
 SLICED ONIONS.

YIELD: 100 PORTIONS.

SERVE WITH A 4 OZ. SPOON

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

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Description...	CUCUMBER AND ONION SALAD			Conversion Factor	1.00

CCP Notes:

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 3}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{CCP 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED POINT.

IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.

(1). PROPERLY COVER, LABEL AND DATE PRODUCT.

(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION