

Recipe I / D . . . Q17 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . LYONNAISE CARROTS Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 310300	CARROTS, 6/ 10 FARM	. 00	4. 00 CAN
62- 000040	SUGAR, WHITE 8/ 5# LBS. CP	4. 00 OZ	. 50 CUP
		Conv Factor:	16. 000
99- 700730	SALT, TABLE 24/ 26 OZ	2. 00 OZ	3. 00 TBSP
70- 800055	ONIONS, FRESH (LOP)	1. 00 LB *	3. 00 CUP
79- 200010	MARGARINE 30/ 1 LB	1. 00 LB	2. 00 CUP
99- 700730	SALT, TABLE 24/ 26 OZ	1. 00 OZ	1. 67 TBSP
99- 700662	PEPPER, BLACK, PURE	. 00	1. 00 TSP
		Conv Factor:	12. 000

Method # / Cooking Instructions:

1. COMBINE CARROTS AND SUGAR. BRING TO A BOIL; BOIL 15 MINUTES. DRAIN; PLACE IN PAN.
2. SAUTE CHOPPED ONIONS IN BUTTER OR MARGARINE UNTIL TENDER. ADD TO CARROTS.
3. ADD SALT AND PEPPER; MIX LIGHTLY. BAKE 30 MINUTES.

CCP Notes:

IN STEP 4, 1 LB 2 OZ DRY ONIONS A.P. WILL YIELD 1 LB CHOPPED ONIONS.
 OTHER SIZES AND TYPES OF PANS MAY BE USED. SEE RECIPE

CARD A-25.

PAN SIZE: 18 BY 24 INCH ROASTING PAN

TEMPERATURE: 400 DEGREE F. OVEN

YIELD: 100 PORTIONS (1 PAN).