

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 007 00**

**FRUIT GELATIN**

**Yield** 100

**Portion** 2/3 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
116 cal	28 g	2 g	0 g	0 mg	65 mg	8 mg

**Ingredient**

FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS  
 DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 RESERVED LIQUID  
 WATER,COLD

**Weight**

12-1/2 lbs  
 5-1/8 lbs  
 12-1/2 lbs  
 6-1/4 lbs  
 6-1/4 lbs

**Measure**

1 gal 2 qts  
 2 qts 2-1/2 cup  
 1 gal 2 qts  
 3 qts  
 3 qts

**Issue**

**Method**

- 1 Drain fruit; reserve juice for use in Step 3 and fruit for use in Step 5.
- 2 Dissolve gelatin in boiling water.
- 3 Add juice and water; stir to mix well.
- 4 Pour about 1 gallon into each pan. Chill until slightly thickened.
- 5 Fold an equal quantity of fruit into gelatin in each pan. Chill until firm. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 In Step 1, 2 No. 10 cans of the following canned fruit may be used per 100 servings: Canned Fruit Cocktail, Canned Mixed Fruit Chunks, Canned Peaches, quarters or slices, Canned Pears, quarters or slices, Canned Pineapple, chunks or tidbits.