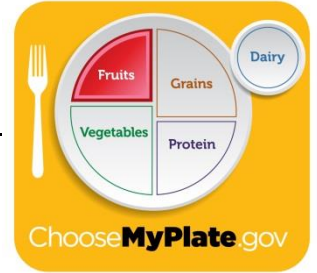


Peaches with Blueberries



Recipe Source: Chef Bill Knapp
 Recipe Group: FRUITS

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: peach & topping

009236 PEACHES,RAW..... 009050 BLUEBERRIES,RAW..... 901530 SUGARS,BROWN,LIGHT.... 001145 BUTTER,WITHOUT SALT.... 009152 LEMON JUICE,RAW.....	25 small (2-1/2" dia) 6 1/2 LB 2 CUP, packed 1/2 LB 1/2 CUP	1) Combine the blueberries, brown sugar, and lemon juice in a mixing bowl and let sit. 2) Cut the peaches in half and remove the pit. 3) Line the peaches in a hotel pan, cut side up. 4) Over low heat, melt the butter till the milk fats separate and rise to the top. Skim off the fat. Pour the clarified butter over the peaches. 5) Evenly distribute the blueberry mixture over the top of the peaches.
		6) Seal the hotel pan with cling wrap then foil and bake for 20 minutes at 350° F. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher
		7) Serve half peach topped with 1/4 cup cooked blueberries.

*Nutrients are based upon 1 Portion Size (peach & topping)

Calories	125 kcal	Cholesterol	9.75 mg	Protein	1.09 g	Calcium	15.98 mg	29.00%	Calories from Total Fat
Total Fat	4.04 g	Sodium	3.58 mg	Vitamin A	75.25 RE	Iron	0.39 mg	16.93%	Calories from Saturated Fat
Saturated Fat	2.36 g	Carbohydrates	23.55 g	Vitamin A	357.24 IU	Water ¹	110.61 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	2.40 g	Vitamin C	10.95 mg	Ash ¹	0.47 g	75.08%	Calories from Carbohydrates
								3.46%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

