



**RECIPE NAME:** Honey Dilled Carrots

**File No:**

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: ½ cup	
Serving Utensil: 4 fl. Oz spoodle	
Servings per Pan:	

Recipe Adapted From:  
  
La Conner  
School District



Ingredients	Weight	Measure	Procedure
Carrots, Raw, Baby Butter, Unsalted Honey Dill Weed, Dried Salt	10 lb 8 oz 5 oz	½ cup + 2 Tbsp 1 ¾ tsp 1 ¾ tsp	<ol style="list-style-type: none"> <li>1. Wash and clean all carrots. Slice into uniform, bite-sized pieces.</li> <li>2. Steam carrots until fork tender, do not overcook.</li> <li>3. Melt butter and mix with honey, dill, and salt.</li> <li>4. Place cooked carrots in a steam table pan, appropriately sized.</li> <li>5. Toss carrots with butter/honey mixture.</li> </ol> <p>CCP: Hold at 135°F or above for service.</p>
Total Yield:		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

**Meal Component Contribution/Nutrition Analysis Based on Portion Size**

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):      DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
			½ c.			
Fruits						
Grains						
Calories:	67					
Saturated Fat (g):	1.45 g					
Sodium (mg):	156.24 mg					