

Dipping Delights



Yield: 100 Dipping Plates

4.5 ounces or 127.35 grams

Meal Equivalencies: 1.5 m/meat alternates, 1/8 cup other vegetable, 3/8 cup red/orange vegetable, 1/4 cup dark green vegetable

Ingredients

California Ripe Olives, Low Sodium, Sliced	3 quarts, 1/2 cup
Plain Fat Free Yogurt	6 quarts, 1 cup
Mayonnaise, Reduced Sodium, RF	3 quarts, 1/2 cup
Ranch Dressing Mix, dry, original	10 ounces
Fresh Carrot Chips (sliced), RTU	4 pounds
Fresh Broccoli Florets, RTU	3 pounds, 8 ounces
Fresh Grape Tomatoes	8 pounds, 6 ounces
Mozzarella Cheese Sticks (1 oz., IW)	6 pounds, 4 ounces

Directions Prior to Day of Service:

Pre-Prep:

SOP: Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining

CCP: Hold below 41°F

Prep:

Prep:

CCP: Prepare foods at room temperature in two hours or less

CCP: Hold below 41°F

- Clean and sanitize prep area
- Pull olives from dry storage
- Wipe off all lids and place in cooler overnight
- Pull mayonnaise and ranch dressing mix from dry storage and place at work station
- Pull large mixing bowl and whisk and place at work station
- Pull yogurt from cooler and place at work station
- Wash hands thoroughly and cover with gloves
- Empty yogurt into mixing bowl
- Whisk in the dry ranch seasoning mix; whisk in mayonnaise; mix well
- Using a 3 ounce ladle, place dip into 4 ounce soufflés
- Cover; place cups in deep pan, 3 deep and date stamp
- Place in cooler overnight

Day of Service:

Pre-Prep:

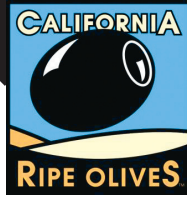
SOP: Never handle ready-to-eat-foods with bare hands

Prep:

CCP: Hold below 41°F

- Clean and sanitize prep area
- Pull 100 boats or plates and place at work station
- Pull olives, tomatoes, carrots and broccoli from cooler and place at work station
- Wipe off olive lids and open, carefully discarding lids
- Drain olives well
- Wash hands thoroughly and cover with gloves
- Using a 1 ounce spoodle, place 1/8 cup of olives on plate
- Using a 1 ounce spoodle, place 1/8 cup of carrot coins on plate
- Using a 2 ounce spoodle, place 1/4 cup of grape tomatoes on plate
- Using a 2 ounce spoodle, place 1/4 cup broccoli florets on plate
- Cover and date stamp
- Place in cooler until service

(Continued on next page)



Dipping Delights

Day of Service, cont'd:

Prep:

CCP: Hold below 41°F

CCP: Hold below 41°F

Serve:

CCP: Hold below 41°F

- When time for service, pull the anticipated plates needed and place on service line in a cold well
- Pull cheese sticks and yogurt dip and place on service line in cold wells
- Serve one dipping plate containing $\frac{3}{4}$ cup vegetable, 1 cheese stick and 1 yogurt dip