



# Olive Blossom



**Yield: 100** (½ cup vegetable)

**2.2 ounces or 61.75 grams**

**Meal Equivalencies:** ¾ cup red/orange vegetable, ⅛ cup other vegetable

## Ingredients

California Ripe Olives, Low Sodium, Whole, Large	3 quarts, ½ cup
Carrot Sticks (4 – ½" by 4")	9 pounds, 12 ounces

## Directions Prior to Day of Service:

**Pre-Prep:**

- Pull olives from dry storage

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

**CCP:** Hold below 41°F

- Wipe off all lids and place in cooler overnight
- Wash hands thoroughly

## Day of Service:

**Prep:**

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

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

**CCP:** Hold below 41°F

- Clean and sanitize prep area
- Pull olives from cooler and wipe off lids
- Open olives, drain well and place at work station
- Pull RTU carrot sticks from cooler, and place at work station
- Pull 100 small boats and place at work station
- Wash hands thoroughly and cover with gloves
- Place 4 carrot sticks into each container
- Gently press olive onto top of carrot stick
- Cover and date stamp
- Place in cooler until service

**Serve:**

**CCP:** Hold below 41°F

- Serve one "bunch" of carrot blossoms