

# Project Bread

**Recipe: 000459 Remoulade Sauce**

Recipe Source: Chefs in School  
 Recipe Group: SAUCE

**Recipe HACCP Process:**

Alternate Recipe Name:  
 Number of Portions: 100  
 Size of Portion: 1/2 Ounce

009193 OLIVES,RIPE,CND (SMALL-EXTRA LRG)... 011215 GARLIC,RAW..... 011282 ONIONS,RAW..... 011937 PICKLES,CUCUMBER,DILL.....	3/4 CUP 5 TSP, chopped 3/4 medium (2-1/2" dia) 1 LB + 10 OZ	1. Place green olives, garlic, onion, and pickle spears into the chopper and run until everything is chopped into tiny pieces, but not a paste.
002007 CELERY SEED..... 009152 LEMON JUICE,RAW..... 083730 MUSTARD YELLOW PREPARED..... 043355 MAYONNAISE,LO NA,LO CAL OR DIET..... 002029 PARSLEY,DRIED..... 901561 THYME LEAF,DRIED.....	2 1/2 TSP 1 TBSP + 2 TSP 1 1/2 CUP + 2 TBSP 1 QT 2 1/2 TSP 1 3/4 TSP, ground	2. In a large bowl, combine the olive mixture with the celery seed, lemon juice, mustard, mayonnaise, parsley, and thyme, and mix until evenly distributed.

\*Nutrients are based upon 1 Portion Size (1/2 Ounce)

Calories	25 kcal	Cholesterol	2.15 mg	Protein	0.17 g	Calcium	7.10 mg	69.94%	Calories from Total Fat
Total Fat	1.91 g	Sodium	98.25 mg	Vitamin A	3.23 RE	Iron	0.15 mg	11.61%	Calories from Saturated Fat
Saturated Fat	0.32 g	Carbohydrates	1.96 g	Vitamin A	18.80 IU	Water <sup>1</sup>	14.43 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>1</sup>	*0.00* g	Dietary Fiber	0.16 g	Vitamin C	0.31 mg	Ash <sup>1</sup>	0.43 g	31.77%	Calories from Carbohydrates
								2.84%	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

<sup>1</sup> - denotes optional nutrient values

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz				? - Milk
Grain..... oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
<b>Moisture &amp; Fat Change</b>				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat

**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.**

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Type of Fat.....			
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**Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	009193	OLIVES,RIPE,CND (SMALL-EXTRA LRG)			
I	011215	GARLIC,RAW			
I	011282	ONIONS,RAW			
I	011937	PICKLES,CUCUMBER,DILL			
I	002007	CELERY SEED			
I	009152	LEMON JUICE,RAW			
I	083730	MUSTARD YELLOW PREPARED			
I	043355	MAYONNAISE,LO NA,LO CAL OR DIET			
I	002029	PARSLEY,DRIED			
I	901561	THYME LEAF,DRIED			

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