

Razzy Cranberry Grape Gelatin

A recipe for every season.

One ½ cup
serving provides

½ cup fruit





Razzy Cranberry Grape Gelatin

Yield: 48 servings

Serving Size: 1/2 cup

Prep Time: 20 minutes

Cook Time: 10 minutes

Set Time: 3 hours

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INGREDIENTS

WEIGHT

MEASURE

DIRECTIONS

Grapes, seedless, red, off stem*

6 lb.

5 qt.

1. Wash grapes thoroughly and remove stems.

2. Process grapes in food processor until finely chopped. Remove from processor bowl and hold.

Juice, grape or 100% grape blend
Gelatin, raspberry-flavored**

18 oz.

1 1/2 qt.

3. In a large stainless steel sauce pot, bring grape juice to a boil. Remove from heat. Stir in gelatin until dissolved.

Cranberry sauce, whole-berry

5 cups

4. Mix in cranberry sauce and mix/mash until dissolved.

5. Stir in grapes and mix thoroughly.

6. **To Serve:** Ladle or scoop (#8) 1/2 cup portions into 6 oz. cups or dishes and refrigerate. Chill at least 3 hours to set properly. Or place in a deep quarter hotel pan, chill and scoop after firm.

*Other fruits may be stirred into gelatin base, including dried cranberries, mango, melon, berries, apples, pears, peaches, etc.

**Use sugar-free gelatin as an alternative.

COOLING: CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA recommended method.

SERVING: One 1/2 cup serving provides 1/2 cup fruit

NUTRIENTS PER SERVING:

Calories 142 kcal

Saturated Fat 0.06 g

Cholesterol 0 mg

Carbohydrate 34.20 g

Protein 1.19 g

Calcium 10.44 mg

Vitamin A 5.67 RE (57.95 IU)

Total Fat 0.20 g

Trans Fat 0 g

Sodium 57.61 mg

Dietary Fiber 0.54 g

Vitamin C 10.55 mg

Iron 0.22 mg

0.41% Calories from Saturated Fat

Created by Pamela Zuberbier of St. Peter's Lutheran School in Fond du Lac, WI for the Cranberry Marketing Committee USA / Wisconsin School Foodservice Cranberry Recipe Contest

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