Broccoli Raisin Salad

HACCP Process #1 No Cook Preparation

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>48 Servings</th>
<th>Measure</th>
<th>96 Servings</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, fresh, chopped</td>
<td>3 pounds 8 ounces</td>
<td>3 quarts</td>
<td>7 pounds</td>
<td>1 gallon + 2 quarts</td>
</tr>
<tr>
<td>Raisins</td>
<td>2 cups</td>
<td></td>
<td>1 quart</td>
<td></td>
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<tr>
<td>Red onion, finely chopped</td>
<td>1⅓ cups</td>
<td></td>
<td>2⅔ cups</td>
<td></td>
</tr>
<tr>
<td>Sunflower seeds, unsalted</td>
<td>1⅓ cups</td>
<td></td>
<td>2⅔ cups</td>
<td></td>
</tr>
<tr>
<td>Bacon bits</td>
<td>1⅓ cups</td>
<td></td>
<td>2⅔ cups</td>
<td></td>
</tr>
<tr>
<td>Light mayonnaise</td>
<td>2⅔ cups</td>
<td></td>
<td>1 quart + 1⅓ cups</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1⅓ cups</td>
<td></td>
<td>2⅔ cups</td>
<td></td>
</tr>
<tr>
<td>Red wine vinegar</td>
<td>¼ cup + 2 Tablespoons</td>
<td></td>
<td>¼ cup</td>
<td></td>
</tr>
</tbody>
</table>

**Nutrients Per Serving**

- Calories: 124
- Total Fat: 5.8 g
- Saturated Fat: 0.7 g
- Cholesterol: 4 mg
- Sodium: 199 mg
- Carbohydrate: 16 g
- Dietary Fiber: 2 g
- Protein: 4 g
- Vitamin A: 206 IU
- Vitamin C: 30 mg
- Iron: 1 mg
- Calcium: 22 mg

1 Serving Provides:
- CACFP: ½ cup Vegetables
- NSLP: ½ cup Dark Green Vegetables
- SFSP: ½ cup Vegetables

**Directions**

1. Combine chopped broccoli, raisins, chopped onion, sunflower seeds and bacon bits in a large bowl.

2. Combine mayonnaise, sugar and vinegar in a small bowl.

3. Stir mayonnaise mixture into salad.

   CCP: Hold for cold service at or below 41°F.

   Serve ⅔ cup portions using a #6 scoop.

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