



## ***Recipe #411 Diabetic Friendly Carrots Serving Size and Ingredients: 8 oz.***

25 Servings	50 Servings	100 Servings	Ingredients
10 lbs.	20 lbs.	40 lbs.	Carrots, Sliced, Frozen
3 tsp.	6 tsp.	12 tsp.	Salt, Iodized
1 cup	2 cup	2 cups	Margarine, Solids
2 Tbsp.	3 tbsp.	3 Tbsp.	Parsley, Flakes, Dehydrated

## ***Recipe # 411 Diabetic Friendly Carrots*** ***Instructions:***

1. Place carrots in perforated Steam table pan.
2. Add parsley flakes, Stir gently
3. Melt margarine, Add margarine, add salt to pan. Stir gently.
4. Heat to 165 F.
5. If holding, hold at 140 F. or above. Serve at 165F

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