

Recipe Name:	Berry Topping
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Frozen Berries	6 Pounds	Sysco		
Sugar	$\frac{3}{8}$ Cup	Sysco		
Water	12 Oz	Sysco		
Cornstarch	$\frac{3}{8}$ Cup	Sysco		

Instructions
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> a. pan type and size b. whether you line the pan with parchment paper c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) d. whether you cover with parchment paper and foil e. oven temperatures, cooking times f. internal temperature checks <p><i>Include if applicable: Packaging information</i> (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)</p> <p>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</p>
1: Place 6 pounds of berries in a large stockpot
2: Add sugar, water, and cornstarch
3: Heat berries until boiling. Turn to simmer and cook for 8 to 10 minutes. Stir constantly with a heat-resistant spatula to prevent berry damage. Do not overcook berries, they should remain whole and maintain shape

Yield:	50
Recipe #:	33