

<b>Recipe Name:</b>	Cherry Pie Filling
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<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Cherry Pie Filling	½ Cup	Sysco Classic	4016523	Fruit
		6/#10 Cans		

<b>Instructions</b>
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.</p> <p><i>Include if applicable: <b>Cooking details</b></i></p> <ol style="list-style-type: none"> <li>pan type and size</li> <li>whether you line the pan with parchment paper</li> <li>number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)</li> <li>whether you cover with parchment paper and foil</li> <li>oven temperatures, cooking times</li> <li>internal temperature checks</li> </ol> <p><i>Include if applicable: <b>Packaging information</b> (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)</i></p> <p><b><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></b></p> <ol style="list-style-type: none"> <li>Open cans</li> <li>Heat in sauce pot until internal temperature is 165 degrees</li> <li>Serve in 2oz portions, can be garnished with whip cream</li> </ol>

<b>Yield:</b>	138
<b>Recipe #:</b>	3