

GR-259393 · Marinated Mushrooms · 0.5 c · 100 servings

 Other Veg: 1/2

Instructions

Mushrooms, white 27 lb	Spice, italian seasoning 8.4 oz	Vinegar, white distilled 11.2 oz
Water, tap, municipal 2 1/2 qt	Oil, extra virgin olive, salad or cooking 1 1/4 qt	

1. Clean and sanitize workstation. Pull all ingredients and place at workstation. Pull equipment needed. Wash hands thoroughly.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

2. Prepare mushrooms by using a sprayer head at your produce station and lightly rinse, shake off excess moisture, and air dry before processing.
2. In a steamer or steam-jacketed kettle, cook the mushrooms for 3-5 minutes or until just softened. Chill and reserve.

CCP: Cool to 70°F within 2 hours and 70°F to 41°F or lower within an additional 4 hours. Check and record temperature.

CCP: Hold at 41°F or below. Check and record temperature.

3. Mix seasonings, vinegar, and water together. Slowly drizzle the oil into the seasoning mix while whisking constantly. Reserve.
4. Add mixture to mushrooms when chilled.
5. Cover and chill for 24 hours.

CCP: Cool to 70°F within 2 hours and 70°F to 41°F or lower within an additional 4 hours. Check and record temperature.

CCP: Hold at 41°F or below. Check and record temperature.

Marinated Mushrooms

Nutrition Facts

Servings Per Container 1

Serving Size 0.5 c

Amount Per Serving

Calories 130

% Daily Value*

Total Fat 11g 15%

Saturated Fat 2g 8%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 3mg 0%

Total Carbohydrate 6g 2%

Dietary Fiber 3g 10%

Sugars 3g

Protein 3g 5%

Vitamin D: 1% DV • Potassium: 10% DV

Calcium: 1% DV • Vitamin A: 0% DV

Iron: 12% DV • Vitamin C: 5% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.