

PUREED FRUIT COCKTAIL		PORTION SIZE: #8 Scoop (½ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Canned Pears, <u>drained</u> (reserve liquid)	1 ¼ qt	1 qt + 3 ½ cups	2 ½ qt	3 ¾ qt	
Reserved liquid from pears (add water, if necessary)	1 ½ cups	2 ¼ cups	3 cups	1 qt	
RESOURCE® ThickenUp®	1 ⅓ cups	2 cups	2 ⅔ cups	1 qt	
Canned Peaches, <u>drained</u> (reserve liquid)	1 ¼ qt	1 qt + 3 ½ cups	2 ½ qt	3 ¾ qt	
Reserved liquid from peaches (add water, if necessary)	1 ½ cups	2 ¼ cups	3 cups	1 qt	
RESOURCE® ThickenUp®	1 ⅓ cups	2 cups	2 ⅔ cups	1 qt	
Maraschino Cherries, <u>drained</u> (reserve liquid)	1 cup	1 ½ cups	2 cups	3 cups	
Reserved liquid from cherries (add water, if necessary)	2 Tbsp	3 Tbsp	¼ cup	6 Tbsp	
RESOURCE® ThickenUp®	3 tsp	¼ cup	⅓ cup	½ cup	
Pan Size	½ steam table pan (2-Inch deep)	⅓ + ½ steam table pan (2-Inch deep)	Full steam table pan (2-Inch deep)	Full and ½ steam table pans (2-Inch deep)	

PUREED FRUIT COCKTAIL (CONTINUED)**HOW TO PREPARE:**

1. Place pears and liquid in bowl of blender or food processor and puree until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
3. Pour into pan coated with non-stick cooking spray. Cover tightly and freeze.
5. Puree peaches with liquid in blender or food processor until smooth.
6. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
7. Pour into separate pan coated with non-stick cooking spray. Cover tightly and freeze.
9. Puree cherries with liquid in blender or food processor until smooth.
10. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
11. Pour into shallow container; cover tightly and freeze.
12. While still frozen, cut pears and peaches into about ½ x ½ inch cubes.
13. While still frozen, combine half pears and half peaches in a large bowl; toss lightly to mix. Store bowl of fruit cocktail cubes covered in the freezer until ready to portion.
14. Portion one #8 scoop (½ cup) frozen fruit cocktail per serving. Garnish each serving with 2 teaspoons pureed maraschino cherries. (A melon-baller can be used for making cherry-halves.)
15. Thaw completely before serving.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.