

PUREED CANADIAN BACON		PORTION SIZE: #16 Scoop (¼ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Canadian Bacon, <u>cooked</u>	2 oz	12 oz	1 lb 8 oz	3 lb	
Water or Pineapple Juice, <u>hot</u>	1 Tbsp	¼ cup + 2 Tbsp	¾ cup	1 ½ cups	
RESOURCE® ThickenUp®	½ tsp	3 tsp	2 Tbsp	¼ cup	

HOW TO PREPARE:

1. Place Canadian bacon into bowl of blender or food processor. Add hot liquid and puree until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping side of bowl as necessary.
3. Pour into a pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #16 scoop (¼ cup) per serving. If desired, use a spatula to flatten and shape to resemble a circle.

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