

CARROT STICKS - PREPPED

5/13/2024

Yield: 5 pounds

Shelf Life: 3 days

Equipment: Gloves, large lexan, collander, timer 1/6 pans with drip pans and lids

AMOUNTS

INGREDIENTS

5 pounds	Carrots - Matchstick 1/8" x 1/8" die-cut only (not shredded)
3 gallons	Water
1 gallon	Ice

PROCEDURE

1. Fill up large lexan pan with water and ice.
2. Add carrots to the ice bath, agitate and soak for **5 minutes. SET TIMER!!**
3. Once the carrots are completely chilled, skim any remaining ice from surface of the water.
NOTE: Carrots must not be stored with water or ice. Carrots must always be stored in drip pans.
4. Store refrigerated.
5. Label, Date, and Rotate.

C: Bright orange; Not brown; 1/8" x 1/8" die-cut; Not shredded.

T: Crunchy; texture between peanuts and peanut brittle.

F/A: Sweet carrot; Not sour

HR: 1/6 pan with drip pan; Refrigerated

SL: 3 days