



Recipe # 007

## Apple and cucumber salad with honey dressing

(From the Massachusetts Farm to School cookbook)

<b>Approximate servings</b>	450
<b>Portion size</b>	¼ cup

***For the dressing (makes 1 gallon):***

<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
Vegetable oil		6½ cups
White wine vinegar		3 cups
Honey		1¼ cups
Apple juice		3½ cups
Salt		5 tablespoons
Ground black pepper		2½ tablespoons
Lemons	juiced	Juice of 10 (1¼ cups)

***For the salad:***

<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
Cucumbers	washed	1 case (24-count)
Red apples		40 pounds

### Method

- Make the dressing: whisk all the dressing ingredients together until the honey has dissolved. The dressing can be made 1 to 2 days in advance and refrigerated.
- Slice the cucumbers using the thin slicing blade of the food prep machine.
- Divide them between 4 deep hotel pans.
- Whisk the dressing well and pour a quarter of the dressing into each hotel pan.
- Change the blade on the food prep machine to the thick slicing blade then core the apples and cut them in half.
- Slice the apples and divide them among the hotel pans, tossing them to coat with the dressing and prevent them from turning brown.
- This can be made up to 2 hours before serving; stir often as the salad stands and during service.