

PUREED RICE		<b>PORTION SIZE:</b> 1 - #8 scoop ( <sup>1</sup> / <sub>2</sub> cup)		
	NUMBER OF SERVINGS			
INGREDIENTS	1	6	12	24
Rice, <u>cooked</u>	½ cup	3 cups	1 ½ qt	3 qt
Broth, <u>hot</u>	2 Tbsp	³∕₄ cup	1 ½ cups	3 cups
Margarine, <u>melted</u>	½ tsp	1 Tbsp	2 Tbsp	¼ cup
RESOURCE® ThickenUp®	½ tsp	1 Tbsp	2 Tbsp	¼ cup

## HOW TO PREPARE:

- 1. Puree cooked rice with hot liquid and margarine until smooth in texture.
- 2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
- 3. Pour into steam table 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 #8 scoop ( $\frac{1}{2}$  cup) per serving.

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