

Candied Shallots

Yield: 83 oz.

Ingredients:

	Cleaned Shallots	5 lbs.
261564	Chicken Broth	6 qt.
299405	Unsalted butter, cut into small chunks	7 oz.
	Granulated Sugar	1-2/3 lbs.

Directions:

Cut shallots into 8" pieces. Place in a large roundau or sauté pan. Add the chicken broth and butter. Sprinkle the sugar on top. Bring to a boil. Reduce heat to low and simmer for approximately 1 ½ hours, or until the broth has cooked out. Remove from heat and place in a clean storage container. *Critical Control Point (CCP): Foods must be cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within an additional 4 hours. Label, date, and refrigerate for future service. CCP: Cold foods held for later service must maintain a maximum internal temperature of 41°F.*

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