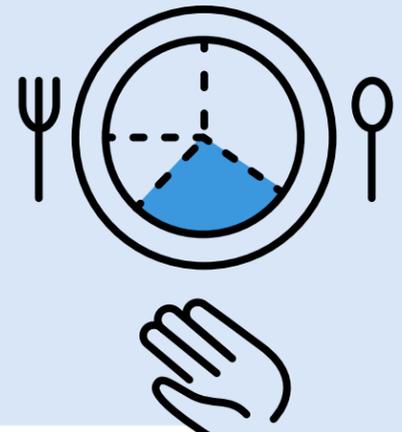
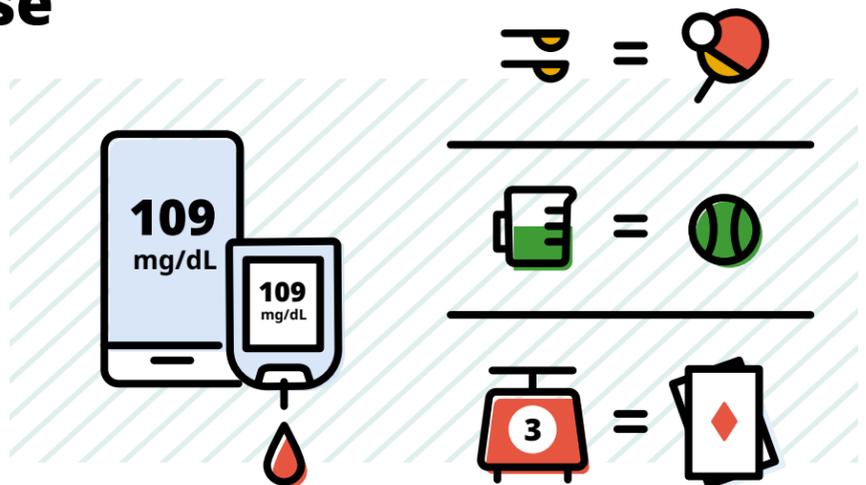


# Managing Portions and Serving Sizes



## Overdoing it on portion size can affect your blood glucose

To build balanced, diabetes-friendly meals, it's helpful to know the size of the portions you're getting. But if you don't have a kitchen scale or measuring cup handy, how do you judge? These simple visual comparisons can help. (Be sure to double-check recommended serving sizes—they may vary from item to item.)



### 2 tablespoons

of peanut butter or salad dressing is comparable to a **ping-pong ball**



### ¼ cup

of dried fruit or nuts is about the size of a **golf ball**



### ½ cup

of cooked rice, oatmeal, or pasta is about as big as a **tennis ball**



### 1 cup

of milk, plain yogurt, or cut raw fruits or vegetables is comparable to a **baseball**



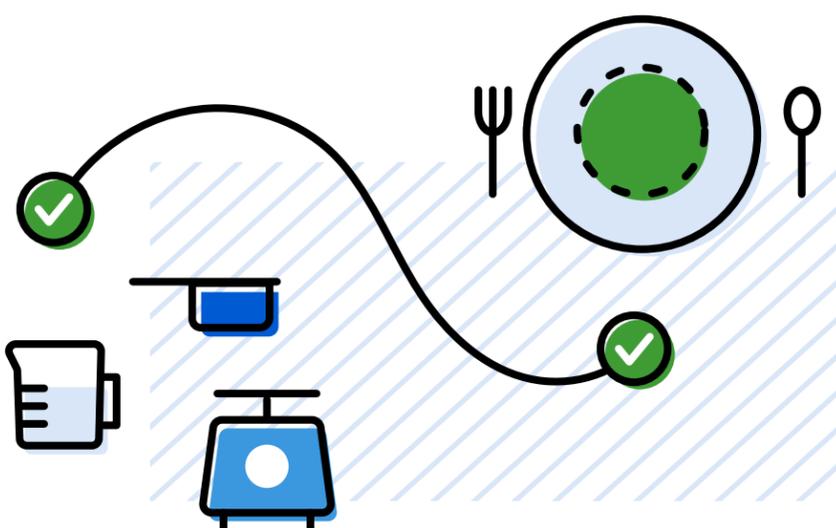
### 3 ounces of meat or poultry

roughly compares to a **deck of cards**



### 3 ounces of fish

roughly compares to a **checkbook** (remember those?)



## Tips for everyday portion control

Portion sizes have gotten bigger over the past few decades. To stick to recommended portion sizes, it can help to:

**Weigh or measure whenever possible**

**Use smaller plates and dishes**

**Avoid "supersize" portions**



Looking for more about diabetes-friendly eating?  
Visit [Cornerstones4Care.com](https://www.cornerstones4care.com) for recipes, tips, and more.