SALADS, SALAD DRESSINGS, AND RELISHES No.M 009 01 COLE SLAW WITH VINEGAR DRESSING

Yield 100 Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
47 cal	12 g	1 g	0 g	0 mg	127 mg	29 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	1-3/4 lbs	1 qts	
VINEGAR, DISTILLED	2-1/8 lbs	1 qts	
WATER	8-1/3 oz	1 cup	
CABBAGE,GREEN,FRESH,SHREDDED	13 lbs	5 gal 1 qts	16-1/4 lbs

Method

- 1 Combine black pepper, salt, granulated sugar, vinegar, and water; mix well.
- 2 Pour dressing over cabbage; toss lightly until well mixed.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.