

SALADS, SALAD DRESSINGS, AND RELISHES No.M 027 00

GERMAN COLE SLAW

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
60 cal	5 g	1 g	4 g	0 mg	153 mg	29 mg

Ingredient

ONIONS,FRESH,CHOPPED
 PEPPERS,GREEN,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 CABBAGE,GREEN,FRESH,SHREDDED
 VINEGAR,DISTILLED
 OIL,SALAD
 SUGAR,GRANULATED
 SALT
 PEPPER,BLACK,GROUND
 PIMIENTO,CANNED,DRAINED,CHOPPED

Weight

12 oz
 12 oz
 12 oz
 12 lbs
 1-5/8 lbs
 1 lbs
 3-1/2 oz
 1-1/4 oz
 1/8 oz
 4-1/4 oz

Measure

2-1/8 cup
 2-1/4 cup
 2-7/8 cup
 4 gal 3-1/2 qts
 3 cup
 2 cup
 1/2 cup
 2 tbsp
 1/8 tsp
 1/2 cup 2 tbsp

Issue

13-1/3 oz
 14-5/8 oz
 1 lbs
 15 lbs

Method

- 1 Combine onions, peppers, celery, and cabbage; toss lightly.
- 2 Combine vinegar, salad oil or olive oil, sugar, salt, and pepper; pour over cabbage mixture; mix well.
- 3 Garnish with pimientos. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.