## SALADS, SALAD DRESSINGS, AND RELISHES No.M 053 01 COUNTRY STYLE TOMATO SALAD

Yield 100 Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
53 cal	8 g	1 g	2 g	0 mg	119 mg	9 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
TOMATOES,FRESH,CHOPPED	15 lbs	2 gal 1-1/2 qts	15-1/3 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1-1/2 lbs	1 qts 1/2 cup	1-7/8 lbs
CELERY,FRESH,CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
SALT	1 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
VINEGAR, DISTILLED	1-5/8 lbs	3 cup	
SUGAR,GRANULATED	12-1/3 oz	1-3/4 cup	
OIL,SALAD	7-2/3  oz	1 cup	

## Method

- 1 Cut tomatoes into 1/2-inch cubes.
- 2 Add chopped onions, chopped fresh sweet peppers, chopped celery, salt, and pepper. Toss lightly. Cover; refrigerate until ready to serve.
- 3 Combine vinegar, granulated sugar, and salad oil. Add to salad; toss.
- 4 Cover; marinate in refrigerator at least 1 hour before serving. CCP: Hold for service at 41 F. or lower.