

SALADS, SALAD DRESSINGS, AND RELISHES No.M 008 01

MEXICAN COLE SLAW

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
121 cal	10 g	1 g	9 g	6 mg	268 mg	23 mg

Ingredient

CABBAGE, GREEN, FRESH, SHREDDED
 SALAD DRESSING, MAYONNAISE TYPE
 SALT
 SUGAR, GRANULATED
 CELERY, FRESH, CHOPPED
 TOMATOES, FRESH, CHOPPED
 ONIONS, FRESH, CHOPPED
 PEPPERS, GREEN, FRESH, MEDIUM, SHREDDED
 VINEGAR, DISTILLED

Weight

6-3/4 lbs
 4 lbs
 1-1/4 oz
 10-5/8 oz
 3-1/8 lbs
 4-3/8 lbs
 7-1/2 oz
 4 lbs
 4-1/8 oz

Measure

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

Issue

8-1/2 lbs

 4-1/4 lbs
 4-1/2 lbs
 8-1/3 oz
 4-7/8 lbs

Method

- 1 Chill cabbage in covered container until crisp.
- 2 Combine Salad Dressing, salt, sugar, celery, tomatoes, onions, peppers, and vinegar.
- 3 Add to cabbage; mix well.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.