## Coleslaw

Component: Vegetable Recipe Category: Salad Recipe #E-09

	50 S	50 ServingsServings		Servings	
Ingredients	Weight	Measure	Weight	Measure	Directions
*Cabbage, fresh, chilled, finely chopped	3 lb 11 oz	1 gal 2 qt			Thoroughly rinse fresh produce in cool, potable running water before cutting.
*Carrots, fresh finely shredded	6 oz	1 ¾ cups			Place cabbage, carrots, and peppers (optional) in large bowl and toss lightly to mix.
*Green pepper, fresh, chopped (optional)	2 ½ oz	½ cup			2. If serving to children under 3 years of age, finely chop all ingredients to 1/8-inch size or less.
Reduced calorie salad dressing OR	14 oz	1 ¾ cups			3. Dressing: In a separate bowl, combine salad dressing or mayonnaise, sugar, celery seed, dry mustard, and vinegar.
Reduced fat mayonnaise	14 oz	1 ¾ cups			4. Pour dressing over vegetables. Mix thoroughly.
Sugar		2 Tbsp			5. Spread into pan(s) (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Celery seed, ground		2 tsp			6. Cover. Refrigerate immediately until ready to serve.
Dry mustard		1 tsp			Reduce the volume or size of foods before cooling. Cooling must progress from 70° F to 41° F within four hours for safety
White vinegar		2 Tbsp			Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination by raw foods.  7. Mix lightly before serving.  Cold foods must be held under temperature control at 41° F or lower. Food temperatures must be checked every four hours, and discarded if found to be greater than 41° F.

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## Notes:

1) For best results, shred cabbage and store overnight; add dressing just before serving.

- 2) If recipe is prepared in advance, the yield will be reduced.
- 3) Nutrients calculated using Food Processor.

Marketing Guide for Selected Items							
Food as Purchased for	50 Servings	100 Servings					
Cabbage	4 lb 12 oz	9 lb 8 oz					
Carrots	8 oz	16 oz					
Green peppers	4 oz	8 oz					

Serving: ¼ cup (No. 16 scoop) provides ¼ cup of vegetable

1-2 years: ½ cup (only serve to this group if all ingredients are finely chopped to ½- inch or less)

3-5 years: 1/4 cup

6-18 years: varies, see menu

Nutrients Per Serving							
Calories	42.85 Saturated Fat		0.47 g	Iron	0.22 mg		
Protein	0.54 g	Cholesterol	2.77 mg	Calcium	15.86 mg		
Carbohydrate	2.92 g	Vitamin A	31.61 RAE mcg	Sodium	75.81 mg		
Total Fat	3.43 g	Vitamin C	13.65 mg	Dietary Fiber (2016)	0.96 g		