Coleslaw

ngs leasure gal 2 qt ¾ cups ½ cup	Weight	Servings Measure	Directions Thoroughly rinse fresh produce in cool, potable running water before cutting. 1. Place cabbage, carrots, and peppers (optional) in large bowl and toss lightly to mix.	
gal 2 qt ¾ cups ½ cup	Weight	Measure	 Thoroughly rinse fresh produce in cool, potable running water before cutting. 1. Place cabbage, carrots, and peppers (optional) in large bowl and toss lightly to mix. 	
³ ⁄ ₄ cups ¹ ⁄ ₂ cup			<i>before cutting.</i> 1. Place cabbage, carrots, and peppers (optional) in large bowl and toss lightly to mix.	
½ cup			bowl and toss lightly to mix.	
³ ⁄ ₄ cups			2. If serving to children under 3 years of age, finely chop all ingredients to ¹ / ₆ -inch size or less.	
			3. Dressing: In a separate bowl, combine salad dressing or mayonnaise, sugar, celery seed, dry mustard, and vinegar.	
¾ cups			4. Pour dressing over vegetables. Mix thoroughly.	
2 Tbsp			5. Spread into pan(s) (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.	
2 tsp			6. Cover. Refrigerate immediately until ready to serve.	
1 tsp			Reduce the volume or size of foods before cooling. Cooling must progress from 70° F to 41° F within four hours for safe	
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. 	
2	2 tsp 1 tsp	2 tsp 1 tsp	2 tsp 1 tsp	

Coleslaw

Component: Vegetable

Recipe Category: Salad

Recipe #E-09

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