500094 - CREAMY COLE SLAW : USDA E-06	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #1 No Cook Number of Portions: 50 Size of Portion: 1/4 CUP				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
011109 CABBAGE,RAW.....	3 lbs + 11 OZS (shredded)	1. Place cabbage, carrots, and peppers (optional) in large bowl and toss lightly to mix.
011124 CARROTS,RAW.....	1 3/4 CUPS (grated)	
004622 SALAD DRSG,MAYO TYPE,RED CAL-COMMOD...	1 3/4 cups	2. Combine salad dressing or mayonnaise, sugar, celery seed, dry mustard, and vinegar.
019335 SUGARS,GRANULATED.....	2 Tbsp	3. Pour dressing over vegetables. Mix thoroughly. Spread 5 lb 3 oz(approximately 3 qt ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less (see Special Tips).
002007 CELERY SEED.....	2 tsp	
090018 MUSTARD,POWDER/DRY.....	1 tsp	
002053 VINEGAR,DISTILLED.....	2 Tbsp	For 50 servings, use 1 pan. For 100 servings, use 2 pans.
		4. **CCP: Cool to 41° F or lower within 4 hours.**
		Cover. Refrigerate until ready to serve.
		5. Mix lightly before serving. Portion with No. 16 scoop (¼ cup).
		Food as Purchased
		50 Servings / **100 Servings**
		Cabbage: 4 lb 4 oz / 8 lb 8 oz
		Carrots: 8 oz / 1 lb
		Green peppers: 4 oz / 8 oz
		Special Tips
		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.
		Serving
		¼ cup (No. 16 scoop) provides ¼ cup of vegetable.

Calories..... 33	Iron..... 0.30 mg	Protein..... 0.60 g	Protein..... 7.25%
Cholesterol.. 3 mg	Calcium.... 19.00 mg	Carbohydrates 4.52 g	Carbohydrates. 54.76%
Sodium..... 77 mg	Vitamin A.. 1005 IU	Total Fat.... 1.63 g	Total Fat..... 44.42%
Dietary Fiber 1.00 g	Vitamin C.. 11.1 mg	Saturated Fat 0.26 g	Saturated Fat. 7.03%
		Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values