

Marinated Cole Slaw

Servings:	150.00
Serving Size:	1.00 Cup
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

Vinegar based coleslaw

Nutrition Information

Calories	163.78	Protein	1.18g
Fat	11.63g	SaturatedFat	1.77g
Trans Fat	0.20g	Cholesterol	0.00mg
Carbohydrates	14.22g	Fiber	2.11g
Sugar	12.47g	Sodium	104.41mg
Iron	0.32mg	Vitamin C	26.19mg
Vitamin A	168.84IU	Calcium	33.71mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
10 Cup	430795	VINEGAR APPLE CIDER 5 4-1GAL GFS	
7 1/2 Cup	107999	OIL SALAD VEG CLR NT 35 GFS	
7 1/2 Cup	151343	SUGAR CANE GRANUL XTRA FINE 25#	
10 Teaspoon	430947	SEASONING SALT 32Z BADIA	
10 Tablespoon	430989	SPICE PEPR BLK GRND TABLE 16Z BADIA	
10 Teaspoon	224928	SPICE MUSTARD GRND 14Z TRDE	
10 Teaspoon	224677	SPICE CELERY SEED WHOLE 16Z TRDE	
100 Cup	607740	CABBAGE GREEN SHRD 5-3	
7 1/2 Cup	414951	ONION RED MED/LRG 5-10	Thinly sliced

Measurement	DistPart #	Description	Preparation Instructions
7 1/2 Cup	100995	PEPPERS GREEN 12CT P/L	Thinly sliced

Preparation Instructions

Place thinly sliced cabbage, onion and green pepper in a large bowl.

Be sure the bowl has a lid to cover for marinating.

In a large saucepan, bring vinegar, vegetable oil, sugar, salt, pepper, ground mustard and celery seed to a boil.

Pour over cabbage mixture and stir well to combine.

COVER immediately and allow to reach room temperature.

Refrigerate for at least 24 hours and serve.