

Cookbook for

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Marinara Sauce

Servings:	100.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11210

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION VIDALIA SWT 10 P/L	1/4 Cup	Peel, wash, and finely chop. Add to large pan.	558133
SPICE GARLIC POWDER 21Z TRDE	1/4 Cup		224839
SUGAR BROWN LT 50 BIG CHIEF	2 1/2 Ounce		846775
SUGAR BROWN LT 50 BIG CHIEF	2 1/2 Ounce		846775
SEASONING SPAGHETTI ITAL 12Z TRDE	2 1/2 Tablespoon		413453
SEASONING SPAGHETTI ITAL 12Z TRDE	2 1/2 Tablespoon		413453
Diced Tomatoes cnd	1 #10 CAN		100329
Diced Tomatoes cnd	1 #10 CAN		100329
Tomato Sauce cnd	1 #10 CAN	Mix all ingredients in large pan and heat until boiling	100334
Tomato Sauce cnd	1 #10 CAN	Mix all ingredients in large pan and heat until boiling	100334

Preparation Instructions

Add 4 cups of water. Mix all ingredients in a large pan and heat until boiling. 165*

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.26
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.25 Cup

Amount Per Serving

Calories	29.49		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	125.20mg		
Carbohydrates	6.57g		
Fiber	1.55g		
Sugar	3.83g		
Protein	1.04g		
Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	1.53mg	Iron	0.05mg

Creamy Cole Slaw

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11215

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1 1/2 Gallon		198226
DRESSING SALAD LT 4-1GAL GFS	1 3/4 Cup		429422
SUGAR CANE GRANUL XFINE 50# P/L	1/8 Cup		563191
SPICE MUSTARD DRY 1 COLMANS	1/2 Ounce		400018

Preparation Instructions

Directions:

Place cabbage and carrots in large bowl and toss lightly to mix.

Combine reduced calorie mayonnaise, sugar, and dry mustard.

Pour dressing over vegetables. Mix thoroughly. Spread 5 lb 3 oz (approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less (see Special Tips). For 50 servings, use 1 pan. For 100 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until ready to serve.

Mix lightly before serving. Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide.

2: Special Tips:

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

4: 2) If recipe is prepared in advance, the yield will be reduced.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	29.47
Fat	1.40g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.60mg
Sodium	56.80mg
Carbohydrates	3.78g

Fiber	0.64g		
Sugar	2.58g		
Protein	0.32g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.20mg	Iron	0.00mg