

Colonel's Crazies Spicy Slaw - Culinary HS

Servings:	6.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29345
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CABBAGE GREEN	1 Pint	198463
ZUCCHINI MED	1 0.02 Cup	198927
SQUASH MED YEL S/N	1 0.02 Cup	198935
CARROT WHL PEELED	1/2 Cup	198145
RADISH CLEANED	1/2 Cup	233986
PEPPERS GREEN STRP 3/4IN	1/4 Cup	849995
PEPPERS RED	1/4 Cup	597082
ONION RED JUMBO	1/4 Cup	198722
RAISINS DRD GOLDEN	1/4 Cup	559970
VINEGAR APPLE CIDER 5	1 0.02 Cup	430795
SUGAR CANE GRANUL	1/2 Cup	108642
SPICE CELERY SEED WHOLE	1 0.02 Tablespoon	224677
SEASONING GARDEN NO SALT	1 0.02 Teaspoon	565148
SEASONING WESTERN BBQ	1 0.02 Teaspoon	513962
CRANBERRY DRIED SWTND	1/4 Cup	350882

Preparation Instructions

Gather equipment needed along with all ingredients. Place damp towel under your cutting board before you start cutting your vegetables. Whisk ingredients for the dressing in a small saucepan and bring to a boil. Boil for 8 minutes or until the dressing begins to thicken. cool the dressing using the ice water method. Wash vegetables by gently them under cool running water. Place vegetables as you chop into a large mixing bowl add 1/4 of the almonds and toss. Pour dressing over vegetables mix well until combined. Top with remaining almonds. Serve immediately or

refrigerate until; ready to serve