

SALADS, SALAD DRESSINGS, AND RELISHES No.M 053 00
GERMAN STYLE TOMATO SALAD

Yield 100

Portion 1/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
68 cal	5 g	1 g	5 g	5 mg	171 mg	9 mg

Ingredient

TOMATOES,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 PARSLEY,FRESH,BUNCH,CHOPPED
 SALT
 PEPPER,BLACK,GROUND
 SALAD DRESSING,MAYONNAISE TYPE
 CREAM,TABLE,HOMOGENIZED,HALF PINT
 BACON,RAW

Weight

15-7/8 lbs
 1 lbs
 4-1/4 oz
 1 oz
 1/8 oz
 2 lbs
 8-1/2 oz
 3-1/4 oz

Measure

2 gal 2 qts
 3 cup
 2 cup
 1 tbsp
 1/3 tsp
 1 qts
 1 cup

Issue

16-1/4 lbs
 1-1/8 lbs
 4-1/2 oz

Method

- 1 Cut tomatoes into 1/2-inch cubes.
- 2 Add chopped onions, parsley, salt, and pepper. Toss lightly. Cover; refrigerate until ready to serve.
- 3 Combine Salad Dressing and cream. Set aside for use in Step 5.
- 4 Cook bacon until crisp; drain. Set aside for use in Step 6.
- 5 Just before serving, add dressing to tomato mixture; toss gently.
- 6 Sprinkle bacon on top and serve. CCP: Hold for service at 41 F. or lower.