

RED CABBAGE WITH SWEET AND SOUR SAUCE

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
81 cal	10 g	1 g	5 g	12 mg	337 mg	48 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BUTTER,MELTED	1-1/4 lbs	2-1/2 cup	
CABBAGE,RED,FRESH,CHOPPED	18 lbs	5 gal 2-1/2 qts	22-1/2 lbs
APPLES,FRESH,MEDIUM,UNPEELED,DICED	2 lbs	1 qts 3-1/4 cup	2-1/3 lbs
VINEGAR,DISTILLED	1-5/8 lbs	3 cup	
SUGAR,BROWN,PACKED	10-7/8 oz	2-1/8 cup	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
CLOVES,GROUND	7/8 oz	1/4 cup 1/3 tbsp	
BAY LEAF,WHOLE,DRIED	1/4 oz	7 each	

Method

- 1 Place 1-1/4 cups butter or margarine in each roasting pan.
- 2 Add 9 pounds or 11-1/4 quarts cabbage and 5-1/2 cups apples to each pan. Mix thoroughly.
- 3 Cook at low heat 30 minutes, stirring frequently to avoid scorching.
- 4 Combine vinegar, brown sugar, salt, cloves and bay leaves.
- 5 Pour vinegar mixture evenly over hot cabbage and apples in each pan.
- 6 Simmer 2 to 3 minutes to blend seasonings. Remove bay leaves. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.