

CABBAGE AND CARROT SLAW WITH CREAMY DRESSING

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
78 cal	9 g	1 g	5 g	3 mg	190 mg	33 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
WATER,WARM	14-5/8 oz	1-3/4 cup	
SALAD DRESSING,MAYONNAISE TYPE	2 lbs	1 qts	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
MUSTARD,PREPARED	1-1/8 oz	2 tbsp	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	12-1/3 oz	1-3/4 cup	
VINEGAR,DISTILLED	8-1/3 oz	1 cup	
CABBAGE,GREEN,FRESH,SHREDDED	10-1/2 lbs	4 gal 1 qts	13-1/8 lbs
CARROTS,FRESH,SHREDDED	2-7/8 lbs	2 qts 3-7/8 cup	3-1/2 lbs

Method

- 1 Reconstitute milk; add Salad Dressing, pepper, mustard, salt and sugar; mix well.
- 2 Add vinegar gradually; blend well.
- 3 Use finely shredded cabbage and finely shredded carrots. Pour dressing over cabbage; toss lightly until well mixed.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.