

**FRIED CABBAGE WITH BACON**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
61 cal	5 g	2 g	4 g	10 mg	155 mg	44 mg

**Ingredient**

BACON,RAW  
 CABBAGE,GREEN,FRESH,SHREDDED  
 BUTTER  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

2 lbs  
 20 lbs  
 12 oz  
 5/8 oz  
 1/4 oz

**Measure**

8 gal 3/8 qts  
 1-1/2 cup  
 1 tbsp  
 1 tbsp

**Issue**

25 lbs

**Method**

- 1 Cook bacon until crisp; drain; crumble bacon.
- 2 Divide cabbage into two batches. Fry each batch in butter, margarine or salad oil on 325 F. griddle for 10 minutes or until tender, stirring frequently to avoid scorching; add bacon.
- 3 Add salt and pepper to each batch. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.