

CORNED BEEF AND CABBAGE, PRECOOKED CORNED BEEF

Yield 100

Portion 9 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
153 cal	14 g	21 g	1 g	48 mg	1980 mg	88 mg

Ingredient

CORNED BEEF,PRECKD
 WATER
 VINEGAR,WHITE WINE
 SALT
 SUGAR,GRANULATED
 CABBAGE,GREEN,FRESH,HEAD

Weight

30 lbs
 41-3/4 lbs
 1 lbs
 5-1/8 oz
 7 oz
 30 lbs

Measure

5 gal
 2 cup
 1/2 cup
 1 cup
 12 gal 5/8 qts

Issue

37-1/2 lbs

Method

- 1 Slice corned beef into 1-1/2 oz slices. Place in steam table pans.
- 2 In a large sauce pot or steam jacketed kettle, bring five gallons of water to a boil. Add vinegar, salt and sugar.
- 3 Cut cabbage into wedges about 4 ounces each. Cook cabbage in water with spices for about 15 minutes or until tender. Remove and place in steam table pans with enough juice to cover. Reserve cabbage juice.
- 4 Ladle reserved cabbage juice into each pan of sliced corned beef. CCP: Heat corned beef to 140 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.
- 5 Serve one cabbage wedge topped with 3 slices of corned beef.