

KIELBASA WITH SAUERKRAUT AND APPLES

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
188 cal	8 g	18 g	9 g	58 mg	591 mg	25 mg

Ingredient

SAUSAGE,POLISH,PORK,PRECOOKED
 SAUERKRAUT,SHREDDED,CANNED,DRAINED
 APPLES,CANNED,SLICED,INCL LIQUIDS
 PARSLEY,FRESH,BUNCH,CHOPPED

Weight

20 lbs
 10 lbs
 6 lbs
 1 oz

Measure

2 gal
 3 qts
 1/2 cup

Issue

1-1/8 oz

Method

- 1 Cut Kielbasa into 1 ounce pieces.
- 2 Drain sauerkraut. In steam kettle or sauce pot, combine sauerkraut and sliced apples. Bring to a simmer. Add kielbasa. Mix well. Simmer five minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Divide mixture between four steam table pans. Garnish each pan with 2 tablespoons parsley. CCP: Hold for service at 140 F. or higher.