

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 008 00**

**COLE SLAW**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
115 cal	9 g	1 g	9 g	6 mg	258 mg	26 mg

**Ingredient**

CABBAGE, GREEN, FRESH, SHREDDED  
 SALAD DRESSING, MAYONNAISE TYPE  
 SALT  
 SUGAR, GRANULATED  
 VINEGAR, DISTILLED  
 PAPRIKA, GROUND

**Weight**

12 lbs  
 4 lbs  
 1-1/4 oz  
 10-5/8 oz  
 4-1/8 oz  
 1/2 oz

**Measure**

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

**Issue**

15 lbs

**Method**

- 1 Chill cabbage in covered container until crisp.
- 2 Combine Salad Dressing, salt, sugar, and vinegar.
- 3 Add to cabbage; mix well.
- 4 Cover; refrigerate until ready to serve. Just before serving, sprinkle lightly with paprika to garnish. CCP: Hold for service at 41 F. or lower.