## SALADS, SALAD DRESSINGS, AND RELISHES No.M 009 05 VEGETABLE SLAW WITH CREAMY DRESSING

Yield 100			<b>Portion</b> 1/2 Cup		
bohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
9 g	1 g	5 g	3 mg	189 mg	33 mg
			<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	-	13-1/8 lbs
CARROTS, FRESH, SHREDDED			2 lbs	<b>U</b> 1	2-1/2 lbs
ONIONS, FRESH, CHOPPED			5-5/8 oz	1 1	6-1/4 oz
PEPPERS,GREEN,FRESH,CHOPPED			1-1/2 lbs	1	1-7/8 lbs
	IAYONNAISE DUND ED ED RESH,SHRED IREDDED DPPED	9 g 1 g AAYONNAISE TYPE DUND ED ED D RESH,SHREDDED IREDDED DPPED	9 g 1 g 5 g MAYONNAISE TYPE DUND ED ED D RESH,SHREDDED IREDDED DPPED	9 g 1 g 5 g 3 mg   9 g 1 g 5 g 3 mg   Weight   1-3/4 oz 14-5/8 oz   14-5/8 oz 14-5/8 oz   2 lbs 14/8 oz   DUND 1/8 oz   ED 1-1/8 oz   D 10z   ED 12-1/3 oz   D 8-1/3 oz   RESH,SHREDDED 10-1/2 lbs   IREDDED 2 lbs   OPPED 5-5/8 oz	9 g 1 g 5 g 3 mg 189 mg   9 g 1 g 5 g 3 mg 189 mg   Weight Measure 1-3/4 oz 3/4 cup   1-3/4 oz 3/4 cup 14-5/8 oz 1-3/4 cup   14-5/8 oz 1-3/4 cup 14-5/8 oz 1-3/4 cup   0UND 1/8 oz 1/3 tsp 1/3 tsp   ED 1-1/8 oz 2 tbsp 1 oz   I oz 1 tbsp 1 oz 1 tbsp   ED 12-1/3 oz 1-3/4 cup   D 8-1/3 oz 1 cup   RESH,SHREDDED 10-1/2 lbs 4 gal 1 qts   IREDDED 2 lbs 2 qts 1/4 cup   OPPED 5-5/8 oz 3/4 cup

## <u>Method</u>

1 Reconstitute milk; add Salad Dressing, pepper, mustard, salt, and sugar; mix well.

2 Add vinegar gradually; blend well.

3 Combine finely shredded cabbage, finely shredded carrots, fresh onions, and sweet peppers. Pour dressing over vegetables; toss lightly until well mixed.

4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.