

CALICO CABBAGE

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
53 cal	7 g	1 g	3 g	7 mg	187 mg	46 mg

Ingredient

CABBAGE, GREEN, FRESH, SHREDDED
 CARROTS, FROZEN, SLICED
 CELERY, FRESH, SLICED
 ONIONS, FRESH, CHOPPED
 BUTTER
 SUGAR, GRANULATED
 SALT
 PEPPER, BLACK, GROUND

Weight

20 lbs
 8 oz
 8 oz
 1 lbs
 12 oz
 3-1/2 oz
 1-1/4 oz
 1/4 oz

Measure

8 gal 3/8 qts
 1-3/4 cup
 1-7/8 cup
 2-7/8 cup
 1-1/2 cup
 1/2 cup
 2 tbsp
 1 tbsp

Issue

25 lbs
 11 oz
 1-1/8 lbs

Method

- 1 Add carrots, fresh celery rings and chopped dry onions to cabbage. Divide cabbage into 2 batches.
- 2 Fry each batch in butter, margarine or salad oil on 325 F. griddle for 10 minutes or until tender, stirring frequently to avoid scorching.
- 3 Add salt, pepper and sugar to each batch. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.