CREAMY COLESLAW (FRESH)

MEAL COMPONENT CONTRIBUTION:
½ cup other vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup
RECIPE HACCP PROCESS: #1 - No cook

VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Vinegar, White, Bulk, #2260	3/4 cup
Sugar, Granulated, #2027	4 cups
Mayonnaise, Reduced Calorie, Bulk, #2249	3 cups + 3/4 cup
Spice Blend MS, Italian, No Salt, #2734	2 tablespoons + 2 teaspoons
Slaw, Mix, Shred, Blend, #4015	10 pounds

DIRECTIONS

1. Cook the vinegar and sugar in a saucepan over low heat until the mixture comes to a light boil and the sugar is dissolved.
2. Remove the mixture from the heat and set it aside to cool.
3. When the vinegar and sugar mixture has cooled, mix the mayonnaise and Italian Spice Blend into the vinegar and sugar to make a dressing.
4. Place the coleslaw mixture in a large bowl. Combine the dressing mixture with the coleslaw mixture.
5. Cover the salad with plastic wrap and chill before serving. For best results, chill the salad for at least 2 hours before serving.
   CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
6. Portion with #8 scoop into individual portion containers for service. Each portion provides ½ cup serving of other vegetable.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

PRODUCTION NOTES

Use commodity products when available.
"Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides excellent seasoning and serving ideas for vegetables.

NUTRIENTS PER SERVING

Calories	74	Dietary Fiber	1.22 g	Sodium	75.70 mg	Sat. Fat	0.32 g
Carbohydrates	11.71 g	Protein	0.74 g	Total Fat	3.14 g	Trans Fat	0.00 g

CREAMY COLESLAW (FRESH)

ILLUSTRATED PRESENTATION OF CREAMY COLESLAW (FRESH)

1.

1 serving of Creamy Coleslaw