***NR#4 CABBAGE, APPLE, and RADISH COLE SLAW***

***Serving Size and Ingredients: 1c, plus 2 TBSP Dressing***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 17 ¾ Cups | 35 2/4c | 71 1/2c | Red or Green Cabbage, Shredded |
| 3 ½ cup | 7 1/8 cup | 14 1/4c | Granny Smith Apple, cut into matchstick pieces |
| 2 2/3 cup | 5 1/3c | 10 3/4c | Radish, cut into matchstick pieces |
| 7 1/8 TBSP | 14 ¼ tsp | 28 ½ TBSP | White Onion, very finely diced |
| .1c | 1 ¾ c | 3 1/2c | Granulated sugar |
| 1c | 1 3/4c | 3 1/2c | Cider vinegar |
| 5 1/3 TBSP | 10 ¾ TBSP | 21 ½ TBSP | Water |
| 5 1/3 TBSP | 10 ¾ TBSP | 21 ½ TBSP | Olive oil |
| ½ tsp | 1 tsp | 1 ¾ tsp | Celery seed |
| ½ tsp | 1 tsp | 1 ¾ tsp | Dried mustard |
| 1 tsp | 1 ¾ tsp | 3 ½ tsp | Table salt |
| To taste | To taste | To taste | Black pepper |
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***Instructions:***

1. ***Combine cabbage, apple, radish, and onion in large mixing bowl***
2. ***In a small jar, add sugar, vinegar, water, oil, celery seed, powdered mustard, pepper. Shake or stir until well combined***
3. ***Add dressing to cabbage mix, stir well.***
4. ***Place in refrigerator for at least 30 minutes to chill before serving***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***