

Recipe I/D... M73PAAM Portion Size: .50 CUP Adjusted Servings 100
 Description... CABBAGE RELISH SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LOP)	12.00 LB *	1.44 GAL
70-800055	ONIONS, FRESH (LOP)	9.00 OZ *	1.12 CUP
		Conv Factor:	16.000
70-800065	PEPPERS, GRN FRESH (LOP)	3.00 LB *	.36 GAL
99-600140	VINEGAR, CIDER 4/1 GAL	.00	1.50 QT
		Conv Factor:	4.000
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	.50 QT
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	.75 OZ	1.50 TBSP
99-700662	PEPPER, BLACK, PURE	.00	6.00 TSP
		Conv Factor:	12.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	1.50 LB	2.88 CUP
99-700603	MUSTARD, DRY	.00	3.00 TBSP
		Conv Factor:	5.000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE VEGETABLES AS DIRECTED ON RECIPE CARD M-G-1. {COP 1} SEE NOTES}
2. COMBINE FINELY CHOPPED CABBAGE, ONIONS, AND PEPPERS. {COP 1} SEE NOTES}
3. COMBINE VINEGAR, SALAD OIL, SALT, PEPPER, SUGAR, AND DRY MUSTARD. POUR OVER CABBAGE MIXTURE; MIX WELL. {COP 2} SEE NOTES}
4. COVER; REFRIGERATE UNTIL READY TO SERVE. {COP 3} SEE NOTES}
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

IN STEP 1: 15 LB FRESH CABBAGE A.P. WILL YIELD 12 LB
 FINELY CHOPPED CABBAGE.
 10.5 OZ. DRY ONIONS A.P. WILL YIELD 9 OZ FINELY
 CHOPPED ONIONS.
 3.75 LB FRESH SWEET PEPPERS A.P. WILL YIELD 4 LB
 FINELY CHOPPED PEPPERS.
 YIELD: 100 PORTIONS

Recipe I/D...	M73PAAM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	CABBAGE RELISH SALAD			Conversion Factor	1.00

COP Notes:

- { COP 1 }: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- { COP 2 }: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.
- { CA }: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- { COP 3 }: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.
- { COP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
A.P. = AS PURCHASED