

Sesame Ginger Slaw HACCP Process: #1 No Cook Size of Portions: ½ Cup		CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables
				0	0	0	Legumes: Dark Green: ⅓ cup Red/Orange: ⅓ cup Starchy: Other: 1 cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Garlic, fresh, minced	2 oz	¼ cup	4 oz	½ cup	1 Dressing: In a blender (or use an immersion blender), combine the garlic, ginger, unseasoned rice vinegar, honey, soy sauce, salt, and pepper. Blend until smooth.		
Ginger root, fresh, finely grated	3 oz	¾ cup 2 Tbsp	6 oz	1 ¾ cups			
Rice vinegar, unseasoned		2 ¾ cups		5 ½ cups			
Honey	6 oz	½ cup ½ tsp	12 oz	1 cup 1 tsp			
Soy sauce, low-sodium		½ cup		1 cup			
Salt, Kosher		1 Tbsp		2 Tbsp			
Pepper, black		1 Tbsp		2 Tbsp			
*Cabbage, fresh, green, shredded	2 lb 12 oz	1 gal 1 ¼ cups	6 lb 8 oz	2 gal 2 ½ cups	2 Salad: In a large mixing bowl, combine the green cabbage, red cabbage, carrots, and green onions. Add dressing and gently mix with gloved hands. Add cilantro and basil and continue to mix. Garnish with sesame seeds. Portion into individual serving containers using a lightly packed 8 oz spoodle or a No. 4 scoop. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.		
*Cabbage, fresh, red, shredded	3 lb	1 gal 2 cups	6 lb 8 oz	2 gal 1 qt			
*Carrots, fresh, peeled, grated	2 lb 2 oz	2 qt 1 cup	4 lb 4 oz	1 gal 2 cups			
*Onions, fresh, green, sliced ⅛ inch on a bias	1 lb	1 qt ¾ cup	2 lb	2 qt 1 ½ cups			
*Cilantro, fresh, minced	1 lb	1 qt 1 cup	2 lb	2 qt 2 cups			
Basil, fresh, cut into chiffonade (thin ribbons)	8 oz	1 qt 1 cup	1 lb	2 qt 2 cups			
Sesame seeds	5 oz	1 cup	10 oz	2 cup			

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Meats/MA	Grains	Fruits	Vegetables
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MARKETING GUIDE FOR 50 SERVINGS

Cabbage, fresh, green: 2.75 lb
 Cabbage, fresh, red: 3 lb
 Carrots, fresh: 2.5 lb
 Onions, fresh, green: 1.5 lb
 Cilantro, fresh: 1 lb

MARKETING GUIDE FOR 100 SERVINGS

Cabbage, fresh, green: 5.5 lb
 Cabbage, fresh, red: 6 lb
 Carrots, fresh: 5 lb
 Onions, fresh, green: 3 lb
 Cilantro, fresh: 2 lb

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for 1–2 days.

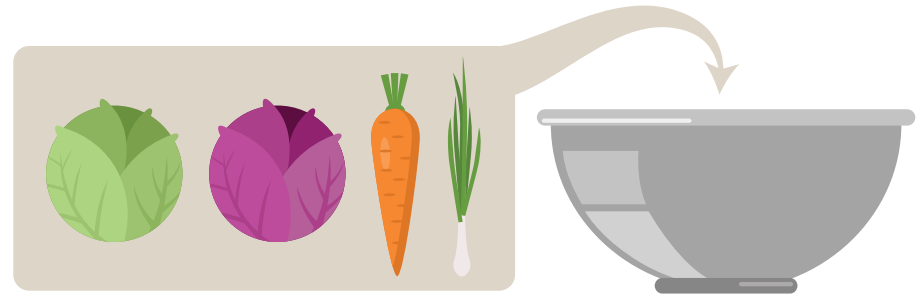


DIRECTIONS

Blend the garlic, unseasoned rice ginger, vinegar, honey, soy sauce, salt, and pepper until smooth.



In a mixing bowl, combine the green cabbage, red cabbage, carrots, and green onions.



Add dressing and gently mix with gloved hands. Add cilantro and basil and continue to mix. Garnish with sesame seeds.



Portion into individual serving containers using a lightly packed 8 oz spoodle or a No. 4 scoop.

CCP: Refrigerate until served.

CCP: Hold for cold service at 41° F or lower.

