

# CABBAGE - BRAISED

11/03/2008

**Yield:** 2 gallons

**Shelf Life:** 4 days (chubbed)

**Equipment:** Kettle, paddle, lexan, dry measuring cups, scale, chub bags, chub stand, chub ties, sheet tray

## Ingredients

<b>2 pounds</b>	<b>Butter Blend</b>
<b>6 pounds</b>	<b>Julienned Onions</b>
<b>6 wz.</b>	<b><a href="#">Garlic - Chopped</a></b>
<b>3/4 cup</b>	<b>Seafood Seasoning</b>
<b>15 pounds</b>	<b>Cabbage - 1" x 1" cut</b>

## Procedure

1. Melt the butter in the steam kettle (set on high), and set up an ice bath.
2. Inspect julienned onions for correct size. Remove any core pieces. Cut any onion wafers into 1/4" strips.
3. Add the onions and garlic to the kettle. Saute for **5 minutes**, or until the onions have softened.
4. Add the seasoning, and mix well.
5. Add 10 pounds of cabbage, and mix.
6. Add the remaining 5 pounds, and mix well, ensuring even distribution.
7. **Cook on high until the cabbage has decreased in volume, and you see liquid bubbling at the surface (approximately 10 - 15 minutes).**  
**NOTE: Break up any large pieces, and discard cabbage cores.**
9. **Immediately remove the cabbage from the kettle, and place in a lexan.**
10. Immediately chub into 1/2 gallon portions, and place into the ice bath.
11. Once cooled to 40°, remove from ice bath, and store refrigerated on a sheet tray.
12. Label, Date, and Rotate.

C: Caramel brown

T: Tender rib; Slightly al dente; No core pieces; No large pieces or clumps

F/A: Fresh cabbage flavor

HR: Chubbed; Refrigerated

SL: 4 days