

SWEET VINEGAR SLAW PORTION

Yield: 12 Portions

Shelf Life: 36 hours

Equipment: Gloves, scale, measuring spoons, mixing bowl, #30 scoop, pint deli containers & lids (deli containers & lids can be washed & reused)

Ingredients:

17 wz [Cabbage - Shredded](#)
5.5 wz [Carrot Sticks - Blanched](#)
1.75 wz [Asian Herbs](#)

*****THIS IS THE MAXIMUM BATCH SIZE*****

Procedure:

1. Measure the ingredients into a large mixing bowl. Gently tumble to evenly distribute the carrots and herbs throughout the cabbage.
2. Portion 2 wz slaw base into pint deli containers. Ensure an even blend of ingredients. ENSURE THERE ARE NO PORTIONS THAT HAVE A MAJORITY SHORT/CHOPPED PIECES OF CABBAGE.
3. Burp the air out of the container. Burping the containers creates a concave lid and reduces the amount of air in the containers.
4. Cover, **BURP**, Label, Date and Rotate. Store refrigerated.

C: Pale green cabbage, bright orange carrots, dark green basil - not black

T: 1/32" -1/16" shreds of cabbage, crisp. No slabs. Majority of cabbage should be strands-not short/chopped pieces; 1/8" julienne carrots, blanched: herbs not wilted. No excess moisture in portion cup. Ingredients dry and free flowing.

F/A: Fresh smell - no off aromas. Clean distinct flavor of each ingredient.

HR: Plastic deli container w/ concave "burped" lids; Refrigerated

SL: 36 hours