



825184 - Sassy Slaw Dressing

Source: Farm to School

Number of Portions: 24

Size of Portion: TBSP

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Condiments

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
002048 VINEGAR,CIDER.....	1 cup	CCP: No bare hand contact with ready to eat food. Combine vinegar, sugar, dry mustard, Dijon mustard, celery seed, black pepper, and salt in saucepan. Heat on medium heat until sugar dissolves. As an option, dressing made be heated in steamer. Whisk in oil to form an emulsion. Place dressing in refrigerator overnight to chill and maintain quality. Use to dress Sassy Slaw on day of service. CCP: Hold at 41 degrees F. or lower.
019335 SUGARS,GRANULATED.....	1/2 cup	
901018 MUSTARD,POWDER/DRY.....	1/2 tsp	
826521 Mustard, Dijon, Grey Poupon.....	1 Tbsp	
002007 CELERY SEED.....	1 tsp	
002030 PEPPER,BLACK.....	1/2 TSP (ground)	
002047 SALT,TABLE.....	1/2 tsp	
050382 OIL, VEGETABLE, SOYBEAN, LOW SATURATED F....	1/4 cup	

*Nutrients are based upon 1 Portion Size (TBSP)

Calories	40 kcal	Cholesterol	0 mg	Sugars	*4.2* g	Calcium	2.86 mg	52.30%	Calories from Total Fat
Total Fat	2.31 g	Sodium	64 mg	Protein	0.04 g	Iron	0.07 mg	8.11%	Calories from Saturated Fat
Saturated Fat	0.36 g	Carbohydrates	4.51 g	Vitamin A	0.4 IU	Water ¹	*9.34* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.03 g	Vitamin C	0.0 mg	Ash ¹	*0.16* g	45.34%	Calories from Carbohydrates
								0.40%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
?	?	?	?	?	?	?	?
YES = Present NO = Absent ? = Undefined							