



Recipe # 013

## Central city slaw

(Original recipe)

<b>Approximate servings</b>	450
<b>Portion size</b>	¼ cup

### *For the dressing:*

<b>Ingredient</b>	<b>Amount</b>
Non-fat plain yogurt	4 quarts
Mayonnaise	2 quarts
Celery seed	¼ cup
Cider vinegar	2 cups
White sugar	1½ cups
Dijon mustard	1 cup

### *For the slaw:*

<b>Ingredient</b>	<b>Amount</b>
Red cabbage	5 pounds
Green cabbage	15 pounds
Carrots, peeled and shredded	15 pounds

## Method

- Make the dressing: Whisk the yogurt, mayonnaise, celery seed, vinegar, sugar and mustard together until smooth.
- Peel off any outer leaves from the cabbages. Cut each head into quarters and remove the core from each piece.
- Cut the cabbages into pieces that will fit into the food prep machine then slice using the thin blade.
- Divide the shredded cabbages and carrots among 3 deep hotel pans.
- Whisk the dressing again then pour the dressing over the vegetables, dividing it evenly. Toss well and refrigerate for at least 2 hours or up to overnight before serving.
- Toss again before serving.