

COOKBOOK RECIPE SHEET

Recipe # 8006

Check or click to mark the group.

- Appetizers
- Bakery
- Beverages
- Dressings
- Desserts
- Other: _____
- Entrée
- Mix
- Salad
- Sandwich
- Sauces
- Soups
- Sides
- Vegetables
- Sub

OUTLET: _____

YIELD: _____ 4 _____

PORTION SIZE: _____

RECIPE TITLE: _____ German Red Cabbage _____

YOUR NAME: _____

UNITS USED: _____

DATE: _____

RECIPE INGREDIENTS: List your ingredients in order of use.

		<u>Amounts</u>		<u>Amounts</u>
1	Butter	2 Tbsp	11	
2	Red Cabbage-Shredded	5 cups	12	
3	Green Apples-Sliced	1 Cup	13	
4	Apple Cider Vinegar	1/3 cup	14	
5	Water	3 Tbsp	15	
6	Sugar	1/4 Cup	16	
7	Salt	2 1/4 tsp	17	
8	Black Pepper	1/4 tsp	18	
9	Ground Cloves	1/4 Tsp	19	
10			20	

RECIPE DIRECTIONS:

Place butter, cabbage, apples, and sugar into a large pot. Pour in the vinegar and water, and season with salt, pepper, and clove. Bring to a boil over medium-high heat, then reduce heat to low, cover, and simmer until the cabbage is tender, 1 1/2 to 2 hours.

SHELF LIFE: _____ 6 hours cool per HACCP Regulations _____

HACCP : _____ Reheat per HACCP Regulations _____

Reheat to 165° F degree _____

CHEF TIPS : _____

CHEF APPROVED: _____ *Robert W. Phillips* _____