

# **Steamed Red and Green Cabbage**

**No. of people: 100**

Green Cabbage 15 lbs

Red Cabbage 10 lbs

Cut cabbages into quarters and remove cores

Using single slice blade on robot coup, slice cabbages, keeping red separate from green

Place in white buckets, again keeping red and green separate and label buckets

**Day of:**

Turn steamer on at 10AM

Start steaming cabbage at 10:15 for 8-12 minutes

When cooked, toss red and green cabbage together, place in hotel trays and lightly sprinkle with caraway seeds and dill seeds