

# Sesame Ginger Cabbage

**No. of people:**                    **50**

Cabbage	20 lbs
Carrots	5 lbs
Ginger grated	¼ cups
Cider Vinegar	2.5 cups
Miso	2.5
Cloves	½ Tbsp
Water	4 cups
Sesame Oil	¼ cups
Sesame Seeds	¼ cups

## **Directions:**

1. Weigh cabbage before cutting, then slice in quarters and remove core. Chop into one inch pieces
2. Peel and chop carrot. Slice lengthwise and chop into thin half moons.
3. Whisk ginger, vinegar, miso, cloves and water together in a large bowl.
4. Divide carrots and cabbage into shallow hotel trays. Pour miso mixture evenly over all the trays
5. Turn on steamer at 10:10. Place hotel pans in steamer at 10:25 for 10-15 minutes until tender.
6. Place cabbage into deep hotel pans for serving and toss with sesame oil & seeds