

# INSTRUCTIONS

## *Corned Beef & Cabbage Rolls*

Serves 1

- Cook 2 Savory cabbage leaves in boiling water with 1 TBS sugar for about 2 minutes. This will enhance the green color and reduce the smell in your kitchen. Rinse under cold water, pat dry and slice in half.
- Mix 1 TBS 1776 mayonnaise and chopped parsley and/or dill; spread on the cabbage leaves.
- Cut 1 slice of rye bread into strips.
- Slice 1/4 pound of corned beef into strips and toss with a spoonful of whole grain mustard.
- Top the leaves with a few strips of bread and corned beef. Roll up and slice in half.



Sysco West Coast Florida  
3000 69th Street East  
Palmetto, Fl. 34221  
941-721-1427 \* 800-797-2655

*Chef Shannon &  
Chef Damon's  
Creations*



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### MENU ITEM REPORT

SUPC	Description	Brand	Qty	Type
6410146	Cabbage Green Large Carton	PACKER	2	OZ
6701385	Beef Corned 100% All Nat	NAT CH	2	OZ
5992474	Mayonnaise Real	1756	1	TB
6005615	Mustard Country Dijon	Grey P	1	TB
1048412	Parsley Bunch Fresh	PACKER	1	OZ
2005114	Dill Baby Fresh Herb	SYS NAT	1	TS
4002549	Dressing 1000 Island Mayo Base	SYS IMP	1	OZ
2997682	Bread Marble Rye Deli	BBRLCLS	2	OZ