



Product Description

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Slaw Dressing

Item # 80000

Product Description:

America's Favorite Coleslaw Dressing! A mayonnaise-based, sweet and tangy slaw dressing, which throughout the years has defined what coleslaw should be. Creamy white in color, this dressing is a blend of sugar, cider vinegar, egg and oil along with a gentle hint of savory spices for the flavor that has awakened salads and sandwiches for generations.



Item UPC:	00070200800007
Case GTIN:	10070200800004
Pack:	4
Size:	1 Gallon
Shelf Life:	4 Months
Package Format:	Poly Bottle
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Servings Per Case:	About 512
Product Preparation:	Ready to use

Date Last Refreshed: 02/06/12

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

SOYBEAN OIL, CORN-CIDER VINEGAR, SUGAR, HIGH FRUCTOSE CORN SYRUP, EGG YOLK, SALT, WATER, MUSTARD SEED, XANTHAN GUM.

CONTAINS: EGGS

Nutrition Facts

Serving Size 2 tbsp (33 g)

Servings Per Container ABOUT 128

Amount Per Serving

Calories 170 **Calories from Fat** 140

		% Daily Value*
Total Fat	16 g	25 %
Saturated Fat	2.5 g	12 %
Trans Fat	0 g	
Cholesterol	20 mg	7 %
Sodium	370 mg	15 %
Total Carb.	7 g	2 %
Dietary Fiber	0 g	0 %
Sugars	7 g	
Protein	0 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:

Gluten Free

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Recipes

Marzetti's Famous Cole Slaw Recipe

Recipe Category: Salads

- 1 gallon Marzetti® Slaw Dressing
- 20 pounds freshly shredded cabbage
- 3/4 lb. freshly shredded carrots

Preparation: Fold dressing into cabbage. Add shredded carrots and mix well. Chill to blend flavors.



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Recipes

Deviled Eggs

Recipe Category: Appetizers

Yields: 36

- 12 tbsp. Marzetti® Slaw Dressing
- 1 tsp dijon mustard
- 18 hard cooked eggs
- salt and pepper to taste
- paprika or celery seed

Preparation: Cut eggs in half lengthwise. Remove yolks and mash them in a small bowl. Fold in Marzetti Slaw Dressing, dijon mustard and salt & pepper to taste. Spoon mixture into egg-white halves. Garnish with paprika or celery seed.



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Recipes

Fresh Fruit with Ginger Cream

Recipe Category: Appetizers

- 13 cups Marzetti® Slaw Dressing
- 10 lb. tub Marzetti® Sour Cream
- 3-3/4 cups honey
- 2-1/2 cups finely chopped, crystallized ginger
- 1-1/4 cups orange juice
- 3/4 to 1 cup grated orange rind
- Assorted fresh fruit: bananas, oranges, pineapple, grapes, apples, strawberries, blueberries, kiwi, cherries, melon

Preparation: Combine sour cream, dressing, honey, ginger, orange juice and rind. Mix well. Chill thoroughly to blend flavors.



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Recipes

Oriental Dip with Fresh Vegetables

Recipe Category: Appetizers

- 10 cups Marzetti® Slaw Dressing
- 10 lbs. Marzetti® Sour Cream
- 10 lbs. canned water chesnuts
- 10 cups finely shredded cabbage
- 10 cups shredded carrots
- 5 cups sliced green onion
- 3/4 to 1 cup beef flavored instant bouillion
- 6 1/2 tbsp. toasted sesame seed
- 3 1/2 tbsp. worchestershire sauce
- 5 tsp. garlic powder

Preparation: Combine ingredients in medium bowl. Chill to blend flavors. Serve with potato chips or fresh vegetables. Makes about 40 cups.



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Recipes

Terrific Tuna Sandwich

Recipe Category: Entrees

Yields: 2 - 3

- 1/4 cup Marzetti® Slaw Dressing
- 1 6-7 oz. can canned tuna, drained and flaked
- 2 tbsp. finely chopped onion
- 2 tbsp. sweet pickle relish
- 4 - 6 slices bread, toasted if desired

Preparation: In small bowl, combine tuna, dressing, onion and relish. Mix well. Spread on 2 or 3 slices of bread. Top with more bread.



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Recipes

Hot Chicken Salad

Recipe Category: Entrees

Cook Time: Bake 40 - 60 minutes.

Yields: 15 - 18

- 2 cups Marzetti® Slaw Dressing
- 6 cups diced cooked chicken
- 40 oz. frozen chopped broccoli, thawed and drained
- 4 cups shredded cheddar cheese
- 2 cups coarsely chopped almonds or cashews
- 2 cups chopped celery
- 1 cup chopped onion
- 1 1/3 tbsp. chicken flavored bouillion
- 2 cups crushed potato chips

Preparation: Combine all ingredients except chips. Mix well. Turn into large baking pan and top with crushed chips. Bake at 350 degrees for 40 - 60 minutes or until hot and bubbly. Let stand 5 minutes before serving. Approximately 15 – 18 servings.



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Recipes

Tuna Macaroni Salad

Recipe Category: Salads

Yields: 25 - 30

- 3 lb. bag Marzetti Frozen Pasta™ Elbow Macaroni
- 3 cups Marzetti® Slaw Dressing
- 4 cups canned tuna, drained and flaked
- 1 1/2 cups diced cheddar cheese
- 1 1/2 cups frozen green peas, thawed
- 3 hard cooked eggs, chopped
- 6 tbsp. chopped onion
- 8 tbsp. pickle relish
- 3 tsp. dill weed

Preparation: Thaw pasta under warm running water. Drain well. Combine all ingredients in a bowl. Chill to blend flavors. Stir before serving.



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Three Bean Slaw

Recipe Category: Salads

Yields: 35 - 40

- 3 cups Marzetti® Slaw Dressing
- 12 cups Chopped or shredded red or green cabbage
- 50 oz. can canned green lima beans, drained
- 48 oz. can canned cut green beans, drained
- 45 oz. canned red beans, drained
- 1 1/2 cups chopped green pepper
- 1 1/2 cups chopped onion
- 6 tbsp. chopped pimento
- 1 1/2 tbsp. thyme leaves
- 1 tbsp. celery seed
- 1 1/2 tbsp sugar
- to taste pepper

Preparation: Combine all ingredients in large bowl. Mix well. Cover and chill several hours or overnight. Stir before serving.



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Recipes

Seafood Salad

Recipe Category: Salads

Yields: 20 cups

- 3 lb. bag Marzetti Frozen Pasta™ Shell Macaroni
- 2 cups Marzetti® Extra Heavy Mayonnaise
- 2 cups Marzetti® Slaw Dressing
- 2 cups chopped celery
- 32 oz. frozen peas
- 2 lbs. cooked fresh or imitation crab meat, shredded
- 1 tsp. white pepper
- 1 tbsp. dried dill weed

Preparation: Combine seafood, celery and peas in a large bowl. Add mayonnaise, slaw dressing and spices, tossing to coat. Place precooked shells in large colander. Run hot tap water over top of frozen pasta, then rinse with cold water. Drain. Add pasta to seafood/vegetable mixture. Blend well. Chill for at least four hours. Stir before serving.



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Recipes

Savory Macaroni Salad

Recipe Category: Salads

Yields: 16 - 20

- 8 cups Marzetti Frozen Pasta™ Elbow Macaroni
- 2 cups Marzetti® Slaw Dressing
- 2 cups chopped celery
- 1/2 cup sliced green onion
- 1/2 cup chopped green pepper
- 1/4 cup chopped pimento
- 2 tbsp. prepared mustard
- 1/4 tsp. garlic powder
- to taste salt and pepper

Preparation: Rinse macaroni under warm water to thaw. Drain well. Combine all ingredients in large bowl. Mix thoroughly. Chill to blend flavors. Stir before serving.



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Red, White and Bleu Slaw

Recipe Category: Salads

- 6 cups Marzetti® Slaw Dressing
- 36 cups coarsely shredded green cabbage
- 3 cups bacon bits
- 3 cups crumbled bleu cheese
- garnish: cherry tomatoes, crumbled bleu cheese

Preparation: Combine all of the ingredients together and toss with Marzetti Slaw Dressing. Chill to let the flavors blend. When ready to serve, garnish with cherry tomatoes and additional Bleu Cheese.



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Recipes

Ribbon Salad

Recipe Category: Salads

Cook Time: 10 minutes

Yields: 30-35

- 1 cup Marzetti® Slaw Dressing
- 1 lb. Marzetti® Sour Cream
- 12 oz. packaged lime lemon or orange gelatin
- 8 cups boiling water
- 4 cups cold water
- 12 oz. packaged raspberry or cherry flavored gelatin
- 16 oz. crushed pineapple, undrained
- 1 cup chopped celery
- 28 oz. cranberry orange relish
- 1 cup chopped walnuts

Preparation: Dissolve gelatin in boiling water. Stir in the cold water. Chill until slightly set In medium bowl, dissolve raspberry or cherry flavored gelatin in boiling water. Stir in cold water. Chill until partially set (about 2 hours). Beat sour cream and dressing into lime gelatin. Mix in pineapple and celery. Pour into shallow dish. Chill just until set. Mix cranberry relish and nuts into partially set raspberry gelatin. Spoon over lime layer. Chill until firm. Cut into squares to serve.



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Recipes

San Francisco Chef's Salad

Recipe Category: Salads

Yields: 35 to 45

- 8 cups Marzetti® Slaw Dressing
- 6 lbs. spinach leaves, washed and stemmed
- 8 cups sliced fresh mushrooms
- 8 cups sliced zucchini
- 8 oranges, peeled and cut into bite size pieces
- 4 cups sliced greens onions
- 4 lbs. sliced cooked ham, cut into strips
- 4 lbs. Swiss or Monterey Jack cheese, cut into strips
- 4 cups shelled sunflower seeds

Preparation: Combine all dressing ingredients and chill. In large bowl, combine spinach, mushrooms, zucchini, orange and onions. Arrange ham and cheese on top. Serve with dressing. Sprinkle with sunflower seeds.



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Recipes

Potato Salad

Recipe Category: Salads

Yields: 20-25

- 2 cups Marzetti® Slaw Dressing
- 16 cups cold, pared and diced cooked potatoes (16 medium potatoes)
- 2 cups hard cooked eggs, chopped
- 2 cups chopped celery
- 1 cup sweet pickle relish
- 8 Tbsp. diced fresh red bell peppers
- salt & pepper to taste

Preparation: Combine all ingredients in a large bowl. Mix well. Chill to blend flavors. Garnish with extra hard cooked eggs and tomato wedges if desired.



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Recipes

Pasta Coleslaw

Recipe Category: Salads

Yields: 18

- 3 lbs. Marzetti Frozen Pasta TM Bow Tie
- 2 cups Marzetti® Slaw Dressing
- 8 cups broccoli slaw mix
- 2, 20 oz. cans light red kidney beans
- 1 cup thinly sliced green onions
- 1 tsp. celery seeds
- 1/4 cup coarse grain brown mustard

Preparation: Place frozen pre-cooked pasta in large colander. Run hot tap water over top of frozen pasta, and then rinse with cold water, drain. Rinse and drain kidney beans. Combine pasta, beans, broccoli slaw mix, and onions. In a separate bowl, combine Marzetti Slaw Dressing, celery seed, and mustard. Toss pasta mixture with dressing mixture.



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Mexican Egg Salad

Recipe Category: Salads

Yields: 40

- 5 cups Marzetti® Slaw Dressing
- 60 hard cooked eggs, chopped
- 20 cups shredded mild Cheddar or Monterey Jack Cheese
- 3-1/2 cups chopped mild green chiles
- 2-1/2 cups chopped green peppers
- 2-1/2 cups chopped onion
- salt and pepper to taste
- 40 medium tomatoes, cored (optional)

Preparation: Combine eggs, cheese, dressing, chiles, green pepper, onion, salt and pepper. Mix well. If desired slice tomatoes to form "cups". Fill with egg salad. Serve with taco sauce and tortilla chips.



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Recipes

Layered Garden Salad

Recipe Category: Salads

Yields: 24-30

- 1-1/2 cups Marzetti® Slaw Dressing
- 2 medium heads cabbage, shredded
- 1 medium head cauliflower, chopped
- 16 slices bacon, cooked and crumbled
- 4 cups frozen green peas, thawed
- 4 cups sliced fresh mushroomms
- 1 cup sliced green onions
- 1 cup grated parmesan cheese
- 4 medium tomatoes, cut into wedges

Preparation: Layer cabbage, cauliflower, bacon, peas, mushroom and onions in large glass bowl. Top with cheese, crumbled bacon and dressing. Cover and refrigerate several hours or overnight. Just before serving, place tomato wedges on top & garnish with chopped parsley or more bacon as needed.



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Curried Chicken Fruit Salad

Recipe Category: Salads

Yields: 24

- 2 cups Marzetti® Slaw Dressing
- 1 cup chutney
- 4 tsp. chicken flavored instant bouillon
- 8 cups chicken, cold, cooked and cubed
- 6 cups fresh pineapple chunks
- 2 cups sliced celery
- 2 cups halved green seedless grapes
- 3/4 cup sliced green onions
- 2 cups chopped almonds or cashews

Preparation: In a small bowl, stir together dressing, chutney, bouillon and curry. Set aside. In a large bowl, combine cooked chicken, pineapple, celery, grapes and green onions. Stir in dressing. Mix well. Chill to blend flavors. Just before serving stir in nuts. Serve in pineapple shells or on lettuce leaves.



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Classic Waldorf Salad

Recipe Category: Salads

Yields: 4

- 1/2 cup Marzetti® Slaw Dressing
- 2 red apples, unpared and diced
- 1 tsp. lemon juice
- 1/2 cup chopped celery
- 1/2 cup grapes, halved or raisins
- 1/2 cup chopped walnuts

Preparation: In mixing bowl, sprinkle apples with lemon juice. Stir in remaining ingredients. Mix well. Chill to blend flavors. Serve on lettuce leaves.



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Carrot Pineapple Salad

Recipe Category: Salads

- 6 cups Marzetti® Slaw Dressing
- 24 large carrots, pared and shredded (about 24 cups)
- 10-12 lbs. canned crushed pineapple, drained
- 6 cups chopped almonds
- 6 cups golden raisins
- ground nutmeg to flavor

Preparation: Combine ingredients. Chill to blend flavors.



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California Salad

Recipe Category: Salads

- 2 cups Marzetti® Slaw Dressing
- 1 Tbsp. honey
- 8 tsp. poppy seed
- 24 medium oranges, peeled and sliced
- 8 avocados, seeded, peeled and sliced
- 4 sweet onions, thinly sliced
- lettuce leaves

Preparation: Stir together dressing, honey and poppy seed. Add onion. Cover and chill 1-2 hours. For each serving arrange lettuce, oranges and avocado slices. Top with onion & dressing mixture.



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Ginger Cream 'n Fruit Salad

Recipe Category: Salads

- 13 cups Marzetti® Slaw Dressing
- 10 lb. tub Marzetti® Sour Cream
- 3-3/4 cups honey
- 2-1/2 cups finely chopped, crystalized ginger
- 1-1/4 cup orange juice
- 3/4 - 1 cup grated orange rind

Preparation: Combine sour cream, dressing, honey, ginger, orange juice and rind. Mix well. Chill thoroughly to blend flavors. Serve as a dip with large chunks of fruit. Or drizzle over fruit salad.



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Recipes

Sweet and Creamy Vegetable Pasta Salad

Recipe Category: Salads

- 3 lb. bag Marzetti Frozen Pasta™ Tortellini Cheese - Tri-Color
- 2 to 3 cups Marzetti® Slaw Dressing
- 2 cups bite size broccoli florets
- 2 cups bite size cauliflower pieces
- 1 cup thinly sliced carrots
- 1 medium red onion, cut into thin wedges
- 1 cup sliced radishes
- 1 cup sweet red and/or green pepper strips

Preparation: In a large bowl combine thawed Marzetti Precooked Tortellini, broccoli, cauliflower, carrots, onion, radishes, and peppers. Add Marzetti Slaw Dressing. Toss to combine.



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Asian Slaw

Recipe Category: Salads

- 1 lb. (2 nests) thawed Marzetti Frozen Pasta TM Fettuccini - Trayed Nests
- 1 cup Marzetti® Slaw Dressing
- 1 tsp. soy sauce
- 1/4 tsp. rice vinegar
- 1 bag (16 oz.) coleslaw blend
- 1/2 cup green onion, finely chopped
- 2 Tbsp. chopped fresh cilantro
- 1 can (11 oz.) mandarin oranges, drained
- 3/4 cup cashews

Preparation: In a small bowl, combine slaw dressing, soy sauce and rice vinegar; mix well. In a large bowl, combine remaining ingredients. Pour dressing mixture over coleslaw mixture; toss gently to coat. Refrigerate until serving. Make 12 cups.



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Recipes

Buffalo Chicken Wrap Sandwiches

Recipe Category: Entrees

Yields: 20

- 2 cups Marzetti® Slaw Dressing
- 10 cups green cabbage, coarsely shredded
- 1-1/2 cups bacon bits
- 8 cups white meat chicken, cooked and cubed
- 20 - 10 inch flour tortillas
- hot sauce to taste

Preparation: Put shredded cabbage in a large bowl. Pour slaw dressing over cabbage and stir until coated. Gently fold in bacon bits. In a separate bowl, coat cubed chicken with a favorite hot sauce (optional). Lay tortillas flat and spread ½ cup of the coleslaw around the center of the tortilla. Place coated chicken in a strip across the tortilla just below the center. Fold over the bottom of the tortilla and roll. These are delicious made with warm or cold chicken.