



Bubb's Coleslaw

Ingredients:

- 1 pound Green Cabbage Shredded
- 1 Tbsp Carrot Shredded
- 1 Tbsp Red Onion Diced
- 1 Cup Bubb's Slaw Dressing
- 2 Tbsp Green Pepper Diced
- Chopped parsley for garnish
- 1 Tbsp Red Cabbage Shredded

*If the preshredded cabbage has been purchased, you should get the red cabbage and carrots with. If not, cut fresh.

Dressing Ingredients:

- 1/4 Cup Apple Cider Vinegar
- 1 Cup Mayonnaise
- 1/4 Tbsp Granulated Sugar
- 1/4 tsp Lawry's Seasoning
- 1/4 tsp Ground Mustard

Directions:

1. To make the dressing: In a medium sauce pan on low heat, mix apple cider vinegar, sugar and mustard powder until dissolved. Set aside and allow to cool.
2. Mix mayonnaise and vinegar mixture until they are combined.
3. Add in Lawry's seasoning & mix well.
4. Toss all ingredients together and add dressing until all cabbage is coated.
5. Garnish slaw with chopped parsley.
6. Store in air tight container in the refrigerator .

*Recipe serves 10 people