

BASIC COLESLAW RECIPE

INGREDIENTS

¼ Cup White Vinegar
¼ Cup Sugar
2 teaspoons Dry Mustard
½ teaspoon White Pepper
¼ teaspoon Cayenne Powder
1teaspoon Celery Salt
1 Cup Mayonnaise

DIRECTIONS

Combine Sugar and Vinegar until dissolved, then add remaining spices.

Add Mayonnaise and mix thoroughly.

Slice finely or grate 1 small head or ½ large head of cabbage, 2 medium carrots grated into a large bowl. Pour Mayonnaise Dressing over the Slaw and combine well.

Allow to chill in the refrigerator for at least 1 hour.

Mix the Coleslaw again before serving.