

MEXICAN COLESLAW SALAD

8 16 32 SER.

5 10 20 CUPS GREEN CABBAGE (SHREDDED)

1/2 1 2 CUP CARROTS SHREDDED

DRESSING

4 8 16 TBSP MAYO

3 6 12 TBSP HONEY

3 6 12 TBSP VINEGAR

1. WASH & DRY CABBAGE & CARROTS. PREPARE & ADD TO LARGE BOWL. IN A SMALLER BOWL WHISK

2. IN A SMALL BOWL WHISK TOGETHER MAYO, HONEY & VINEGAR, POUR OVER SALAD, MIX AND SERVE.