



Mum's Slaw

Submitted by: Luke Wooldridge, McAllen General Manager.
It is one of his family's favorite recipes.

Ingredients:

- 1 large cabbage, shredded
- 1 large onion, sliced into medium to fine rounds
- 1 cup vinegar
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ Tbsp. salt
- 1 Tbsp. celery seed
- $\frac{3}{4}$ cup salad oil

Directions:

1. Place cabbage and onion in a large bowl.
2. In a saucepan, boil vinegar, sugar, salt, and celery seed for 2 minutes.
3. Remove from heat and add oil. Return to boil.
4. Pour over cabbage and onion. Mix well.
5. Refrigerate overnight before serving.

Products used:

BRON COUCKE ORIGINAL MANDOLINE
STAINLESS STEEL MEASURING CUP SET
5 QUART NON-SKID MIXING BOWL
STAINLESS STEEL MEASURING SPOONS
8" SANI-SAFE® CHEFS KNIFE
WHITE CUTTING BOARD, SAF-T-GRIP™ CUTTING BOARD
THERMALLOY SAUCE PAN



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