

Coleslaw Dressing

Single		Multiple	
1/4	Cup	1/2	Cup
1/4	Cup	1/2	Cup
1/4	Cup	1/2	Cup
1	Tbsp	2	Tbsp
1	Pinch	1	Dash
1	pkg	2	pkg
1/4	Cup	1/2	Cup

White vinegar
 Mayonaise
 Splenda
 Celery Salt
 Black ground pepper

Mix all above ingredients in small bowl.

Bagged chopped coleslaw (or 1/2 to 1 medium cabbage thinly sliced).
 Optional: Finely chopped onion

- Place coleslaw/cabbage in large bowl.
- Add onions if used.
- Add dressing. Mix well. Let stand for at least 20 minutes to allow flavours to develop.

Yield: Single: 6 - 8 servings, Multiple: enough for a crowd (12 or more servings).

Comments: Less dressing is better as coleslaw tends to soften and sink after dressing is added. If too much dressing is added, coleslaw can be quite wet.