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RED HEAD COLE SLAW

Ingredients:

- 6-8 C Cabbage, finely shredded
- 1 C Mayonnaise
- 1-1/2 T Red Head Rub & All-Purpose Seasoning
- 1-1/2 T Sugar
- 1/4 C White Vinegar or Rice Wine Vinegar

Directions:

Put shredded cabbage in a large bowl for mixing. In a separate bowl, mix or whisk mayonnaise, Red Head Rub, sugar and vinegar together until smooth. Pour over shredded cabbage and mix thoroughly. Can be served immediately, but for best results, refrigerate overnight.

Yield:

12-16 servings