SOUTHERN COLESLAW

By
Chef Charles Nichols

A classic southern side.

YIELDS
7 lbs



DIRECTIONS:

1. Make dressing by combining Mayonnaise, Sour Cream, Lemon Juice, White Pepper, Greek Seasoning, Celery Seed, and Green Onion in a large mixing bowl and chill under refrigeration for 6 to 24 hours.
2. In a separate bowl, add Shredded Cabbage and Side Color. In batches, fold in chilled dressing until desired coating is achieved.

INGREDIENTS:

- 1 Bag Shredded Cabbage Mix w/ Side Color (**752949**)
- ¼ lb Green Onion, chopped (**756593**)
- 8 Cups Southern Style Mayonnaise (**580374**)
- 8 Cups Sour Cream (**066431**)
- 4 Lemons, juiced (**775700**)
- 2 Tbl Ground White Pepper (**623413**)
- 4 Tbl Greek Seasoning (**619965**)
- 2 Tbl Celery Seed (**617118**)

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