



Southern Coleslaw



Ingredients:

1 tablespoon red wine vinegar
1 teaspoon white sugar
1/3 cup mayonnaise
1 tablespoon coarse-grain brown mustard
1 head cabbage, cored and shredded
2 hard-cooked eggs, peeled and chopped
6 slices crisply cooked bacon, crumbled
salt and pepper

Directions:

In a large bowl, stir together the vinegar, sugar, mayonnaise and mustard. Add the cabbage, eggs and bacon, and toss lightly to coat with the dressing. Season with salt and pepper. Refrigerate for 1 hour before serving to blend flavors



Vinaigrette



Oil and vinegar to tap, taste and treasure

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