

Beet and Cucumber Slaw©

Ingredients:

- 1 –16 oz. pkg. Fresh Express™ Cole Slaw Mix
- 2 medium green Vidalia onions, slice, save dark part for decoration or small Vidalia if other not available
- 1 small seedless cucumber, peel, scoop out insides, slice
- 1–15 oz. can beets, slivered, drained

Method:

Line a salad bowl with paper towels. Put in cole slaw mix, onions, and cucumber slices. Cover and keep in refrigerator until ready to serve.

When ready to serve, put slivered beets on top

Dressing—Ingredients:

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 2 tsp. lemon pepper
- 1 tsp. sugar
- 1 tsp. green Tabasco™
- 1/2 tsp. salt

Method:

Blend all ingredients in a tall container with the Magic Wand using the blade with the holes. Refrigerate until ready to serve. Dressing lasts one week in the refrigerator.

To Serve:

Remove paper towels from cole slaw mixture and toss with dressing. Taste for salt.

Hint: .Use coarsely shredded iceberg lettuce instead of cole slaw.

