



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Casey's Beer Slaw

Serves 10-12

Ingredients

1 lb. (approx. 4 cups) shredded red cabbage
1 lb. (approx. 4 cups) shredded green cabbage
2 cups shredded carrots
6 green onions, chopped
1 cubanelle pepper thinly sliced
1 cup lager or pale ale beer
1 tsp. celery seed
1/3 cup canola oil
1/4 cup cider vinegar
3 tsp. Dijon mustard
1/2 tsp. cayenne pepper
Salt and pepper to taste

Preparation

In large bowl mix together cabbage, onion, carrots, and pepper. Sprinkle with celery seed and toss. Set aside.

Pour beer into sauce pan and bring to a boil. Let boil for 5 minutes. Remove from heat and add oil, vinegar, mustard, salt, pepper and cayenne. Pour over cole slaw and mix thoroughly.

Cover and refrigerate for a few hours or overnight.

To retain crispness, drain excess liquid before serving. Toss again.



For more information please visit - CaseyMaloneShow.com