

Sweet and Sour Cole Slaw

Yield: 15 portions

Green Cabbage, sliced thin	1 head
Red Bell Pepper, roasted Pealed, seeded and sliced	1 ea
Green Bell Pepper, diced	1 each
Onion, diced	1 each
Parsley, minced	½ bunch
Red wine Vinegar	1 ½ cup
Salad, oil	¾ cup
Sugar	½ cup
Salt and Pepper	to taste

1. Combine the cabbage, peppers, onion and parsley in a bowl.
2. Combine the remainder of the ingredients in a separate bowl and mix well to form the dressing.
3. Toss the dressing with the cabbage and refrigerate for a few hours before service. Toss again before serving.