



Classic Barbecue Slaw

Serves 8

Dressing Ingredients

- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 3 Tbsp Tea-licious Sweet Pickle relish (www.tea-licious.com)
- 1 Tbsp sugar
- 1 Tbsp distilled white vinegar
- 1/4 tsp mustard powder
- 1/4 tsp white pepper
- 1/2 tsp celery salt
- 2 tsp Daddy B's Southern Blend seasoning

Slaw:

- 1 pd. green cabbage (about half a medium cabbage)
- 1 large carrot, graded
- 1/2 small onion
- Optional: 1/2 bell pepper (green, red, yellow or orange)*

Cooking Directions:

1. In a large bowl, whisk together the dressing ingredients
2. Shred the rest of the ingredients and add to the dressing and mix thoroughly
3. Chill for at least an hour