

Bone Suckin' Asian Slaw



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Ingredients:

Bone Suckin' Yaki Sauce, 1 tsp.

Bone Suckin' Sweet/Hot Mustard, 1 Tbsp.

Rice Wine Vinegar, cup

Extra Virgin Olive Oil, cup

Lemon Juice, 1 tsp.

Grated Ginger, tsp

Mayonnaise, 2 Tsp. (optional)

Sugar, 2 tsp.

Red Cabbage, head, sliced thinly

Nappa Cabbage, head, sliced thinly

Cucumber, 1, slivered and cut in half

Carrots, cup, shredded

Shallot, 1, sliced thinly

Red Pepper, cup, sliced thinly

Toasted Sesame, cup (optional)

Honey Roasted Fire Dancers, 1/4 cup,
chopped (optional)



Directions:

Make the dressing by combining Bone Suckin' Sweet/Hot Mustard, Bone Suckin' Yaki Sauce, rice wine vinegar, lemon juice, sugar, ginger and mayonnaise (if desired) in a food processor. While blending, slowly pour olive oil into food processor.

Combine cabbages, cucumber, carrots, red pepper and shallots. Just before serving pour dressing over the slaw and toss thoroughly. Serves 6.

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