

Blue Cheese Coleslaw

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Tifton Gazette - The Great Tifton Taste-Off 2002

8 cups shredded cabbage

1 cup shredded carrots

1/4 cup sliced green onions

1/4 cup blue cheese salad dressing, crumbled

1 cup cherry tomato halves

Dressing Ingredients

1/4 cup sugar

1/4 cup blue cheese

1 cup mayonnaise

1/4 cup vinegar

1/4 teaspoon celery salt or celery seed

3 cloves minced garlic

In medium bowl, stir together all dressing ingredients. Cover and refrigerate at least two hours.

In a large bowl, combine cabbage, carrots and green onions.

Just before serving, stir together dressing and cabbage mixture. Sprinkle with blue cheese. Garnish with cherry tomatoes.

Per Serving (excluding unknown items): 2400 Calories; 229g Fat (80.1% calories from fat); 22g Protein; 106g Carbohydrate; 17g Dietary Fiber; 134mg Cholesterol; 2466mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 9 Vegetable; 23 Fat; 3 1/2 Other Carbohydrates.