

Cabbage and Pineapple Coleslaw

Culinary Creations and Wonders - St Lucie Council of Catholic Women - 2009

*2 quarts shredded cabbage
1 cup onion, finely chopped
1/4 cup cider vinegar
2 tablespoons sugar
1 teaspoon salt
1 teaspoon ground black
pepper
1 cup mayonnaise
2 cans (8-1/4 ounce ea)
crushed pineapple, drained*

In a large bowl, combine the cabbage and onion.

In a small saucepan, combine the vinegar, sugar, salt and pepper. Heat to boiling, stirring until the sugar dissolves. Pour over the cabbage, tossing well.

Add the mayonnaise and pineapple, stirring to combine.

Cover the slaw with plastic film or foil. Refrigerate.

Per Serving (excluding unknown items): 2188 Calories; 189g Fat (71.8% calories from fat); 15g Protein; 153g Carbohydrate; 20g Dietary Fiber; 77mg Cholesterol; 3495mg Sodium. Exchanges: 0 Grain(Starch); 8 Vegetable; 5 Fruit; 16 Fat; 2 Other Carbohydrates.