



## **COLE SLAW WITH BUTTERMILK DRESSING**

- 4 Cups Finely Shredded Cabbage
- 1 Cup Grated Cheddar or Swiss Cheese
- 2 Teaspoons Sugar
- 2 Teaspoons Salt
- 1/2 Teaspoon Paprika
- 2 Tablespoons Vinegar
- 2 Tablespoons Prepared Mustard
- Dash Cayenne
- 1 Cup Buttermilk
- 6 Thin Green Pepper Rings

## **DIRECTIONS**

- 1. Toss cabbage and cheese. Chill.
- 2. Mix remaining ingredients, except green pepper and chill.
- 3. Just before serving add dressing to cabbage and mix lightly.
- 4. Garnish with pepper rings.