

TIM FARMER'S COUNTRY KITCHEN

LUNCH LADY COLESLAW

*1 head cabbage, shredded
2 carrots, peeled and shredded
2 cups mayonnaise
1/3 cup sugar
1/3 cup white vinegar
1 tablespoon mustard
Celery seed
Pickled Jalapeños*



Shred cabbage and carrots and mix to combine. In separate bowl, mix together mayonnaise, sugar, vinegar and mustard with a whisk until smooth. Slowly add to cabbage and carrots, stirring as you go. Add sauce until it reaches the consistency you like. (Don't have to use all of the sauce). Top with celery seed and pickled jalapeños. Store in fridge until serving.