

## Seven-Layer Slaw

\* Exported from MasterCook \*

Recipe By: Adaped From Homemaker Schools Recipe Collection Fall 1998

Serving Size: 12 Preparation Time :0:20

Categories: Salads, Vegetable

1	small	cabbage head -- shredded
1/2	medium	cauliflower, head -- chopped
6	ounces	pecans -- broken
1	tablespoon	butter
2	cups	frozen peas -- thawed
8	ounces	sliced mushrooms
1	bunch	green onions -- sliced
1/2	cup	parmesan cheese -- grated
2	cups	coleslaw dressing -- creamy

Chop the cabbage medium-fine in a food processor; there should be 3-4 cups. Coarsely chop the cauliflower in the food processor. In a medium heavy frying pan, toast the pecans in the butter over medium heat until browned, about 10 minutes; remove from heat and cool.

In a straight-sided glass bowl, layer as follows: chopped cabbage, chopped cauliflower, half the toasted pecans, peas, mushrooms, onions, cheese, coleslaw dressing, and rest of the pecans. Cover and refrigerate overnight.

NOTES : For the dressing, use your favorite recipe for creamy coleslaw dressing, or use a commercial brand such as Marzetti (regular or low-fat-- Neither is vegan), or mix 1 cup oil-and-vinegar coleslaw dressing with 1 cup mayonnaise (regular or low-fat).

## Coleslaw Dressing

\* Exported from MasterCook \*

Recipe By:

Serving Size: 16 Preparation Time :0:00

Categories: Salads

1	cup	sugar
1	teaspoon	salt
1	teaspoon	dry mustard
1	teaspoon	celery seeds
1	cup	cider vinegar
2/3	cup	vegetable oil

Mix and boil over moderate heat, stirring until sugar dissolves. Cool to room temperature.

NOTES : This is an old Alabama recipe. I got it from Mama, and I think she got it from Grandmama.