

Cole Slaw

You Need:



1/4 head
cabbage



1/2 carrot



1/4 tsp.
onion



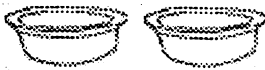
2 Tb.
slaw dressing



wooden spoon



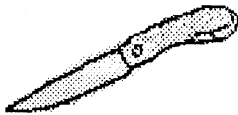
peeler



2 serving bowls



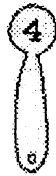
small bowl



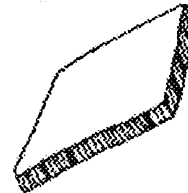
knife



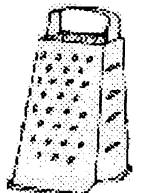
Tablespoon



1/4 teaspoon

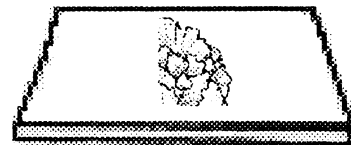
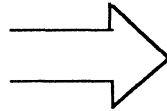
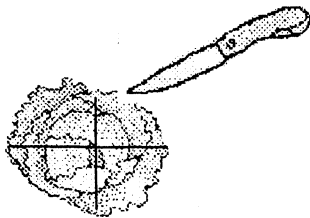


cutting board



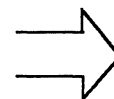
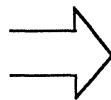
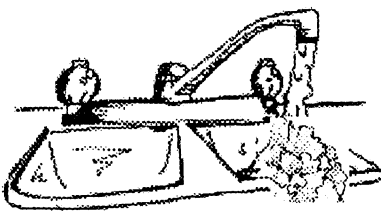
grater

1.



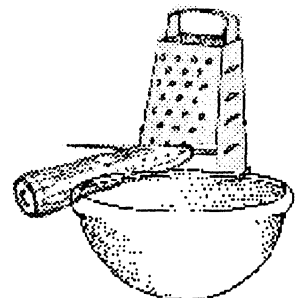
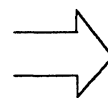
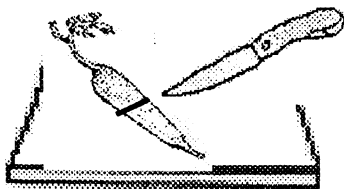
Place 1/4 head of cabbage on cutting board.

2.

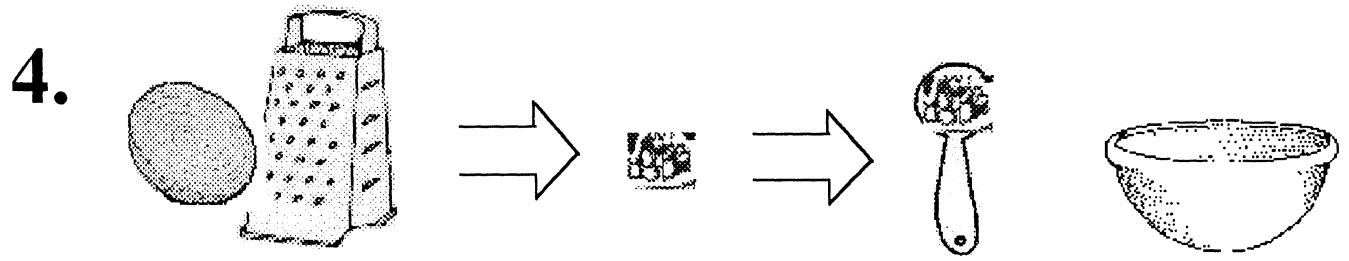


Wash one section of cabbage, place on cutting board and chop into small pieces. Place in bowl.

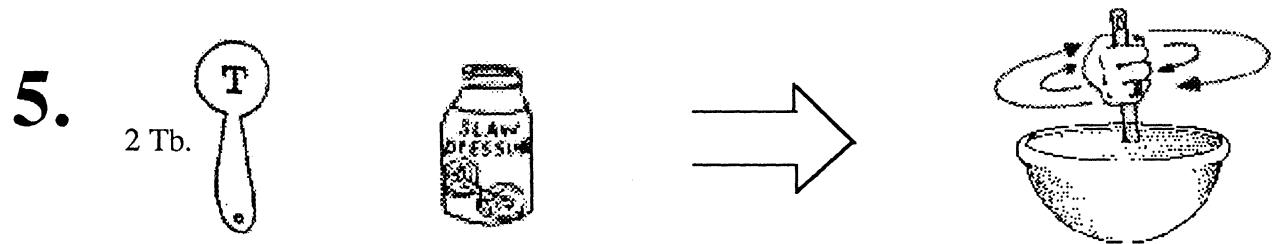
3.



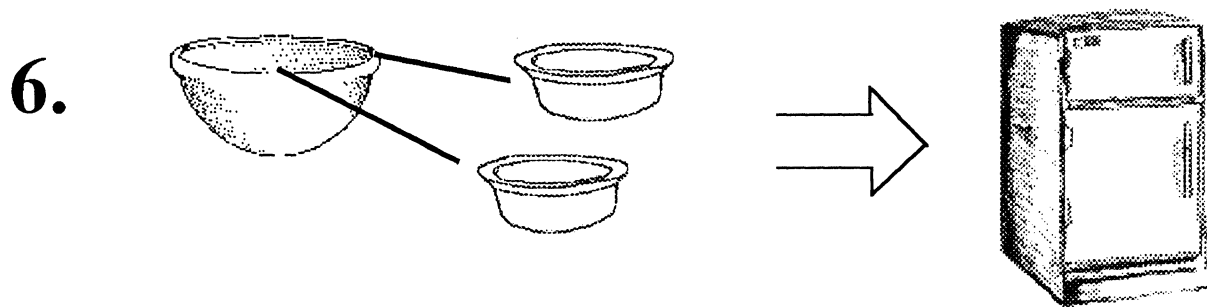
Place carrot on cutting board. Cut in half. Peel carrot. Grate carrot into bowl with cabbage.



Grate onion, put 1/4 tsp. into bowl.



Measure 2 Tb. of dressing into bowl and stir.



Divide cole slaw into 2 small bowls and put in refrigerator to chill.

COLE SLAW

You Need:

1/4 head cabbage
1/2 carrot
1/4 tsp. onion
2 Tb. cole slaw dressing
knife
bowl
grater

wooden spoon
Tablespoon
1/4 teaspoon
peeler
2 serving bowls
cutting board

1. Place 1/4 head of cabbage on cutting board.
2. Wash one section of cabbage, place on cutting board and chop into small pieces. Place in bowl.
3. Place carrot on cutting board. Cut in half. Peel carrot. Grate carrot into bowl with cabbage.
4. Grate onion, put 1/4 tsp. into bowl.
5. Measure 2 Tbs. of dressing into bowl and stir.
6. Divide cole slaw into 2 small bowls and put in refrigerator to chill.