

Dry Coleslaw Dressing Mix

Dry Mix Ingredients:

1/4 c. Buttermilk powder or dry milk

1 T. Celery seed

1 T. Sugar or monk fruit

2 t. Salt

1 t. Black pepper

1 t. Garlic powder

1/2 t. Onion powder

1 t. Minced onion

Directions:

Mix everything together and store in a jar with a tight fitting lid.

To make slaw dressing:

Add 1 T. of dressing mix to 1/4-1/2 of mayo... depending on your taste. You may also try substituting the mayo with sour cream or Greek yogurt, but I haven't tried that yet.

Add a splash of vinegar or lemon juice, if you like and stir.

Shred one small to medium head of cabbage and then toss with the dressing.

Adjust seasoning as desired.

Refrigerate at least one hour for best flavor. *It can be eaten right away if you want.*

Enjoy!