

NUTTY COLESLAW

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1/2 head green cabbage, thinly sliced
1/2 head purple cabbage, thinly sliced
3 fresh carrots, grated
3 green onions, thinly sliced (use both green & white parts)
3 stalks celery, chopped
1 small jar pimiento, drained well
1 small can crushed pineapple, drained well
2/3 C real mayo
1 tsp DIJON MUSTARD (this recipe's secret)
1/4 tsp CAYENNE PEPPER (another of this recipe's secrets)
1/2 tsp CELERY SEED (another of this recipe's secrets)
1 tsp sugar
1/2 tsp black pepper
1/2 C TOASTED WALNUTS, chopped (another of this recipe's secrets)
1/4 C TOASTED SLIVERED ALMONDS (another of this recipe's secrets)

DIRECTIONS:

In large bowl, mix cabbages, carrots, onions, celery, pimento & pineapple. In separate dish mix mayo, DIJON MUSTARD, CAYENNE PEPPER, CELERY SEED, sugar & black pepper. Put mayo mixture into cabbage mixture - stir till well coated. Add chopped TOASTED WALNUTS & TOASTED ALMONDS. Chill well. Serve.