## Original Pantry Cafe Coleslaw

Yield: 8 servings



## Ingredients

¾ cup mayonnaise
3 tablespoons sugar
1 ½ tablespoons white wine vinegar
⅓ cup oil
⅓ teaspoon garlic powder
⅓ teaspoon onion powder
⅓ teaspoon dry mustard
⅓ teaspoon celery salt
1 tablespoon lemon juice
½ cup half and half
¼ teaspoon salt
1 head cabbage, finely shredded

## Steps

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- 1. Blend together mayonnaise, sugar, vinegar, and oil. Add garlic and onion powders, mustard, lemon juice, half and half, and salt. Stir until smooth.
- 2. Pour dressing over cabbage in large bowl and toss until cabbage is well coated.