Lawrence's Best ColeSlaw

Ingredients for 6 servings (can be doubled for more servings)

- (2) 10 oz packages of Angel Hair Cabbage for Coleslaw (Prefer Dole Brand)
- 1 cup (10 oz package) of Shredded Carrots (remove excess water by patting dry)
- ½ jar (or 6 oz.) of Marzetti Original Slaw Dressing
- Small 8 oz DOLE® Canned Crushed Pineapple Fruit in 100% Pineapple Juice
- 1 Tablespoon of Apple Cider Vinegar
- 1 Tablespoon of Celery Seed spice (not celery salt!)
- 1 teaspoon of course black pepper
- 1 teaspoon of salt

Directions:

1. In a large bowl mix cabbage and carrots.
2. Drain Canned crushed pineapple (well drained)
3. Mix pineapple with cabbage and carrot mix
4. Add celery seed, black pepper, and salt
5. Add 1 Tablespoon of Apple Cider Vinegar
6. Toss the mixture
7. Slowly stir in Marzetti Original Slaw Dressing until vegetables are coated.
8. Refrigerate the covered coleslaw bowl for 3 hrs. or overnight before serving.

Note: Don't make the slaw too wet. The cabbage and carrots will also release water as the coleslaw sits in the refrigerator from the salt and some dehydration. If necessary, drain off excess water on the bottom of the storage bowl with a large spoon before serving. Serve using a slotted serving spoon.

Optional – sprinkle with paprika to add color before serving.

