

# Cole Slaw

adapted from [Paula Deen's recipe](#)

Via The Redheaded Princess

## Ingredients

- 1 bag coleslaw mix
- 1/2 cup mayonnaise
- 1/2 teaspoon seasoning salt
- 1/4 teaspoon coarsely ground black pepper
- 2 tablespoons sugar
- 1/4 teaspoon lemon-pepper seasoning
- 1 tablespoon white vinegar



## Directions

In a small bowl, whisk together mayo, seasoning salt, black pepper, sugar, lemon-pepper seasoning and vinegar. Let sit for 5 minutes.

Pour slaw mix in a large bowl and pour dressing over the slaw. Toss to coat. Refrigerate for at least 1 hour. I love this recipe even better the next day! Eat as a side dish or on a pulled pork BBQ sandwich! Enjoy!



<http://www.theredheadedprincess.com>