

## Fatboy Slaw

Yield:

Created by: Erik Youngs

Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
	1.25 #		Cabbage, Green Shredded
	.25 #		Cabbage, Red Shredded
		1.5 Cups	Fatboy Coleslaw Dressing (see Recipe)
		TT	VooDoo Chef Dust

How to:

1. Combine the green and red shredded cabbage.
2. Add the Fatboy Coleslaw Dressing. Mix until the cabbage is fully coated.
3. Dust to taste.

Note: Add the dressing to the cabbage as close to service time as possible.

Fatboy Slaw Dressing  
Yield: 1 1/2 Cups

Created by: Erik Youngs  
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
		2 Tbs	Sugar, Granulated White
		1/2 Cup	VooDoo Chef Fatboy
		1 Cup	Mayonnaise, Heavy Duty
		TT	VooDoo Chef Dust

How to:

1. In mixing bowl, combine the VDC Fatboy and the sugar. Mix until sugar is dissolved.
2. Add the mayonnaise, mix until fully blended.
3. Dust to taste.
4. Reserve for use.