



Sugar Apple

Posts From The Caribbean

Caribbean Coleslaw

I would prefer to buy a whole head of cabbage and slice it myself because I like it very finely shredded (plus it's fresher). But I'm sick so I cheated and used a bag of pre-sliced slaw mix.

1/2 bag of slaw mix
2 scallions, finely sliced
2 tablespoons of golden raisins
1 small Caribbean seasoning pepper, seeded and finely minced
3 tablespoons of mayonnaise
1 1/2 tablespoons of fresh lime juice
a dash of hot pepper sauce
salt and pepper to taste

Put the slaw mix, scallions, raisins and chopped pepper into a bowl and mix together. In another small bowl, mix the mayonnaise, lime juice, hot pepper sauce and salt and pepper. Pour over the cabbage mixture and toss thoroughly and refrigerate until ready to serve. It's as easy as that. *Serves 2 with leftovers.*

<http://www.abigailblake.com/sugarapple>

from the article *Oven Baked Ribs* posted on October 12, 2009