

Costa Rican Cole Slaw

1/2 med. size head green cabbage

Red Cabbage - enough for color

1/4 cup Pirate's Blend Caribbean Condiment

3/4 cup mayonnaise

Dash of garlic powder

1 tbsp. lime juice (preferred) or cider vinegar

1/2 cup chopped fresh parsley

1/4 cup minced onion

Dash of Iguana Mean Green Pepper Sauce

Wash and dry cabbage. Shred to your liking. Combine all remaining ingredients except parsley in a small bowl and blend together for the dressing. Modify dressing mix to taste if desired. Mix together cabbage, parsley and dressing in a large salad bowl.

Chill for 20 minutes before serving (the cole slaw, not you, silly) to allow flavors to marry. Serve with a slice of tomato on top of each portion. Yields 6 to 8 servings.