

Salad Days

The Great All-American Salad



Adding a variety of fruits and vegetables, nuts and cheeses to versatile coleslaw can be a great way to create new side dishes and sandwich toppings.

(NAPSA)—There's more than just a shred of interest in coleslaw these days. The reason may be that it not only makes a great salad, but it's used as a topping for a number of dishes, including fish tacos and pulled pork sandwiches. It also adds a lot to turkey burgers and grilled chicken sandwiches. Here's a recipe for a classy coleslaw dish many will warm up to:

Classy Coleslaw

Ingredients:

- 1 bag precut cabbage (or
1 head cabbage sliced thin)**
- 1 8-oz. can pineapple chunks,
drained**
- 1 cup miniature marshmallows**
- ¼ cup grated carrots
(optional)**
- 1 jar Lighthouse Coleslaw
Dressing**

Directions:

Mix all ingredients in bowl. For more pineapple flavor, add the drained juice to the dressing before mixing into the salad. Let sit 10 minutes before serving.

Coleslaw fans will be happy to know that this recipe is not carved in cabbage. Among the many ingredients you can add are feta or bleu cheese crumbles, sliced apples or pears, dried cranberries, grapes, shredded veggies (including zucchini, broccoli, carrots and jicama), crushed pineapple and, for the very adventurous, mini marshmallows.

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