

Warm Pecan Cabbage Slaw

Submitted by Faye Wohlrabe

4 c. coarsely chopped cabbage

1/2 c. shredded carrot

1/4 c. sliced green onion

2 T. water

1/2 t. salt

1/4 t. pepper

1 T. melted butter

1 t. Dijon mustard

1/4 c. chpped pecans

In a large saucepan. combine the cabbage, carrots, green onions, water, salt, and pepper. Cover and cook over medium heat for 5-7 minutes or until the cabbage is crisp-tender. Combine butter and mustard and pour over cabbage mixture and toss to coat. Stir in the pecans. Serve warm.

Yield 6 servings.