

Recipe for

Grandma's Cabbage and Cauliflower Salad

Submitted by:

Favorite time to make
and share:

Anytime – even for
breakfast if there is any
left over!

Serves:

Prep time:

Total time:

Oven temp:

Ingredients:

| | | |
|---|--|------------------------|
| 1 coarsely chopped head of cabbage | 1 minced onion or 1 batch of sliced green onions | 1/3 C granulated sugar |
| 1 head of cauliflower, split into flowerettes | 2 C mayonnaise | 1/3 C Parmesan cheese |
| ½ - 1 lb cooked bacon, crumbled | | |

Directions:

In a 9X13 or 8X12 pan, spread a layer of the cabbage, then a layer of the cauliflower, then a layer of the onions, and then a layer of the crumbled bacon.

In a large bowl, combine the mayonnaise, sugar, and Parmesan cheese. Mix well then spread half of the sauce over the first layers of the vegetables.

Repeat the layers of cabbage, cauliflower, onions, and bacon and top with the remaining sauce. May wish to garnish the top with some bacon and onion.

Refrigerate overnight or for 24 hours before serving.

Use a large serving spoon to serve.