

Grandma's Cabbage and Cauliflower Salad

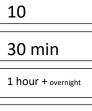
Submitted by: Babette

## Favorite time to make

and share:

Anytime – even for breakfast if there is any left over! Prep time: Total time: Oven temp:

Serves:



## Ingredients:

1 coursely chopped head of	1 minced onion or 1 batch of	1/3 C granulated sugar
cabbage	sliced green onions	
1 head of cauliflower, split	2 C mayonnaise	1/3 C Parmesan cheese
into flowerettes		
1/2 - 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 vegitables.

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.