

A few weeks ago my co-worker Gina Carr gave me a recipe for coleslaw and asked if I would like to try it. I took it home with me and finally had a chance to try it out on my family when we gathered for Tony's son, Christopher's, first Birthday party. I was planning to have barbequed sandwiches, pigs in a blanket, chips with Champaign chip dip and fruit salad, but I thought I needed one more dish for variety. While looking through the recipes in my cabinet, I found Gina's recipe, and it was just what I was looking for. I made a double batch, which served 16, and there was nary a morsel left in the bowl when our party was over. Everyone wanted the recipe, so I decided to put it in the paper this week, since all of the family gets the Independent, and that makes passing the recipe on very easy for me. Try this, I think you will like it.

SOUTH OF THE BORDER SLAW

3 cups coleslaw mix
1 / 4 cup corn with pimientos & peppers, drained
1 jalapeno pepper, seeded and chopped
2 Tablespoons red onion, chopped
1-1 / 2 teaspoons dried cilantro leaves, crushed
1 / 2 cup shredded Mexican cheese
1 / 2 cup ranch salad dressing
1-1 / 2 teaspoons fresh lime juice
1 / 2 teaspoon ground cumin
Salt & pepper to taste

Combine the first six ingredients in a large bowl. In a small bowl, combine the salad dressing, lime juice and cumin. Pour over the ingredients in the large bowl and mix. Refrigerate until ready to serve. Makes 8 servings.

HELPFUL HINTS: Kroger has the dried Cilantro (McCormick's Gourmet Selection), or if you like you can use 1 Tablespoon fresh Cilantro, minced. I prefer using fresh ingredients, but sometimes they are difficult to find.

Food for Thought: Do what is right this week, whatever it is, whatever comes down the path, whatever problems and dilemmas you face – just do what's right. Maybe no one else is doing what's right, but you do what's right. You be honest. You take a stand. You be true. (Walking With the Savior)

Pray for Peace!