

## Cole Slaw

**1/3 HEAD OF CABBAGE**  
**1/2 CUP MAYONNAISE**  
**1/4 TSP. PEPPER**  
**1 TBSP. SWEET PICKLE JUICE**  
**2 TBSP. PICKLE RELISH (OPTIONAL)**

Shred cabbage with box grater. Add mayonnaise, pepper, pickle juice and relish. Mix well. Add more mayo if desired.

## Deviled Eggs

**6 LARGE EGGS**  
**PAPRIKA**  
**2 TBSP. MAYONNAISE**  
**1/4 TSP. SUGAR**  
**1/2 TSP. YELLOW MUSTARD**  
**1/4 TSP. BLACK PEPPER**  
**2 TSP. SWEET PICKLE JUICE**  
**1 TBSP. PICKLE RELISH (OPTIONAL)**

Add 2” of water to medium saucepan. Bring water to a boil. Gently place eggs in boiling water with slotted spoon. Boil on medium heat 12 minutes. Let eggs sit in water 5 minutes. Rinse under cold water and peel immediately. Half eggs with serrated knife. Remove yellows and place in bowl with ingredients. Press yolks against side of bowl with fork and mix well.

*Option: Sprinkle with Paprika.*