

Minty Devil's Slaw with Sweet Sour Cream Dressing

Salad:

1 small red cabbage , shredded
fresh spearmint leaves

Dressing:

1 container fat free sour cream
2 tsp sugar
2 tsp white vinegar

Shred red cabbage in mixing bowl. Wash mint leaves and cut into fine pieces. (about 4 tablespoons) Add mint to shredded cabbage. Set mixture aside.

In separate bowl, combine sour cream, sugar, and vinegar. Stir until well blended. Add dressing to slaw mixture.

For a spicy minty devil slaw, add a few splashes of prepared hot sauce to dressing.