

## EASY SLAW FOR MEN IN OVERALLS

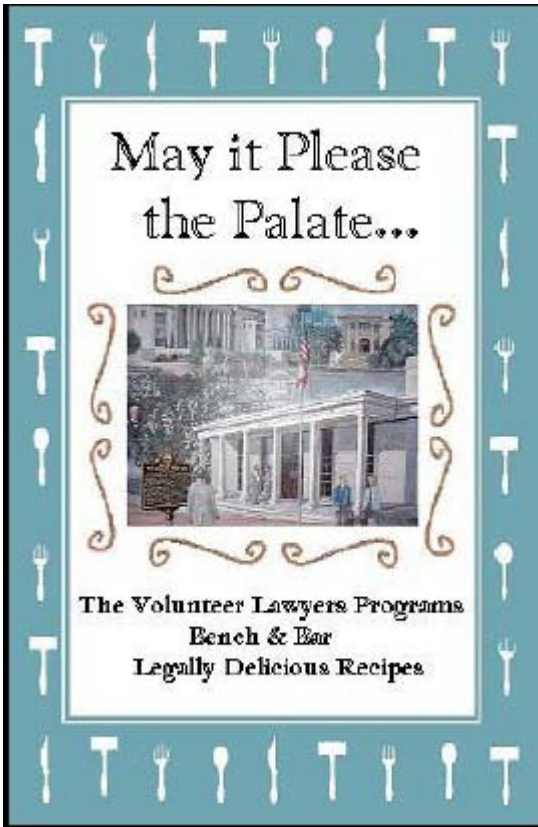
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1 head cabbage  
1 yellow onion

1 bottle commercial slaw dressing  
salt and pepper to taste

May It  
Please  
The Palate...

This works best if you wear overalls and serve it with catfish that you caught on the river with jugs; that's the spirit of the thing. That's where I learned this "recipe", if indeed it is a "recipe". It is ridiculously easy, if you own a big, sharp knife, and everybody at a fish camp does. Take a head of cabbage. Put it on the cutting board and cut it in half with a knife. Cut each half-sphere into a series of half-circle slices, and then cut each of them into slices about the size of a live oak leaf or a sticker which says "notarize" [not tiny little flakes you buy in the store, obviously from a food processor; these are pretty big long strips, but not so big you cannot eat them]. Then add one yellow onion per head of cabbage. Peel it and cut it into circular slices, then cut the slices in smaller bits. These need not be tiny, but should not be huge either, this is "slaw", not "onions". Mix it all up with one bottle of cheap commercial coleslaw dressing, while adding a whole lot of black pepper and some salt. It is hard to put too much black pepper, according to my tastes. Put the slaw in a gallon Ziploc bag in the icebox, and let it sit as long as you can. The longer the better; a whole day is fine [the longer it sits, the more the onion and pepper soak in the cabbage, "which is good". The volume will shrink notably. It is nice to top it off with a stalk of green spring onion, depending upon your immediate plans in your personal life.



## VIDALIA ONION PIE

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2 lbs. Vidalia onions  
1 stick butter or margarine  
3 eggs - beaten  
1 c. sour cream  
1/4 tsp. salt

1/2 tsp. white pepper  
9-inch deep-dish pie shell -  
uncooked  
Parmesan cheese

Peel and slice the onions, then sauté in butter until quite soft, but not brown. Combine the eggs and sour cream; stir until smooth. Add salt and pepper and mix well. Fold in the onions and butter. Pour into the pie shell and sprinkle with Parmesan cheese. Bake at 450 degrees for 20 minutes. Let stand a few minutes before slicing to serve.

Recipe Note: A nice alternative to potatoes when serving steak or serve with chicken salad and fresh asparagus for a summer lunch.



Side Bar -  
Vegetables &  
Side Dishes