



**CAMP  
SOUTHERN  
GROUND**

## JALAPENO CORN SLAW

### INGREDIENTS

#### SLAW

- 8 cups shredded Napa or green cabbage
- 3 ears fresh corn (about 2 cups worth)
- 1/2 large jalapeno, minced (about 4 cup worth)
- 1/2 bunch fresh cilantro, chopped small (about 1/2 cup worth)
- 2 green onions, sliced thin (about 1/4 cup worth)

#### DRESSING

- 3/4 cup mayonnaise
- 3 tablespoons sugar
- 2 tablespoons Dijon mustard
- 2 tablespoons fresh lime juice
- 1 teaspoon celery seeds
- 1/2 teaspoon kosher salt

### INSTRUCTIONS

1. Combine the cabbage, corn, jalapeno, cilantro, and onions in a large mixing bowl.
2. In a smaller bowl or large measuring cup, whisk together the mayonnaise, sugar, mustard, lime juice, celery seeds, and kosher salt.
3. Pour the dressing over cabbage mixture and toss well to coat. Serve immediately. well to coat. Serve immediately. Pour the dressing over cabbage mixture and toss well to coat. Serve immediately.

