

Spicy Mustard Coleslaw

A Perfect Pulled Pork Topper

Side Dish

INGREDIENTS:

- ¾ Cup Mayonnaise
- ½ Cup Spicy Mustard
- ½ Cup Cider Vinegar
- 2 TBLS PyroDust Steak Seasoning
- 1 Bag Coleslaw Mix



DIRECTIONS:

Mix Mayonnaise, Spicy Mustard, and Cider Vinegar together until smooth and creamy.
Toss with Coleslaw Mix, Add PyroDust Steak Seasoning and Mix well.
Refrigerate for 1 hour.

Notes: If you're not going to serve this right away, Don't add the PyroDust Steak Seasoning until right before serving. This will help prevent the Salt in the PyroDust from drawing the water out of the cabbage, helping keep it crisp for longer.