COLESLAW USING TARTAR SAUCE







INGREDIENTS

1 bottle (8 oz)

Tartar Sauce

Blount Clam Shack



1 bag (14 oz)

Coleslaw

Mix

1 bunch Fresh

Chives

+ these pantry items: Salt

Pepper

COOKING INSTRUCTIONS



- Wash and dry all produce.
- Finely Chop **Chives**.

PREPARE

- Combine **coleslaw mix** with **Tartar Sauce** in a medium bowl.
- Season with **salt** and **pepper** to taste.
- Chill in the refrigerator to marinate, about 45 minutes to 1 hour.

FINISH & SERVE

 Finish by garnishing with as much chive as you'd like.



A CLAM SHACK FAVORITE

NET WT 8 OZ (227g)

GIF)