



Chopped Cole Slaw' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield:' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 7 lb. [Reser's® Chopped Cole Slaw](#) (71117.15125)
- 1/2 cup Dijon mustard
- 1/2 cup Lemon juice, fresh
- 3 Tbsp Hot sauce
- 6 each Apples, cored and diced
- 1 cup Cooked bacon, crumbled

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. In a mixing bowl, combine the mustard, lemon juice, and hot sauce.
2. Pour over the Reser's Chopped Cole Slaw and stir in the apples and half of the bacon.
3. Transfer to a serving bowl and sprinkle remaining bacon over the top.