



BOO KOO BBQ

This mobile food operator is now based in the kitchen of Finn McCool's Bar in Mid-City, but can also be found serving their amazing take on BBQ at local festivals such as the Freret Street Market and Wednesdays on the Point in the Algiers Point neighborhood.

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Today's Special:

BLUE CHEESE & CILANTRO SLAW

MAKES 1 LB OF SLAW



This recipe is for a pound of pre-cut and shredded cabbage mix (preferably the kind with carrots and purple cabbage in the bag). You can make up to five pounds at a time.

INGREDIENTS

1 lb cabbage mix
3 tbsp Heinz apple cider vinegar
3 heaping tbsp mayo
1 packet Splenda

4 oz crumbled blue cheese
1 bunch cilantro, chopped
1 dab of honey

DIRECTIONS

1. Mix ingredients thoroughly by hand until evenly distributed.
2. Add salt and pepper to taste, then serve with your favorite barbeque.



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Enjoy this scrumptious recipe from Boo Koo BBQ compliments of **CORPORATE REALTY**

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