

Felicity Brigham

Tangy Vinegar Coleslaw

1 head green cabbage, finely shredded

1/2 head red cabbage, finely shredded
(or 1 head radicchio for a spicy kick)

1/2 medium red onion, thinly sliced

1/2 cup white vinegar (or apple cider vinegar for a slightly sweeter note)

1/4 cup honey

1/4 cup oil

1/2 teaspoon salt

1/2 teaspoon dry mustard

1/2 teaspoon celery seed

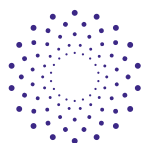
In a large bowl, toss the green cabbage, red cabbage, and red onion until mixed. Set aside.

In a small saucepan combine the vinegar, honey, and oil. Bring to a boil over medium-high heat.

Remove from the heat and stir in the salt, dry mustard, and the celery seed. Allow the dressing to cool slightly.

Pour the dressing over the cabbage. Toss to combine. Allow the slaw to cool, then refrigerate until cold.

Serve chilled.



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