



Cabbage & Celery Slaw

This delicious slaw makes a great side dish, the dressing is light with a hint of lemon and sophisticated flavor with the white wine vinegar so it's more like a salad. Wonderful with substantial main courses with steak, or cheesy dishes like my French American Onion Soup or Spinach & Mushroom Crepes. Enjoy!

Active Time: 15 minutes

Total Time: 15 minutes (Allow slaw to sit at room temp for 20 minutes then serve. If not serving immediately, refrigerate.)

Yield: 6 servings

Ingredients:

1 medium-large head of green cabbage, thinly sliced
4 large or 6 small celery stalks, chopped in small 1/4 inch pieces

Dressing Ingredients:

1/2 cup White Wine Vinegar
1 Tablespoon Mayonnaise
1 Tablespoon Olive oil
1 Tablespoon fresh lemon juice
1 teaspoon lemon zest
1 Tablespoon chopped fresh parsley
1 teaspoon HH Rancho Moraga Salt or sea salt
Fresh ground pepper to taste

1. Add Cabbage and Celery in a large mixing bowl.
2. Put all dressing ingredients in a small jar (at least 8 oz.), put lid on tightly and shake vigorously for 1 minute until well blended.
3. Pour dressing over cabbage in bowl and toss making sure cabbage and celery are well coated.
4. Allow to sit for 20 minutes, then serve. If you're not serving right away, refrigerate for up to 2 days.

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Slaw served with French American Onion Soup!

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