

## *Farmhouse Coleslaw*

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6 - 8 servings

### **Ingredients**

Dressing:

1/3 c mayonnaise

1/3 c sour cream

2 T apple cider vinegar

2 T sugar

1/2 t celery seed

1 t dry mustard

1/4 t salt

1/4 t pepper

About 1# thinly sliced cabbage - about 6 cups

1 cup of thinly sliced purple cabbage (optional)

2 carrots, peeled and coarsely grated

1/4 c unsalted sunflower seeds, raw or roasted

1/4 c dried cranberries

1 tart red skinned apple such as Gala, Sunrise, or Cripp's Pink (Pink Lady)

### **Directions**

Start by making the dressing:

Whisk all of the dressing ingredients in a small bowl. Cover & refrigerate until ready to use.

To slice the cabbage, cut the head into quarters, from the top through the stem end.

Cut out the heavy core.

Starting at the top end, with the cored quarter lying on its side, cross cut in slices no thicker than 1/4".

Toss the cabbage together with the grated carrot.

Add in the sunflower seeds and dried cranberries; toss well.

Cut the apple into quarters, core, and thinly slice, leaving the skin on for colour (the photos show peeled apple slices due to my brain muddling over other things apparently).

Toss with the other ingredients.

Pour half the dressing over and toss well. Add in more dressing until everything is lightly coated. Keep chilled until ready to serve, up to 5 hours.

Quick Prep: Use a 1# bag of prepared Coleslaw vegetables in place of the cabbage & carrots.

Large Group ~ 1 large head of cabbage (4-5 lbs) and 8 carrots will make enough coleslaw for 30 servings. Just use 1 c sunflower seeds, 1 c dried cranberries, 4 apples, and 4 x the dressing recipe.