

COLESLAW

INGREDIENTS

1 medium green cabbage (to yield about 6 cups shredded)

Note: You can also use part green cabbage and part red cabbage.

4 medium carrots (to yield 1 – 2 cups shredded)

1 bunch cilantro

for the dressing:

¼ cup mayonnaise

¼ cups olive oil

1 – 2 teaspoons sugar

1 tablespoon white wine vinegar

½ teaspoon salt

1 teaspoon paprika

METHOD

Shred the cabbage either by slicing thinly with a knife or by using the slicing attachment on a food processor. Peel the carrots if necessary and shred.

Remove the cilantro leaves from their stems and chop or tear the leaves into small pieces. Combine vegetables in a large bowl.

In a medium bowl, mix the dressing ingredients together with a whisk. Taste, and add a little more vinegar if you would like. Pour the dressing over the vegetables and mix to combine.

Serve immediately or refrigerate for an hour or two first.