

Nessralla Farm Halifax

## Sweet & Tangy Coleslaw



An amazingly delicious and easy-to-make recipe for your next barbecue or backyard gathering. Serve this sweet and tangy salad as a side dish or on top of barbecue-based sandwiches such as pulled pork or brisket. If making ahead of time, we recommend chopping and chilling the vegetables and then adding the dressing when ready to serve for maximum crispness.

**Prep Time:** 15-20 min

**Serves** 10-12 as a side dish; can be easily halved or multiplied.

### Salad Ingredients

- 2-3 cups thinly sliced green cabbage

- 1 cup thinly sliced red cabbage
- 1 large carrot, peeled and shredded
- 3 thinly sliced scallions
- 1 tsp celery seed OR 1 tsp caraway seed OR  $\frac{1}{4}$  cup chopped celery leaves
- Kosher salt and fresh cracked pepper to taste

### Dressing Ingredients

- $\frac{1}{4}$  cup apple cider vinegar
- $\frac{1}{4}$  cup extra-virgin olive oil
- 1 Tbsp grainy mustard
- 1 Tbsp honey or 1 tsp sugar

### Preparation

1. In a small bowl whisk together vinegar, mustard, honey, and olive oil and set aside. In a separate bowl mix together the cabbages, carrots, green onions, and celery seed OR caraway seed OR celery leaves.
2. Pour a small amount of the dressing on the cabbage mixture and mix until combined; continue adding until the desired amount of dressing is achieved.
3. Season with salt and pepper, and chill before serving.