

RECIPE



Almond, Cranberry, Sweet Relish Cole Slaw

Ingredients

- 2 ½ cups shredded red cabbage
- 2 ½ cups shredded green cabbage
- ½ cups almonds, chopped and toasted
- 1 ½ cups dried cranberries, diced in half
- ½ cup celery, diced
- ¼ cup chopped green onions, white and green parts
- ½ cups chopped green bell pepper
- ¾ cup mayonnaise
- 1 ½ tablespoons sweet relish
- 1 tablespoon Dijon mustard
- 2 tablespoons honey
- Salt and pepper to taste

Coarsely chop the ½ cup almonds and place on a medium size baking sheet. Put in a 375 degree oven for 6 – 8 minutes. Watch carefully. As soon as you smell the nuts they are toasted. Let cool. Combine both cabbages, almonds, cranberries, celery, green onions, and green pepper in a large bowl. Whisk the last 5 ingredients together. Refrigerate the vegetables and the dressing until ready to serve. Just before serving pour most of the dressing over the slaw and gently fold in. Add more if needed. Sprinkle 1 tablespoon of almonds, 1 tablespoon cranberries and 1 tablespoon green onions over the top. Serve.

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