

# RECIPE



## Spicy Peanut Cole Slaw

### Ingredients

- 2 pounds green cabbage, quartered, cored, shredded
- 1 pound red cabbage, quartered, cored, shredded
- 2 carrots, peeled, shredded
- 1 red bell pepper, quartered, seeded, thinly sliced
- 1 medium sized shallot, thinly sliced
- ½ cup finely chopped sweet red onion
- 1 tart green apple (such as Pippin or Granny Smith), cored, shredded,  
tossed with 2 teaspoons lemon juice
- 1 clove garlic, minced
- 1 cup mayonnaise
- ¼ cup sour cream
- ¼ cup brown sugar
- 1 teaspoon Tabasco sauce
- 2 tablespoons fresh, lemon juice
- 1 tablespoon cider vinegar
- 2 cups toasted peanuts, chopped
- Lemon juice and Tabasco sauce, to taste

Combine the first 8 ingredients together in a large bowl. Whisk mayonnaise and next 5 ingredients in medium bowl to blend well. Add 1 ½ cup peanuts to the vegetables, then add the dressing. Toss until well coated. Season to taste with salt and pepper. Add additional lemon juice and Tabasco, if desired. Cover and refrigerate until ready to serve. Just before serving sprinkle ½ cup peanuts across the top.

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