

Tri-Colored Slaw



PREPARATION TIME
20 minutes



COOKING TIME
5 minutes



PERFECT PARTNER
barbecued beef



You can save both time and money by buying packages of shredded red and green cabbage and carrots. These can quickly and easily be tossed together—just add the dressing!

SHOPPING LIST

- cabbage • carrots
- celery seeds

ON HAND

- cider vinegar • sugar
- salt • oil

Tri-Colored Slaw

INGREDIENTS

- 1 small head green cabbage
- 1/2 small head red cabbage
- 1 cup shredded carrots (about 2 medium)
- 3/4 cup cider vinegar
- 1/3 cup water
- 1/3 cup sugar
- 1 teaspoon celery seeds
- 1 teaspoon salt
- 3 tablespoons vegetable oil

SERVES 6

COOK'N
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- For the crispest slaw, immerse the shredded cabbage and carrots in ice water and soak for 1 hour. Drain and spin the vegetables dry before adding the dressing ingredients.

Make Ahead

This slaw will keep for 3 days in the refrigerator. It will turn pink after 8 hours but the taste will not be affected.

VARIATION

For an interesting flavor variation, try substituting caraway seeds for the celery seeds.

- 1** Coarsely shred cabbage. Combine shredded cabbage and carrots in large bowl with tight-fitting lid.



- 2** Combine vinegar, water, sugar, celery seeds and salt in small saucepan. Bring to a boil, stirring until sugar dissolves completely. Remove from heat.

- 3** Blend oil into hot sugar mixture. Add to cabbage mixture; mix well. Cover tightly.



- 4** Chill slaw until serving time, turning and shaking bowl occasionally to coat slaw with dressing.