

Tessa's Favorite Coleslaw Dressing Recipe

Try this simple dressing over any spring salad.

Keeps well indefinitely.

Ingredients:

- □ ½ c. extra virgin olive oil
- \Box ¹/₂ c. apple cider vinegar
- □ 1-3 T sugar, your preference
- 1 t. celery seed

Note:

- I use organic apple cider vinegar to eliminate pesticide residue
- Natural cane sugar, sucanat, palm sugar or warm honey are great options

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Use the dressing above and pour over shredded vegetables.

6 - 8 servings. Keeps well for several days in refrigerator.

Ingredients:

- □ 4 6 cups shredded cabbage
- Optional: 1 cup shredded carrots
- Optional: 1/2 sliced onion or scallions
- □ Optional: 1/2 celery sliced thin
- Optional: 1 cup sliced red cabbage for color
- □ Tessa's Coleslaw Dressing (above)

Instructions:

- 1. Mix vegetables thoroughly.
- 2. Pour dressing over all and mix well to combine.
- 3. For best flavor let slaw marinate for at least 30 minutes or overnight.

Find these ingredients, recipes and more at <u>www.willowhavenfarmpa.com</u>