

DNA's Apple Coleslaw

Tools:

- Yield: 3 cups
- Portion: .5 cup
- Number Portions: 6

Ingredients:

- 1 tbl honey
- 4 fl ounces mayonnaise
- 2 ½ cups red cabbage, shredded
- 3 cups green cabbage
- 6 tsp red onion, minced
- 1 green apple, peeled, ¼'d, thinly sliced
- 4 tbl sauerkraut pickle, drained and chopped
- 4 tbl parsley, Italian, fresh herb, chopped
- ½ tsp sea salt
- 1 tbl red wine vinegar

Instructions:

- Whisk together the vinegar and the honey until emulsified.
- Whisk in the mayonnaise until mixture is smooth.
- In a large bowl, mix cabbage, onions, apple, sauerkraut, and parsley. Pour in the dressing, add salt, and mix to coat.
- Let coleslaw marinate in fridge for at least 30 minutes.