

Coleslaw with Garlic Vinaigrette

OK – I misspelled Vinaigrette – but it's still tasty!



Everyone makes the coleslaw with a creamy dressing, so how about changing it up a bit and making a garlicky vinaigrette? Here's how you do it:

What you need:

- 4 cups of coleslaw mix (I like the kind with carrots, and green and red cabbage)
- 4 cloves of garlic pushed through a press
- $\frac{1}{2}$ cup of white wine vinegar
- $\frac{1}{2}$ cup virgin olive oil
- 1 teaspoon of honey
- 1 cup chopped sweet onion
- Garlic salt and lemon pepper to taste

How to Do it:

Place all the ingredients except the cabbage mix and salt and pepper into a bowl. Using a wire

whisk, mix until it has emulsified (thickened) and is well blended.



Pour over the cabbage and mix well. Add the salt and pepper to taste. Cover and refrigerate at least 3 hours.
Makes 4 cups of coleslaw

