

# Classic Coleslaw



Prep: 20 minutes

Cook: 0 minutes

Yield: 6-8 servings

*Ingredient Studio—Chefs Candy Argondizza & Marité Acosta*

- 1 cup of vegetable oil
- 1/2 cup of white wine vinegar
- 1 tablespoon of sugar
- 1 tablespoon of mustard
- 1/2 teaspoon celery seed
- 1/2 teaspoon of salt
- 1/4 teaspoon black pepper
- 1 medium head of white cabbage
- 2 medium carrots peeled and grated on the large holes of a box grater

## Optional

Purple cabbage can be substituted or combined for a more festive looking slaw. Many different flavor variations can be achieved by adding any chopped fresh herbs you like or a small amount of a spice, like paprika or cumin. Use 2 stalks of thinly sliced celery in place of the celery seeds to keep that classic taste.



1. In a medium bowl, blend together the vegetable oil, vinegar, sugar, mustard, celery seed, salt, and pepper.
2. Rinse the cabbage and cut in half, through the root end. Place the flat side of the cabbage on a cutting board and thinly slice the cabbage. Continue until all of the cabbage is thinly sliced and place into a large mixing bowl. Add in the carrots and toss to combine.
3. Drizzle the dressing over the slaw and toss well to combine.

*Chef's Notes:* Coleslaw can be served as a side dish or as a delicious and crunchy condiment on a sandwich.