

Noreen's Kitchen

Crunchy Sweet & Sour Slaw

Ingredients

3 cups shredded white cabbage	1/2 cup granulated sugar
1 cup shredded red cabbage	1/2 cup apple cider vinegar
1 cup shredded carrots	2 teaspoons celery seed
1 cup thinly sliced celery	2 teaspoons onion powder
1 cup thinly sliced red bell pepper	1/4 cup heavy cream (optional)
1/2 cup golden raisins	

Step by Step Instructions

Combine vegetables and raisins in a large bowl and toss to combine well.

In a separate bowl, combine sugar, vinegar, celery seed, onion powder and heavy cream. Stir to dissolve sugar and make sure mixture is well blended.

Pour dressing over vegetable mixture and toss (by hand is best) making sure to coat all the veggies with that good dressing!

Cover and place in the fridge for at least thirty minutes to allow flavors to blend before serving.

Enjoy!

