

COLESLAW WITH GINGER MUSTARD VINAIGRETTE

From Mr. & Mrs. Robert E. Kahn

2 ½ lbs. Shredded cabbage (red, green, or mixed)
4 carrots, peeled and grated
1 small red onion, diced
2 Tbsp. Apple cider vinegar
4 Tbsp. Lemon juice
2 Tbsp. Dijon Mustard
2 garlic cloves, crushed and minced
1 or 2 Serrano chiles, minced
2 tsp. peeled and finely grated fresh ginger
1 Tbsp. Sugar
2/3 cup olive oil
3 Tbsp. Minced fresh cilantro leaves
Kosher salt
Freshly ground pepper

In a medium bowl, toss together the shredded cabbage, carrots, onion and set aside.

Make the dressing by whisking together the vinegar, lemon juice, mustard, garlic, chile, ginger, and sugar. Slowly whisk in the oil and then add the cilantro. Taste the dressing, season with salt and pepper to taste, and pour over the cabbage mixture. Toss with all vegetables until well coated.

Let rest 10 minutes before serving, or cover and chill until ready to serve.

Serves 8