

Cranberry Coleslaw

Based on the recipe from bakerpeabody on Tablespoon

Ingredients

4 cups red cabbage, shredded
1 cup dried cranberries
1/2 cup shredded carrot
1/4 cup red onion, thinly sliced
1/4 cup sunflower seeds
1/3 cup apple cider vinegar
2 Tablespoon mayonnaise
1/4 cup sugar
1 Tablespoon salt
1/4 cup vegetable oil

In a large bowl, toss together cabbage, cranberries, carrot, onion and sunflower seeds.

In a small bowl, whisk together vinegar, mayonnaise, sugar and salt.

Continue whisking and drizzle in oil until combined to create an emulsion.

Pour dressing over cabbage mixture and toss to coat. Cover and refrigerate for about 4 hours (or overnight).

Drain excess liquid and serve chilled.

Makes about 8-10 servings.

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