

Citrus Cole Slaw

Serves 8

The combination of sweet orange and pineapple with a sweet and sour dressing makes a delightful side dish.



Ingredients:

- Medium size head of cabbage (5 cups shredded)
- 11 oz. can of Mandarin Oranges
- 8 oz. can of unsweetened pineapple chunks
- Cauliflower florets (1 cup)
- 1 Green pepper (1/2 cup diced)
- 1/3 cup sugar
- 5 Tbsp. plus 1 tsp. white vinegar
- 5 Tbsp. plus 1 tsp. vegetable oil
- 1 tsp. water
- 1 small onion (1 tsp. minced)
- 1/2 tsp. salt
- 1/2 tsp. yellow mustard
- 1/4 tsp. celery seed

Equipment

- Large bowl
- Small bowl
- Slotted spoon

Citrus Cole Slaw:

| <input checked="" type="checkbox"/> | Directions | Time (min) |
|-------------------------------------|---|--------------|
| | Shred cabbage (5 cups) | 10 |
| | Drain mandarin oranges and pineapple | 1 |
| | Remove seeds from green pepper and dice (1/2 cup) | 1 |
| | Separate cauliflower florets from head of cauliflower (1 cup) | 2 |
| | In a large bowl, toss cabbage, oranges, pineapple, cauliflower, and green pepper to combine | 1 |
| | In another bowl, combine remaining ingredients to make the dressing | 5 |
| | In the large bowl, add dressing and stir to combine | 1 |
| | Cover with plastic wrap and refrigerate | 2 hrs. |
| | Toss before serving. Serve with slotted spoon | 1 |
| | Total | 2 hr. 22 min |