

Piquant Apple Slaw

Recipe By *Brynie Greisman*



Cooking and Prep:  20
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Vegan,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Not your typical coleslaw at all. Seasoned with olive oil, Dijon mustard and just a tad of sugar, this crunchy salad with cabbage and apples is something different. It's sweet and sharp, pleasing and pungent. Adjust seasoning to individual taste.

Ingredients (11)

Salad

- 2 tablespoons **Tonnelli Apple Cider Vinegar**
- 1 pink lady apple, peeled and julienned
- 4 cups white cabbage or coleslaw mix
- pinch or 3 cayenne pepper

- 1/4 teaspoon celery seed or 1 stalk celery (*optional*)
 - small handful sugar-free Craisins
 - 2 teaspoons **Haddar Dijon Mustard**
 - 1 and 1/2 tablespoons **Gefen Olive Oil**
 - salt, to taste
 - 2 scallions, thinly sliced
 - 2 and 1/2 – 3 tablespoons sugar
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Start Cooking

Make the Slaw

1. Place cabbage, apple, scallions, and Craisins (and celery if using) in a large bowl. Toss together well.
2. In a small saucepan, add vinegar, sugar, oil, mustard, cayenne pepper, salt and celery seed (if using). Over medium heat, whisk together until sugar melts and mixture comes together. Remove from heat. Cool slightly.
3. Pour dressing over cabbage mixture and mix to coat. Refrigerate before serving.

Tip:
Serving idea! Using a Purim-themed cookie cutter or round cutter, cut apple slices into desired shapes (leaving peel on for color), and place on mini sized square plates. Brush very lightly with lemon juice. Scoop a small amount of salad on each and press down slightly. Amount of servings depends on size of plates and amount of salad served on each. Estimated at at least 20.

Credits

Photography: Moshe Wulliger

Food and Prop Styling: Renee Muller