

Super Coleslaw

Recipe By Norene Gilletz



Cooking and Prep:  20
m

Serves:  14

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegan, Vegetarian,

Pescetarian, Gluten Free

Source: KosherScoop.com

I've made this family favorite for years - it's a winner! The hot marinade keeps the coleslaw mixture crisp. For a colorful slaw, use a mixture of red and green cabbage.

Ingredients (10)

Main ingredients

- 1 head cabbage (about 3 pounds/1.4 kg)
- 1 green bell pepper, cut in chunks
- 3 carrots (or 12 mini carrots)
- 2 cloves garlic
- 3 green onions, cut in chunks

- 1 cup white vinegar
 - 3/4 cup oil
 - 1/2 cup sugar (see Tip)
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
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Start Cooking

Make the Coleslaw

Yield: 12 to 16 servings.

1. Using the slicer attachment: Discard soft, outer leaves. Cut cabbage into wedges to fit feed tube. Discard core. Slice, using very light pressure. If too thick, chop in batches on the Steel Blade, using quick on/off pulses.
2. Slice green pepper, using medium pressure. Empty into a large bowl.
3. Using the grater attachment: Use the mini tube if your machine has one. Grate carrots, using firm pressure. Add to cabbage.
4. Using the steel blade: Drop garlic and green onions through feed tube while machine is running; process until minced. Add to cabbage.
5. Combine ingredients for marinade in a saucepan or microwaveable bowl. Heat until almost boiling (two to three minutes on high in the microwave), stirring occasionally. Pour hot marinade over coleslaw mixture and mix well. Refrigerate.

Note:

Keeps about one month in the refrigerator.

Tip:

Coleslaw won't keep as long if sweetener is used instead of sugar. Some sweeteners become bitter when heated.

Acknowledgement

From The New Food Processor Bible by Norene Gilletz (Whitecap).