

NO MAYO COLESLAW

Every year we have a big block party and I always like to bring something that goes with hotdogs and hamburgers. Because everything sits out for hours, I can't make my usual coleslaw because it has mayo. Here's a vinegar-based recipe with a tangy dressing. It's best to bring a bowl of ice to place under the salad bowl to keep it chilled.

INGREDIENTS (serves 10)

FOR THE SALAD:

$\frac{1}{2}$ head green cabbage, shredded
 $\frac{1}{2}$ head purple cabbage, shredded
2 large carrots, peeled and grated
 $\frac{1}{2}$ red onion, cut in half and thinly sliced
3 scallions, chopped into 1" pieces
 $\frac{1}{2}$ teaspoon sesame seeds

FOR THE DRESSING:

4 tablespoons extra virgin olive oil
2 tablespoons white wine vinegar
1 tablespoon pure maple syrup
 $\frac{1}{2}$ teaspoon Dijon mustard
 $\frac{1}{4}$ teaspoon red pepper flakes
1 teaspoon garlic salt
Freshly cracked black pepper

PREPARATION:

In a large bowl, combine all the salad ingredients. Mix with your hands to distribute the different vegetables equally.

In medium sized bowl, whisk together all the dressing ingredients. Pour the dressing over the salad. Toss the salad well and cover with plastic wrap. Place in the refrigerator for at least two hours before serving to allow the cabbage to soften and the flavors to meld. You can even make it the night before.

Re-toss the coleslaw when ready to serve.