



Palatable

Apple Cider Slaw

🕒 Prep: 20m · Total: 20m

👤 14

Ingredients

Dressing

- 1/4 cup (50 mL) cider vinegar
- 3 tbsp (45 mL) sugar
- 1 tbsp (15 mL) vegetable oil
- 1/2 tsp (2 mL) celery seed
- 1/4 tsp (1 mL) salt

Slaw

- 4 cups (1 L) cabbage slaw mix
- 2 medium firm, red apples, cored and coarsely chopped (2 cups/500 mL)
- 1 cup (250 mL) diced celery
- 1/2 cup (125 mL) sliced almonds, toasted

Instructions

1. For dressing, combine vinegar, sugar, oil, celery seed and salt in small bowl; whisk until blended.
2. For slaw, combine slaw mix, apples, celery and almonds in large bowl.
3. Pour dressing over slaw; toss to coat.
4. Cover; refrigerate at least 2 hours to allow flavors to blend.
5. Serve salad.

Notes

You can substitute Braeburn, Gala or Red Delicious for Red Apples

Salad can be made 8 hours before serving

🔗 Source : <https://www.pamperedchef.ca/recipe/Side+Dishes/30+Minutes+or+Less/Apple+Cider+Slaw/910027>