

# Cabbage and Apple Salad

Serves 6 as a side

## Ingredients

### *For the Dressing*

- 2 tablespoons red wine vinegar
- 2 tablespoons apple cider vinegar
- ½ cup canola oil
- ½ teaspoon garlic powder
- ½ teaspoon smoked paprika
- ½ teaspoon salt
- ¼ teaspoon celery salt
- ½ teaspoon freshly ground pepper

### *For the Slaw*

- 1 small head of red cabbage, shredded
- 1 large honeycrisp apple, julienned
- 1 small red onion, thinly sliced (about 1 cup)
- Handful of fresh parsley, chopped



## Steps

1. Place all dressing ingredients into a small bowl (if making in advance) otherwise put them in the serving bowl and whisk well ensuring there are no lumps. Taste for your salt preference and add more salt if desired. If making dressing in advance, remove to a small jar and refrigerate.
2. About an hour before you want to serve this slaw toss the cabbage, apples, onions and dressing together and again taste for seasoning. Refrigerate. This will allow the flavors to get more intense and the cabbage to reduce a bit. Right before serving top with chopped parsley. Serve cold.