

Peanut Slaw

Serves 4 - 6 as a side

Ingredients

For the Dressing

- 1/3 cup red wine vinegar
- 1/3 cup canola oil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon seasoning salt
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 tablespoons peanut butter

For the Slaw

- 16 ounces of coleslaw/cabbage mix
- 1 red bell pepper, thinly sliced
- and/or 1 cup of shredded red cabbage
- 1/2 cup scallions, thinly sliced
- 1/4 cup finely chopped cilantro or fresh basil (chiffonade)
- 1 cup celery, thinly sliced
- 1/2 cup peanuts, 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 all the veggies 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 peanuts. Serve cold.