

## Slaw recipes

### **Celery Slaw**

#### Ingredients

¼ cup extra virgin olive oil  
3 tablespoons apple cider vinegar  
½ cup flat-leaf parsley leaves, finely chopped  
1 clove garlic, finely chopped  
6 ribs celery, thinly sliced  
Salt and pepper

#### Directions

In a medium bowl, whisk together ¼ cup olive oil and the vinegar, then whisk in the finely chopped parsley and garlic. Stir in the celery and season with salt and pepper.

### **Celery Root Slaw**

#### Ingredients

1 small celery root, peeled  
½ c sour cream  
2 Tablespoons fresh lemon juice  
1 Tablespoon Dijon Mustard  
Salt and pepper  
½ red onion, thinly sliced  
2 dill pickles, cut into thin strips  
¼ cup parsley, chopped

#### Directions

In a food processor fitted with the coarse grating disk, grate the celery root.  
In a large bowl, whisk together the sour cream, lemon juice, mustard and ¼ teaspoon each salt and pepper. Add the celery root, onion, pickles and parsley and toss to combine.

### **Original Cole Slaw**

#### Ingredients

1 head green cabbage  
1 red onion  
1-1½ cups Marzettis coleslaw dressing  
Salt  
White pepper  
½ teaspoon celery seed  
½ teaspoon garlic powder  
2 Tablespoons Dijon  
½ teaspoon Tabasco sauce

#### Directions

Core the cabbage. Peel the onion and quarter. In a food processor chop the cabbage and the onion. Pour into a large bowl. Add the remaining ingredients and combine.