



Classic coleslaw

Enjoy this coleslaw as an alternative to salad, it is delicious with its dressing just add a piece of fish or chicken to complete the meal. Alternatively use it as a side dish to a main course or to accompany a BBQ. Eaten in smaller quantities it also makes a tasty snack.

Ingredients

- 5 TBS red wine vinegar
- 225ml olive oil
- 2 TBS Dijon mustard
- 1 small red cabbage, shredded
- 1 small white cabbage, shredded
- 4 carrots, grated
- 75g flat-leaved parsley, finely chopped



Serves 6

Method



1. First, make the dressing: put the red wine vinegar in a large jar, add the olive oil and mustard, and season well
2. Screw on the lid and shake well
3. Put both cabbages and the carrots in a large bowl and toss everything together, then add the parsley
4. Shake the dressing again, pour it over the cabbage mixture, then toss well to coat
5. Divide the coleslaw among two large bowls to serve

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