

Colonial Apple Slaw (salad)

Prep: 15 mins. Yields: 8 servings

Ingredients

½ c. mayonnaise
¼ c. sour cream
¼ c. appl cider vinegar
2 T. sugar
2 T. honey
½ tsp. dried mustard
Salt/pepper to taste
16 oz. bag coleslaw mix
2 apples (peel, cored, julienned slice)
3 scallions (thinly sliced)
½ c. dried cranberries
½ c. sliced almonds



Instructions

1. Whisk together mayonnaise, sour cream, apple cider vinegar, sugar, honey mustard and salt/pepper. Cover and refrigerate until ready to mix in the slaw.
2. Combine coleslaw mix, apples, scallions, dried cranberries and almonds in a large bowl.
3. Drizzle with the dressing, toss and adjust the seasonings to taste.
4. Refrigerate until ready to serve.