

# Coleslaw with Dill Dressing

*Compliments of Chef Richard's Kitchen*

10 Servings

1 small cabbage, raw  
1 large carrot, raw  
½ C cabbage, raw, red  
1 onion, raw  
¼ C sugar  
¼ C canola oil  
¼ C white vinegar  
1 tsp mustard powder  
¼ C dill weed, fresh  
1 tsp celery seed  
1 tsp salt

Shred cabbage with either a sharp knife or a mandoline.  
Shred carrot. Finely chop onion.

Place cabbage, carrot, and onion into medium bowl and toss.



In medium saucepan, combine oil, vinegar, sugar, dry mustard, dill, celery seeds and salt. Bring to a boil and hold 1 – 2 minutes. Remove from heat and allow to cool slightly.

Pour warm liquid over cabbage blend and toss well to coat. Refrigerate 2 – 3 hours. Toss again before serving.