

MAKE IT!

Apple Cider Slaw

SERVES 10-12

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| 1 | medium head green cabbage | 1 | jalapeño pepper, seeded and chopped fine |
| 1 | large green bell pepper, chopped fine | 1 | cup American Spoon Apple Cider Grilling Sauce |
| 1 | bunch green onions, sliced thin | 3 | tablespoons mayonnaise |
| 3 | large carrots, peeled and grated on a cheese grater | 1 | tablespoon cider vinegar |
| | | | Kosher salt to taste |

Remove the core from the green cabbage and cut the head in half from root to tip. Slice each half into quarter inch ribbons. Add pepper, green onions, carrots, and jalapeño and toss to combine.

Whisk together the Apple Cider Grilling Sauce, mayonnaise, and cider vinegar. Pour the dressing over the slaw and toss to combine. Season with salt to taste.



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