



## Cranberry-Pecan Thanksgiving Slaw

Yield: 6 Servings

### Ingredients:

1 orange  
2 tablespoons maple syrup  
2 teaspoons apple cider vinegar  
¼ cup mayonnaise  
1 teaspoon mustard  
1 teaspoon salt  
1 head green cabbage  
1 small apple  
½ red onion, thinly sliced  
½ cup chopped pecans  
½ cup dried cranberries  
¾ cup grated carrot  
Dash of ground cinnamon

Cut the orange in half and juice it into a large bowl. Add the maple syrup, apple cider vinegar, mayonnaise, mustard, and salt to the bowl. Whisk until combined.

Remove the outer leaves of the green cabbage and cut it into quarters. Remove the core and discard. Use a mandolin or a sharp knife to slice the cabbage into very thin pieces. Measure 5 cups of sliced cabbage and add to the dressing.

Peel the apple and grate it on the large holes of a box grater.

Rinse the sliced red onion in a fine mesh strainer under cold water.

Add the apples, red onion, pecans, cranberries, and carrot to the bowl. Mix together with the cabbage and apples until evenly coated.

Garnish the slaw with a dash of ground cinnamon and serve immediately or chill up to 2 days.