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Dairy-Free Coleslaw

Ingredients:

- 1/2 head green cabbage, thinly sliced
- 1/2 head red cabbage, thinly sliced
- sea salt, as needed
- 2 cups shredded carrots
- 1/4 cup raw apple cider vinegar
- 1/4 cup extra virgin olive oil
- 1/4 cup raw honey
- 1 tbsp pickle juice (such as Bubbie's)
- 1 tsp dry mustard
- 1/2 tsp garlic powder
- 1 tbsp chives, chopped
- 1/2 tsp fresh ground black pepper

PREPARATION:

1. Generously salt cabbage and drain in colander for 3 hours. Rinse well and dry.
2. In separate bowl, combine all ingredients except for cabbage and carrot. Whisk to combine. Toss cabbage and carrot with dressing.
3. Chill before serving.

Serves 8 - 10