



### **Creamy Cole Slaw Dressing**

#### **Salad:**

- 1 head of cabbage ( green or red ). Shredded finely. (OR use pre-shredded. 2 bags.)
- 1 extra large carrot, peeled and grated
- 1 very small onion, finely minced

#### **Dressing:**

- 3 tablespoons white vinegar
- 3 tablespoons sugar
- 1 teaspoon salt
- 1/2 teaspoon white pepper (or black pepper if you prefer)
- 1 clove crushed garlic
- 1-1/2 tablespoon lemon juice
- 2 tablespoons Dijon mustard, like Grey Poupon

Combine all of the dressing ingredients thoroughly. Toss dressing together with the cabbage, carrot and onion. Refrigerate, covered, for at least 3 hours. Toss well before serving.

NOTE: I never use all of the dressing, so use as much or as little as you like. I usually have about 1/4 of it left. Keeps in the fridge for a week or two.