

## Coleslaw

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Here's my basic Coleslaw using equal quantities of white and red cabbage. I like to use a mandolin to finely shred teh cabbages but a good sharp knife in teh right hands would suffice. This can be given a little twist with the addition of grated celeriac.

To avoid having loads of leftover cabbage, organize a party and scale it and the dressing up to industrial proportions.

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### Planning

serves:	4-6
prep time:	15 mins
cooking time:	n/a

### Ingredients

¼ white cabbage, very finely shredded  
¼ red cabbage, very finely shredded  
½ red onion, finely sliced  
1 medium-large carrot, peeled & grated  
¼ celeriac, peeled & grated (optional)  
1 qty Coleslaw Dressing

### Method

In a very large bowl, mix together all the dry ingredients thoroughly to distribute them. Now add the dressing and give it another thorough mixing. You want the salad dressed but not swimming - certainly not like the pots of the stuff bought in supermarkets.