

## Coleslaw Dressing

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I seem to have to look this up whenever I make Coleslaw, which I do quite regularly but relatively infrequently. So, I thought I should make a note of it. The Dijon mustard could be regarded as optional but I think a little more mustard flavour than the wholegrain provides is helpful.

These are the basic ratios of the ingredients but the actual quantities will need adjusting according to how much Coleslaw you are making. You want it dressed but not swimming.

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### Planning

serves:	n/a
prep time:	5 mins
cooking time:	n/a

### Ingredients

4 tbs mayonnaise  
1 tbs wholegrain mustard  
1 tsp Dijon mustard  
1 tbs apple cider vinegar  
1 tsp runny honey  
Salt & pepper

### Method

If you are desperate, you could go to the lengths of making your own mayonnaise. If you do, use a little extra virgin olive oil for flavour but use mainly sunflower oil for lightness. However, I find Hellmans does a perfectly respectable job.

Adding a little salt and pepper to taste, just put everything into a suitable glass bowl and whisk together using a balloon whisk. Be gentle otherwise the vinegar may end up outside the bowl, to start with.