



Classic Cabbage Slaw

Ingredients:

- 1 T. kosher salt
 - 4 c. shredded green cabbage
 - 1 c. peeled, shredded carrots
 - $\frac{3}{4}$ c. minced scallions
 - $1\frac{1}{2}$ T. apple cider vinegar
 - 1 T. granulated sugar
 - 1 T. sour cream
 - $\frac{1}{2}$ t. celery seed
 - $\frac{1}{2}$ t. caraway seeds
- Kosher salt and freshly ground black pepper

Method:

Dissolve the salt in 2 cups water in a large bowl. Add the cabbage and soak 30 minutes.

Rinse the cabbage and drain well. Return it to the bowl and combine with the carrots and scallions.

In a small bowl, whisk together vinegar, sugar, sour cream and celery seeds and caraway seeds.

Add the dressing to the cabbage and toss.

Season with salt and pepper.

Refrigerate slaw 1 to 2 hours.

Serve slightly chilled.

From Carpinito Brothers Farm, Kent, WA