

WALDORF COLESLAW

Jackie Smith

In a large bowl stir together:

- 1 (2 ½ lb) white cabbage, cored and chopped (about 12 C)
- 4 Granny Smith apples, cut in julienne strips
- 4 Celery Ribs, sliced thin diagonally
- 1 ½ C Walnuts, chopped

In a small bowl whisk together until smooth:

- ½ C Mayonnaise
- ½ C Plain Yoghurt
- 1 Tbl Dijon Mustard
- 3 Tbl Sugar
- ¼ C Vegetable Oil
- ¾ Tsp Salt
- ¼ C Red Wine Vinegar

Pour the dressing over the cabbage and toss the slaw well.

Cover and chill for at least 2 hours. It may be made one day in advance and kept covered and chilled.

Serves 12.