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BRUSSEL SPROUT SLAW

This recipe takes full advantage of fall and winter's bounty and adds a unique twist to the traditional slaw we know and love by tossing freshly shredded Brussels sprouts, red cabbage and carrots with a bright, vinegar based dressing. If you've never had raw Brussels sprouts, this recipe will have you thinking twice about ever cooking them again!

- one cup shredded red cabbage
- one half cup shredded carrots
- one and one half cup shredded Brussels sprouts
- three tbs apple cider vinegar
- one tsp minced garlic
- one tbs dijon mustard
- one half tsp kosher salt
- one quarter tsp freshly ground black pepper
- five tbs olive oil

Place the cabbage, Brussels sprouts and carrots in a bowl. In a separate bowl, combine the garlic, dijon mustard, apple cider vinegar, one half tsp kosher salt and one quarter tsp freshly ground black pepper. Whisk together until smooth and then, while whisking, slowly add five tbs olive oil. Spoon three tbs of the dressing over the slaw and toss to combine. Add additional dressing until the slaw is seasoned to your preference. Additional dressing may be reserved to use on salads, as a marinade, or for more slaw for up to a week!