



## recipe box

### CRANBERRY COLESLAW

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#### *Tools & Utensils*

- Large mixing bowl; small mixing bowl; measuring spoons; measuring cups; paring knife; tongs &/ or wooden spoon

#### *Ingredients*

- ¼ cup mayonnaise; 2 tsp. lemon juice; 1 tbsp. sugar; salt; 10 oz bag shredded cabbage/ coleslaw mix; 1 large carrot, peeled and grated; 2 whole scallions, thinly sliced; 1/3 cup dried cranberries; ¼ cup chopped walnuts (optional)

#### *Directions*

1. Whisk mayonnaise, lemon juice, 2 tbsp. water, sugar and salt together in small bowl to create a dressing.
  2. Combine shredded cabbage, carrot, scallions, cranberries and walnuts in large bowl.
  3. Pour dressing over cabbage mixture and toss well to coat.
  4. Allow coleslaw to sit at least 15 minutes before serving, tossing occasionally.
  5. Serve and enjoy!
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