

Coleslaw*

Cabbage, 1 head

Carrots, shredded

1 cup mayonnaise

3 tablespoons white vinegar

2 tablespoons sugar

1 teaspoon salt

1 tsp celery seed, optional

Shred cabbage. Place in bowl of ice water for 1 hour or place in refrigerator until ready to use.

To prepare dressing: combine mayonnaise, vinegar, sugar, salt, and celery seeds, if using. Stir until sugar dissolves.

Drain cabbage; stir in shredded carrots. Stir in dressing. Refrigerate until serving.

***Apple Coleslaw:** To cabbage and carrots, add 1 Granny Smith apple, peeled, cored, and cut into matchsticks. In dressing, use apple cider vinegar instead of white and omit celery seeds.

***Pineapple-Pecan Coleslaw:** Omit carrots; add 1/2 cup pecan pieces. Drain 1 (8-oz) can pineapple tidbits in juice reserving 1/4 cup juice. Add pineapple to cabbage and pecans; mix well. Whisk reserved juice into dressing ingredients.