

Broccoli Slaw

Using Food-Chopper, Blade 2

Ingredients

- ¼ Green Cabbage
- ¼ Red Cabbage
- 1- large Carrot
- 2-Cups Broccoli, diced
- 1-cup pistachio nuts, chopped
- 1-cup Craisans



1-bottle Cole Slaw Dressing

Directions:



Using blade #2 for your Food Chopper, chop both red and green cabbage and carrot into a large mixing bowl. Chop up broccoli into very small flowerets or use larger pieces cut from the crown and dice with the food chopper. Mix the veggies together until combined well. Pour dressing onto veggies, starting with a generous amount and tossing together so veggies are coated. Add more as you mix. **Use your discretion on this!** You don't want it too "soggy" but yet you want "enough" for flavor. Before serving toss in craisans and pistachios.

I've substituted sunflower nuts for the pistachios and that is nummy, too. A bit more "cost effective". I haven't tried this yet, but I think using the Vidalia Onion Dressing that we use at the fairs, in place of the Cole Slaw Dressing, would be a real ~winner~, too!! Be adventurous and try YOUR favorite dressing!!