

Our State eats

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Cranberry & Walnut Slaw

Yield: 6 to 8 servings.

- 1 medium-size head green cabbage, shredded (about 4 cups)
- 1 small head purple cabbage, shredded (about 2 cups)
- 2 medium carrots, peeled and shredded
- 1 large Honeycrisp apple, peeled, cored, and chopped
- 1 cup dried cranberries
- 1 cup walnuts, chopped
- 2 green onions, sliced

DRESSING:

- $\frac{3}{4}$ cup mayonnaise
- 3 tablespoons orange juice
- $\frac{1}{4}$ cup apple cider vinegar
- 3 tablespoons granulated sugar
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon white pepper

In a large bowl, add shredded cabbage, carrots, apple, cranberries, walnuts, and onions. Toss to combine. Set aside.

In a small bowl, combine dressing ingredients. Whisk until smooth. Pour $\frac{3}{4}$ of dressing over slaw and toss until mixed well. Add remaining dressing if desired. Serve immediately.



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