

Our State eats

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Country Coleslaw

Yield: 8 to 10 servings.

- ½ cup Duke's mayonnaise**
- 3 tablespoons apple cider vinegar**
- 1 tablespoon sugar**
- 1 teaspoon salt**
- 1 teaspoon black pepper**
- 2 teaspoons celery seed**
- 1 head cabbage, shredded**
- 1 green bell pepper, chopped**
- 1 cup sweet onion, chopped**
- 1 large carrot, shredded**

Mix mayonnaise, vinegar, sugar, salt, pepper, and celery seed. Set aside.

In a large mixing bowl, add shredded cabbage, bell pepper, onion, and carrot. Pour mayonnaise dressing over cabbage mixture and toss until the dressing has coated the vegetables. Refrigerate at least 1 hour before serving. Toss slaw just before serving.



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