



Vinagrette Coleslaw

INGREDIENTS

1-1/2 cups shredded cabbage
2 tablespoons chopped sweet red pepper
1 tablespoon minced fresh parsley
1 tablespoon chopped green onion
3 tablespoons cider vinegar
1 tablespoon water
1-1/2 teaspoons sugar
1 teaspoon Dijon mustard
1 teaspoon olive oil
1/4 teaspoon dried basil
1/4 teaspoon coarsely ground pepper
1/8 teaspoon garlic salt

DIRECTIONS

1. In a small bowl, combine the cabbage, red pepper, parsley and onion. In another bowl, combine the remaining ingredients; pour over cabbage mixture and toss to coat. .
2. Cover and refrigerate until chilled. Toss before serving. Serve with a slotted spoon