

From the Valley Kitchen

Apple Slaw



Ingredients:

1 Head Napa Cabbage
2 Granny Smith Apples
3 Fresh Lemons or Fresh
Lemon Juice
2 Cup Mayo
1/4 Cup Sugar
Black Pepper to Taste
Salt to Taste

Directions:

Prepare sauce: Mix mayo, sugar, lemon juice together with a wire whip. Add salt and pepper to your liking.

Slice or dice Granny Smith apples small; shred cabbage. {Tip: do not cut apples in advance or they will brown.} Add sauce to cabbage and apples gradually, so that you can adjust if there is too much. (The sauce will keep for a week if you have extra.) Serve on pulled pork sandwiches or as a side for beef brisket.