

# Easy Honey Mustard Coleslaw

**Serves:** 12 to 16

## **Ingredients:**

¼ cup apple cider vinegar

1 tablespoon red wine vinegar

2 tablespoons extra virgin olive oil

2 tablespoons honey

1 tablespoon stone ground (whole grain) mustard

1 teaspoon Dijon mustard

¾ teaspoon celery salt

½ teaspoon kosher salt

¼ teaspoon black pepper

1 (14-ounce) bag classic coleslaw mix

1 (10-ounce) bag shredded red cabbage

## **Directions:**

In a medium bowl, add the vinegars, olive oil, honey and mustards. Whisk together until fully combined and emulsified. Add the celery salt, kosher salt and black pepper; whisk again to combine. Taste and add more vinegar, honey, mustard and seasoning as desired. Use immediately or refrigerate in an airtight container for up to one week. Shake or whisk vigorously before using the dressing.

To assemble the salad, place the coleslaw mix and shredded red cabbage in a large bowl. Add the dressing and toss until well combined. Refrigerate for 1 to 4 hours before serving – this time will soften the shredded cabbage and allow the flavors to meld together. Leftovers may be refrigerated for up to 3 days.