

# Fruit and Nut Slaw

## Ingredients

5 cups thinly sliced **cabbage** (about 1 ½ pounds or ½ small head – try a mix of red and green)

½ cup **dried fruit** (try raisins or cranberries)

1 **carrot**, grated

⅓ cup **vinegar**

2 Tablespoons **sugar**

2 teaspoons **vegetable oil**

¾ teaspoon **salt**

½ teaspoon **black pepper**

2¼ cups thinly sliced **apple** (about 1½ medium)

¼ cup chopped **nuts**, toasted

## Directions

1. Wash hands with soap and water.
2. In a large bowl, stir together cabbage, dried fruit and carrot.
3. In a small bowl, mix vinegar, sugar, oil, salt and pepper.
4. Pour vinegar mixture over cabbage mixture.
5. Add apple and nuts just before serving. Mix well.
6. Refrigerate leftovers within 2 hours.

