

Jalapeño Coleslaw

Ingredients:

½ sm head green Cabbage - thinly sliced (about 8 oz)
½ sm head purple Cabbage - thinly sliced (about 8 oz)
1 sm red Onion – thinly sliced, rinsed in cold water & drained well
2 sml Carrots – peeled & shredded
2 Jalapeños – seeded & minced
2 Green Onions – thinly sliced
½ cup Mayonnaise or more to taste
2 tbsp spicy brown Mustard
1 tbsp Apple Cider Vinegar
4 tsp granulated white Sugar
¼ tsp Celery Salt
¼ tsp Cumin
⅛ tsp each: Cayenne & Black Pepper

Directions:

Combine cabbage, carrots, jalapeño, red and green onion in a mixing bowl.
In a separate, small mixing bowl combine remaining (dressing) ingredients.
Whisk well to combine.
Pour ¼ cup of the dressing over Cabbage mixture.
Toss to combine. Add more dressing until desired level of creaminess is achieved.
OPTIONAL, but recommended: Cover and refrigerate for at least 1 hour to allow flavors to incorporate.