
Coleslaw

Makes perhaps 10-12 servings

Ingredients

- ½ head of green cabbage, shredded (can use a food processor, a grater or a sharp knife)
- ½ head of red cabbage, shredded (can use a food processor, a grater or a sharp knife)
- ½ red onion, thinly sliced or chopped
- juice of 1 lemon
- splash of apple cider vinegar
- pinch or two of sea salt
- 2 cups of shredded carrots
- ½ cup of Tofu Mayo (see sauce/dressing section of the website)
- 1 TBS spicy brown mustard
- black pepper to taste

Directions:

1. Make the Tofu Mayo ahead of time so the flavors have time to meld. (Have that Stored in a jar in the fridge)
2. Add both types of cabbage to a large bowl along with the onion.
3. Add the lemon, vinegar and sea salt.
4. With your hands, mix it all together, working it through with your fingers to ensure that all of the cabbage is exposed to the lemon/vinegar/salt mixture.
5. Once you are satisfied that it is all thoroughly mixed, let it rest for at least 30 minutes, but you can wait longer (overnight is fine too).
6. Add the carrots, the tofu mayo, mustard and pinch of black pepper and toss to combine.
7. You can serve immediately, or chill in the fridge for a later time or day. Will keep (if covered) for 5ish days in the fridge. Be sure to toss thoroughly again prior to serving as the sauce will settle at the bottom.