

Poppy Seed Coleslaw
Recipe Courtesy of Michael Symon
Serves 6

Ingredients

Kosher salt and freshly ground black pepper
½ c apple cider vinegar
½ c sugar
2T mayonnaise
2TBertmans stadium mustard
½ oz. poppy seeds
1 c olive oil
1# green cabbage, thick chiffonade (1/2 head or 6c)
1# red cabbage, thick chiffonade (1/2 head or 6c)
1 small red onion, julienned then soaked in ice water, drained (1c)
1c roughly torn or chopped cilantro leaves

Directions

Whisk together the cider vinegar, sugar, mayonnaise, mustard and poppyseeds. Slowly drizzle in the olive oil, whisking to combine then season well with salt and pepper. Mix in the next 4 ingredients. Taste and re season with salt and pepper. Refrigerate until ready to serve.