

## **Winter Squash Slaw**

### **Ingredients:**

2 tablespoons maple syrup  
2 tablespoons mayonnaise  
1 tablespoon whole grain mustard  
2 tablespoons sherry vinegar  
1/2 pound winter squash, peeled, grated on a box grater (I love butternut)  
1/2 pound green cabbage, thinly sliced  
1/2 bunch flat-leaf parsley, leaves chopped  
2 tablespoons chopped dried cherries  
1/4 cup sunflower seeds, toasted  
Kosher salt and coarsely ground black pepper

### **Directions:**

Whisk together the maple syrup, the mayonnaise, the mustard, and the sherry vinegar in a large bowl. Add the squash, the cabbage, the parsley, the cherries and the sunflower seeds; toss well. Season to taste with salt and pepper. Let sit for 30 minutes at room temperature or 1 hour in the refrigerator before serving.