

House on Kahl Road Cookbook Recipe

Rouge Cole Slaw

3/4	Cup cider vinegar	2	Cups red cabbage, shredded
1/4	Cup cold water	1	Cup celery, finely shredded
1/2	Teaspoon salt	1/2	Cup carrots, shredded
1/2	Teaspoon ground tarragon	1/2	Cup onion, finely chopped
4	Teaspoons sugar		

1. Combine vinegar, water, salt and tarragon in saucepan.
2. Heat to boil over medium heat. Remove from heat.
3. Add sugar and stir until fully dissolved.
4. Mix chopped and shredded vegetables in bowl.
5. Toss prepared dressing into vegetables.
6. Cover and refrigerate for minimum of 4 hours.

