WALDORF COLESLAW

- 8 cups finely shredded green cabbage 5 green onion, chopped 2 large stalks of celery, chopped 2 apples, cored and diced ³/₄ cup chopped walnuts 2 Tbsp. chopped fresh parsley ¹∕₂ cup light mayonnaise 2 Tbsp. honey 2 Tbsp. cider vinegar 1 Tbsp. Dijon mustard ½ tsp. celery seed (optional) $\frac{1}{2}$ tsp. salt pepper to taste 8 iceberg lettuce leaves
 - 1. In a bowl, combine cabbage, onions, celery, apples, walnuts and parsley.
 - 2. In another bowl, stir together mayonnaise, honey, vinegar, mustard, celery seeds, if using, salt and pepper.
 - 3. Pour over cabbage mixture; toss to coat well. Refrigerate until ready to serve.
 - 4. Place a lettuce leaf on each of 8 salad plates and put ¹/₈ of salad mixture on each leaf.

Bev Thompson