

Coleslaw with Mustard-Ginger Dressing

Category: Salad

Servings: 12

Rating: 10

Source: Bon Appetit, July 1995

Description:

Ingredients:

icabbage	1 large head of
ired cabbage	1 cup shredded
!carrot	1 cup shredded
green bell pepper	1/2 cup chopped
red bell pepper	1/2 cup chopped
ionion	1/2 cup chopped
isugar	1/3 cup
ivegetable oil	1/2 cup
rice vinegar	1/2 cup
dry mustard	1 teaspoon
ground ginger	3/4 teaspoon

Instructions:

Combine the first 6 ingredients in a large bowl. Whisk the sugar, oil, mustard, and ginger to blend and add to the cabbage mixture and toss to coat. Season with salt and pepper, cover, and refrigerate for at least 2 hours, tossing occasionally.