

Creamy Coleslaw

INGREDIENTS

1/4 C. (50 mL)	loosely packed parsley leaves
1-oz. (30 g)	peeled onion
1/3 C. (75 mL)	mayonnaise
1/2 tbs. (7 mL)	red wine vinegar
1/4 tsp. (1 mL)	salt
1/4 tsp. (1 mL)	freshly ground black pepper
1/2	large carrot, peeled
2 pounds (1 kg)	green cabbage

5 cups (1.25 L) yield

Process parsley with metal blade until minced. Add onion and process until minced. Add all remaining ingredients except carrot and cabbage and process 5 seconds to combine. Remove metal blade.

Cut carrot in half crosswise. Core cabbage and cut it into wedges. Insert shredding disc and shred carrot, using firm pressure. Add contents of work bowl to mixing bowl and toss to combine. Adjust seasoning. Serve immediately or refrigerate for up to 24 hours. Before serving, drain excess liquid and adjust seasoning. Serve chilled