

HOMEMADE COLESLAW

Ingredients:

- 1 Small head of cabbage
- 2 Carrots
- 1/2 Cup mayo
- 1/2 Cup yogurt
- 1/2 Cup buttermilk
- 1/2 Lemon squeezed
- 1 Teaspoon salt
- 1 Teaspoon pepper
- 3/4 Cup sugar
- 2 Tablespoon ACV Apple Cider Vinegar
- 1 Tablespoon Vinegar



Directions:

1. Shred the cabbage and carrots to desired size. I use my Kitchen Aid Food Processor to finely chop up both the cabbage and carrots.
2. Place the vegetables into a large bowl
3. Combine the remaining ingredients with the vegetables and stir
4. Cover & let sit in the fridge for 24 hours or longer.
5. Serve & keep cold

