



Dion's Koolsla Recipe

- ¼ Cup Red Wine Vinegar
- 1 Tablespoon Apple Cider Vinegar
- 2 Tablespoons Sugar
- 3 Tablespoons Salad Oil
- 4 Ounces of Shredded Green Cabbage
- 3 Ounces of Shredded Purple Cabbage
- 2 Ounces of Shredded Carrots
- ¼ Cup Sliced Almonds
- ½ Cup of Dried Cranberries
- 1 Tablespoon Diced Green Onions
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Black Pepper

Directions:

1. For dressing, mix red wine and apple cider vinegar in bowl. Stir in sugar until dissolved.
2. Slowly add salad oil into vinegar/sugar solution while mixing.
3. In a separate bowl toss green and purple cabbage, carrots, almonds, dried cranberries, green onions, salt and pepper.
4. Drizzle dressing over cabbage mix. Toss.
5. Chill before serving.

Makes 3 ½ cups