



Rainbow Confetti Coleslaw

5 cups mixed red and green cabbage, shredded
2 carrots
1 watermelon radish or 2 regular radishes
2 Tablespoons minced chives
1/3 cup dried cranberries

Coleslaw Dressing

1/4 cup olive oil
3 Tablespoons apple or white wine vinegar
1 teaspoon honey
1/2 teaspoon Dijon mustard
1 clove garlic, minced
1 Tablespoon minced chives

Place shredded cabbage in large bowl. In food processor, fine chop carrots and radishes. Place in salad bowl with cabbage. Add chives and cranberries.

Prepare Dressing: In a blender, combine all dressing ingredients until smooth. Set aside.

Drizzle dressing over coleslaw; toss to coat; Serves: 6

About the Recipe: Coleslaw is the perfect side dish to serve for everyday suppers or informal parties. The vibrant colors of this salad give the dish a beautiful artistic flair. The salad is dressed with a light honey mustard garden dressing and dotted with sweet dried cranberries.