



## **Sweet and Sour Coleslaw**

*Covered with a delightful tahini honey dressing*

- 1/2 red onion, peeled, thinly sliced
- 2 Tablespoons tahini
- 1 Tablespoon lemon juice
- 2 Tablespoons olive oil
- 1 Tablespoon honey
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 4 cups mixed shredded cabbage and carrots
- 1 Tablespoon toasted sesame seeds
- 1/4 cup red pepper sweet/sour or hot relish
- 1/4 cup coarse chopped cilantro
- 1/2 cup grape tomatoes, halved, optional

**To remove strong onion flavor:** Place sliced red onion in microwave safe container; cover with water; cook on high power for 1 minute 30 seconds or hot. Remove from microwave; set aside. When cool. Drain water from onions; Set onions aside.

**Prepare tahini honey dressing:** In a small bowl, whisk the tahini, lemon juice, olive oil, and honey. Season with salt and black pepper.

In large bowl, combine shredded cabbage with carrots, sesame seeds. Spoon tahini honey dressing with slaw; chill in refrigerator until serving. Stir in red pepper relish and cilantro. Garnish as desired with halved grape tomatoes. Serves: 4

**About the Recipe:** This tahini honey dressing coats the slaw and eliminates the usual drips of soupy slaw dressings. The hot spiciness is controlled by using a mild or hot pepper relish. It can be used as a side dish or added to your favorite sandwich.