



### **Crispy Red Apple Truffle Slaw**

*Inspiration for this recipe from Chef Jose Garces*

- 2 large cloves garlic, roasted
- 2 Tablespoons olive oil
- 2 teaspoons water
- 2 Tablespoons fresh lemon juice
- 1/4 teaspoon granulated sugar
- 1/2 teaspoon Kosher salt or to taste
- 1/8 teaspoon freshly ground black pepper to taste
- 2 Tablespoons avocado oil
- 1 large red crisp apple, cored, chopped
- 2 cups mixed carrots and cabbage slaw
- 1/3 cup chopped walnuts
- 1/4 cup chopped green onions
- 2 to 3 Tablespoons chopped fresh parsley
- 1 teaspoon white truffle oil

**To Roast Garlic:**

Preheat the oven to 400 degrees F. Cut a slice from the top of garlic, exposing the open cloves. Place on a piece of foil; drizzle with olive oil; wrap foil enclosing the garlic, bake in preheated 400 degrees F. oven until tender, about 30 to 40 minutes. Let garlic cool slightly, then squeeze out the roasted garlic cloves. Squeeze out 2 roasted garlic cloves; place in small blender. mince. and store the remaining roasted garlic in the refrigerator or see suggested storing hints. See: <https://www.wikihow.com/Store-Roasted-Garlic>

**Prepare Truffle Slaw:**

Combine 2 teaspoons water, lemon juice, sugar, salt, black pepper with the roasted garlic in a mini food processor. Slowly add the avocado oil; blend until emulsified. Toss the apples, cabbage mixture, walnuts, green onions, parsley and 1 teaspoon mild truffle oil in a medium bowl. Add the prepared dressing and toss; season with salt and pepper to taste. Refrigerate the slaw until chilled, about 30 minutes. Yield: Serves: 2 to 3

**Cook's Note:** For larger servings, double the recipe. Also, truffle oils can vary in flavor and some of them are very strong. Start by using a smaller amount of truffle oil and then add more according to your taste. We used white truffle oil, which was very mild.

**Recipe Inspired by** Chef Jose Garces; for the original recipe *Green Apple-Truffle Slaw* see: <https://www.foodnetwork.com/recipes/jose-garces/green-apple-truffle-slaw-recipe-1973474>

**About the Recipe:** Crispy red apple coleslaw combines crunchy fresh apples, shredded coleslaw mixture, green onions, walnuts with a roasted garlic dressing and a touch of mild truffle oil. It's a light, healthy, and refreshing salad. The bright autumn flavors and crisp textures brighten up any meal.

**About the Chef:** An American chef born to Ecuadorian parents and raised in Chicago, Chef Garces began his culinary training in the kitchen of his paternal grandmother. Jose spent years perfecting different cuisines in top-rated professional kitchens, graduating from Chicago's Kendall College School of Culinary Arts, and going on to work in New York City before moving on to Philadelphia, where he has built an impressive stable of restaurants. Chef Garces has been featured on top TV shows and in prestigious publications including the Today show; Nightline; The New York Times; Travel & Leisure; Bon Appetit; Food & Wine; and The Wall Street Journal. He is a 2009 winner of the James Beard Foundation's prestigious "Best Chef, Mid-Atlantic" award and one of only eight chefs in the country to hold the prestigious title of Iron Chef. He regularly appears on the Food Network Chef Jose Garces has emerged as an enormous talent and one of the nation's most gifted chefs and restaurateurs. For More Information See: <https://www.foodnetwork.com/profiles/talent/jose-garces/bio>