

Farm Share Coleslaw

*Courtesy of Pam Gerry and **In Our Grandmothers' Kitchens***

Ingredients:

1/2 small cabbage (about 3 cups when chopped), cored and loosely chopped or grated
1 small carrot, peeled and grated
1 small apple, cored and grated (remove skin if you like)
1/3 cup mayonnaise (plus or minus to taste)
2 teaspoons cider vinegar
2 teaspoons fresh dill leaves or a teaspoons dried dill weed (more or less to taste)
salt and pepper to taste (I used about 1/2 teaspoon salt and five turns of the pepper grinder)

Instructions:

Combine all ingredients in a medium bowl. Stir and adjust seasonings to taste.

If you have time, let the mixture sit in the refrigerator for a while to maximize flavor. Be sure to stir it before serving.

Makes about 2 cups.