

## **Tinky's Tangy Maple Coleslaw**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 medium head cabbage, shredded  
2 carrots, shredded  
1 cup mayonnaise  
3 to 4 tablespoons cider vinegar  
1/4 cup maple syrup  
kosher salt to taste (I used about 3/4 teaspoon)  
lots of freshly ground pepper  
1/2 teaspoon celery seed

### *Instructions:*

If your cabbage and carrots are a little elderly (as cabbages and carrots tend to be at this time of year), soak them in cold water for an hour. Drain the vegetables thoroughly before you continue with the recipe. The syrup makes this slaw a little wet to start with so you don't want to compound the wetness!

In a bowl combine the mayonnaise, vinegar, syrup, salt, pepper, and celery seed. Taste this dressing to see whether you need more salt, vinegar, mayo, or syrup. (It may need adjusting depending on the strength of your vinegar and maple syrup.)

Pour the dressing over the drained cabbage, and let it marinate in the refrigerator for at least 1 hour before serving. Stir and taste before serving, adjusting the flavors if necessary.

Serves 6 to 8.