

Sweet Top Farmers' Favorite Coleslaw

From your box: cabbage, scallions, carrots

Other Ingredients: mayonnaise, cider vinegar, cayenne, salt, pepper

Cut the cabbage in half vertically. Thinly slice both halves of the cabbage, put in a colander, and rinse well. Let drain while you prepare the rest of the slaw.

Chop greens and whites of 4 scallions. Grate half a bunch of carrots. In a large bowl, mix together carrots, scallions, and cabbage.

In a small bowl, whisk together ½ cup of mayonnaise (we prefer Vegemise), 1 tablespoon of apple cider vinegar, and a dash of cayenne pepper, black pepper, and salt. Toss dressing with vegetables, taste, and adjust seasonings. It is best to let this slaw sit for an hour in the refrigerator, and it can also be made a day in advance.