

David's Gourmet Cole Slaw

- 1 1lb bag of Cole slaw cabbage with onion and peppers added or make your own if you have a food processor.
- 1 Cup of grated carrots
- 1 Cup of finely chopped kale
- 1/3 Cup of walnut pieces
- 1/3 Cup of dried cranberries
- 2 Teaspoons of salt (I use No Salt)
- 1 Tablespoon of celery flakes

Mix all of the above ingredients in a large bowl. Pour dressing over the slaw and mix.

Dressing:

This is adapted from a dressing recipe devised by my son Brian.

- 1-2 Oranges depending on the size (one large orange will work fine)
- 1 Tablespoon of cilantro paste
- 1/2 Teaspoon of ginger powder
- 1 Cup of apple cider vinegar (substitute balsamic vinegar for a variation)

Peel and section the orange and place it in a blender. Add the other ingredients and blend well. This usually produces about two cups of dressing. I cut it in half and refrigerate the rest of the next batch but I make this frequently. If you don't expect to make more shortly, cut the recipe down by half.