

Fischer Family Coleslaw

When I was making Grandma Fischer's tangy, celery-spiked slaw for the first time, NPR was reporting on childhood obesity, and I decided to cut the sugar by half – we didn't miss it. The slaw is delicious straight out of the bowl, but would also be great on a warm barbecued pork sandwich.

TIME: 20 minutes

MAKES: 8 servings

1/2 cup canola oil
2 tablespoons sugar
1/3 cup plus 1 tablespoon apple cider vinegar
1/2 medium onion, chopped
1/2 teaspoon salt
1/2 teaspoon dry mustard
3/4 teaspoon celery seed
Freshly ground pepper, to taste
1/4 large red cabbage (about 1 pound)
1/4 medium green cabbage (about 1/2 pound)
2 large carrots, peeled

In the work bowl of a food processor fitted with the chopping blade, whirl the oil, sugar, vinegar, onion, salt, mustard, celery seed, and pepper until pureed. Transfer to a large mixing bowl.

Using the shredding disc, shred the cabbages and carrots, and add to the dressing. Stir to combine, and season to taste with additional salt and pepper, if necessary. Let sit 3 hours before serving.