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Fennel Slaw

Recipe courtesy Big Green Egg Cookbook

Ingredients:

Dressing:

1 cup mayonnaise

1/2 cup sour cream

1/4 cup red wine vinegar

1/4 cup sugar

1 tsp celery seed

salt and freshly ground black pepper to taste

Slaw:

6 cups of finely shredded green cabbage

1 cup of finely shredded purple cabbage

3/4 cup of finely shredded carrots

2 cups of shaved fennel

2 tbs fennel fronds

Preparation:

For the dressing:

Combine mayonnaise, sour cream, red wine vinegar, sugar, celery seed in a small mixing bowl. Mix well. Add salt and pepper to taste.

In a large mixing bowl, combine the shredded vegetables, shaved fennel and fennel fronds. Pour dressing and mix well. Chill in the refrigerator for at least an hour. Serve as is or with smoked pull pork sandwich.

