

Sweet-and-Sour Cole Slaw

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'Mustards Grill Cookbook'

This slaw is great with any grilled meat, but particularly with barbecue pork. It's the version you want to use when you're after a lighter slaw. Our recipe testers used all different vinegars. Some used cider vinegar, some used Champagne vinegar, and one person used rice vinegar, and all were happy with the results. (I would not recommend red wine or balsamic vinegar.) Celery seeds are traditional, but I really like the ground cumin for a change of pace.

Serves 6.

1/2 to 3/4 head green cabbage, thinly sliced

1 red bell pepper, seeded and thinly sliced

2 carrots, grated

Dressing:

1/3 cup sugar

1/2 tsp. celery or cumin seeds, toasted and ground

1 tsp. dry mustard powder

1 to 1 1/2 tsp. salt

1/4 tsp. freshly ground black pepper

1/3 cup cider or distilled vinegar

2/3 cup extra virgin olive oil

Put the cabbage, bell pepper and carrots in a large bowl and mix well.

To make the dressing, combine the sugar, celery seeds, mustard, salt and pepper in a small saucepan. Gradually whisk in the vinegar and olive oil to avoid lumps. Bring to a boil over high heat and cook for 1 minute.

Pour the hot dressing over the slaw and toss, mixing well. Cover and refrigerate until needed.