

Red Cabbage Coleslaw:

- ½ cup apple cider vinegar
- 2 Tablespoons Sugar (more to taste)
- ¼ cup extra-virgin olive oil
- 2 teaspoons celery seed
- Salt and Pepper
- ½ head of red cabbage, shredded
- 2 small carrots grated
- 1 small red onion, chopped
- 1 cup of raisins, cranberries or dried cherries (optional)

In a large bowl, whisk together vinegar and sugar until dissolved. Slowly whisk in oil, celery seed, salt and pepper to taste. Toss in cabbage, carrots, red onion and raisins to coat well. Cover and let sit at least 1 hour.

