

Michael's Apple Slaw

Courtesy of Chef Michael Collins

Ingredients:

4 cups shredded cabbage (try for a fairly rough cut)
1 tablespoon kosher salt
1 large apple, unpeeled (any red apple), diced into chunks (if you really love apples, put in 2 of them!)
1/2 cup chopped or halved pecans (or peanuts or walnuts—whatever you have in the house), plain, toasted, or roasted
1/2 cup raisins or dried cranberries
1/2 cup mayonnaise or light mayonnaise
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 teaspoon paprika
1 tablespoon agave nectar or honey (I like the honey)
1 tablespoon apple-cider vinegar
1 tablespoon milk (optional; I didn't need it)

Instructions:

A couple of hours before you want to assemble the coleslaw, place the cabbage in a colander. Toss in a tablespoon of kosher salt, and leave the mixture to drain for at least an hour, maybe 2.

Soak the cabbage in cold water to remove the salt, and drain it thoroughly.

Toss together the cabbage, the apple pieces, the nuts, and the raisins or dried cranberries.

In a bowl combine the other ingredients. Pour the resulting dressing over the cabbage/apple mixture and mix thoroughly.

Refrigerate for 1/2 hour before eating. Eat within a day to keep the apple pieces crisp.

Serves 6.