Bowdoin Cole Slaw with Sweet & Sour Dressing

4 c. cabbage (your choice), finely shredded
1 c. carrot, finely shredded
¼ c. green onions, thinly sliced

Dressing
½ c. sugar
½ c. white vinegar
1 Tbsp. onion, finely chopped
½ tsp. salt
½ tsp. garlic powder
Pinch pepper, ground
¾ Tbsp. Dijon mustard
1½ Tbsp. lemon zest

Blend all ingredients well
1 c. canola oil
Slowly drizzle while whisking until emulsified.

1. Put shredded cabbage, carrots and scallions in bowl.
2. Add dressing a little at a time while gently mixing until desired consistency.
3. Refrigerate before serving.