



## 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.