

Auntie Joy's GF Crunchy and Creamy Coleslaw with Apple


**BALMORAL
SHOW 2025**
14th–17th MAY



Ingredients

- Small white hard cabbage, finely sliced
- 1/2 medium white onion finely diced
- 1/2 medium red onion finely diced
- 1 desert apple cored and finely sliced with skin on
- 3 stalks of spring onion finely sliced
- 1 small carrot grated
- 200ml mayonnaise (good quality)
- 50ml salad cream
- 1 tsp Dijon Mustard
- 1/2 tsp garlic pepper



Recipe Created by JOY M ROLLSTON.
'Made With Love'

Method

1. In a large bowl place, sliced cabbage, white onion, red onion, Pink Lady apple, 2 stalks of spring onion and carrots. Using your hands ensure vegetables are mixed well.
2. In a small bowl combine the mayonnaise, salad cream, Dijon Mustard and garlic pepper and stir until blended.
3. Pour the creamy mayo mixture over the vegetable mix and toss to coat.
4. Finely slice the remaining spring onion and sprinkle it over the top of your coleslaw.
5. Refrigerate until ready to serve.

Note

This coleslaw recipe is our family favourite. Perfect with chips or accompaniment to any salad. Why not spice things up a little and add some mild curry powder and 2 rings of tinned pineapple cut into small portions. The world is your oyster with this recipe as your base.

SO EASY & SO DELICIOUS

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