

CRAB COLE SLAW

(adapted from a recipe from Lauren's Restaurant in Boonville, CA)

- 1 small cabbage, shredded
- 1 cup thinly sliced red bell pepper
- 1 medium onion, diced
- ½ cup celery, diced
- 1 pound fresh white crab meat
- ¼ cup olive oil
- ¼ cup wine vinegar
- ½ teaspoon garlic powder
- 4 Tablespoons mayonnaise
- 2 Tablespoons dill
- Tabasco sauce or ground cayenne pepper
- salt & pepper

over please 🍷 🍷

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In a large salad bowl, combine cabbage, bell pepper, onion, celery, and crab meat. Mix well. In a small bowl, whisk together the olive oil, vinegar, garlic powder, mayonnaise, dill, hot sauce, salt, and pepper. Pour the dressing over the vegetables and mix until coated.

Serve immediately or refrigerate until ready to serve. Serves 6.

(Serve as a salad or portion on endive leaves as an appetizer. Slaw can also be assembled separately and crabmeat piled on top for individual presentation.)