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| Crunchy Cabbage SaladThis recipe can make use of Riverside’s farm-fresh cabbage.C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png**Ingredients*** 8 to 10 slices bacon, cooked, drained, diced
* 4 cups chopped or shredded cabbage (1/2 medium head or a small head)
* 4 to 6 green onions, thinly sliced
* 1/4 teaspoon celery seeds
* 1/3 cup mayonnaise
* 3 tablespoons olive oil
* 1 to 2 tablespoons sugar
* 2 tablespoons apple cider or apple juice
* 1 to 2 tablespoons vinegar
* Salt and pepper, to taste

**Directions**1. Toss the bacon, cabbage, green onion, and celery seeds together in a large bowl.
2. In a large cup or small bowl, whisk mayonnaise, olive oil, 1 tablespoon sugar, apple cider, and 1 tablespoon vinegar.
3. Add salt and pepper, to taste, along with more sugar and vinegar, if desired.
4. Add the dressing mixture to the cabbage mixture; toss to combine.
5. Cover and refrigerate until serving time.

The salad will develop more flavor if it is made and refrigerated for a few hours before serving.*For extra flavor and crunch, feel free to add shredded carrots, finely chopped cucumbers, chopped celery, diced red, green, or orange bell pepper, chopped spinach, pine nuts, or sunflower seeds.* |

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 Source: [thespruceeats.com](https://www.thespruceeats.com/crunchy-cabbage-salad-with-bacon-3053931)