

# VEGETABLE DILL SLAW

SERVES 6-8 Hester Hodde

For the dressing, whisk vinegars and sugar to dissolve sugar. Add remaining ingredients and blend well.

Place salad ingredients except tomatoes in a large bowl. Mix with dressing. Cover and chill overnight.

Just prior to serving, add tomatoes.

## DEEDEE'S NOTES:

- Recipe may be prepared up to 2 days in advance.
- Dressing makes more than is needed. After slaw has marinated in dressing, you may want to transfer mixture to serving bowl using a slotted spoon. Discard extra dressing.
- You may use prepackaged cabbage mix. I have also made this recipe without the tomatoes.
- Increases well.

## INGREDIENTS

### DRESSING

- 1 tbsp red wine vinegar
- 1 tbsp white wine vinegar
- ¼ cup sugar
- 1½ cups mayonnaise
- ¼ tsp celery seed
- ¼ tsp garlic salt

### SALAD

- 1 med cabbage, chopped
- ½ cup shredded carrots
- ½ cup chopped sweet red pepper
- ½ cup chopped sweet yellow pepper
- 3 tbsp chopped onion
- ½ cup chopped celery
- 1 tbsp chopped dill
- ½ tbsp chopped Italian parsley
- 1 cup halved grape tomatoes

*Eddie's godmother, Hester, is a wonderful cook and much better culinary student than I. She has hosted us too many times to count! She shared this recipe years ago and it's been a go-to favorite ever since. It is adapted from an old Gourmet magazine recipe.*