

# Classic Coleslaw

*serves 4-6*

- 1 medium cabbage, thinly sliced
- sea salt
- 1-2 medium carrots, grated, julienned, or cut into sticks
- freshly ground black pepper
- a dash of celery seed/celery salt, or to taste
- 1/4 cup mayo (regular or vegan), or to taste
- 3-4 tablespoons apple cider vinegar, or to taste
- sugar or honey, to taste, if your cabbage is not quite sweet enough

Add the cabbage to a large bowl, along with a pinch of salt. Massage the cabbage with your hands, until juicy and collapsed in size.

Add the carrot, plenty of pepper, celery seed/salt, mayo, vinegar, and sugar/honey, if using. Mix well to incorporate. Taste the slaw for salt and sweetness, adjust if needed. Enjoy cold.