

CRIMSON SLAW

(Sept/Oct Midwest Living 2010)

1/3 cup olive oil

2 Tbsp. sugar

2 Tbsp. red wine vinegar

2 Tbsp. dry red wine (optional -- but added a great depth)

1 tsp. salt

1/2 tsp. ground black pepper

1/4 tsp. dry mustard

4 cups shredded red cabbage (1/2 of a medium head)

1 6-ounce package dried cranberries (I used half this amount)

1/4 to 1/2 of a medium red onion, thinly sliced

For vinaigrette: in screw-top jar, combine oil, sugar, vinegar, wine (if you like), salt, pepper, and mustard. Cover and shake well.

In a large bowl, toss together cabbage, cranberries and onion. Pour the vinaigrette over cabbage mixture; toss gently to coat. Cover and chill for 2 to 24 hours. (I had to serve it immediately and it was great.)

Serves 6.

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