

# Celery Seed Dressing & Coleslaw

makes 2 cups dressing and about 8 - 10 cups slaw

## Dressing:

¼ cup mayonnaise  
¼ cup cider vinegar  
¼ cup sugar  
2 teaspoons Dijon mustard  
1 teaspoon dry mustard  
1 teaspoon celery seeds  
1 teaspoon garlic powder or 1 clove fresh garlic, minced  
to taste salt and pepper or Taste-full Salt blend  
1 - 2 cups vegetable, corn, or canola oil

## Coleslaw:

8 - 10 cups finely shredded green and red cabbage, washed & dried  
1 cup shredded carrots  
2 red or orange or yellow bell peppers, fine julienne  
2 bunches scallions, thinly sliced  
1 bag “rainbow salad” mix or “broccoli slaw” – optional

Taste-full Salt blend or salt and pepper to taste  
¼ cup toasted sunflower seeds

## METHOD

### Dressing:

1. In mixer with whip attachment, mix together all ingredients except oil; or, in a food processor or blender, mix together all ingredients except oil, salt and pepper
2. With motor running, slowly drizzle in oil until thick; taste after adding 2 cups oil, then add more if too acidic
3. Adjust seasoning if necessary

Or, mix all ingredients except oil in a large bowl; very slowly drizzle in the oil while you whisk constantly until all the oil is added.

Taste and add salt and pepper

Store in an air-tight container in your refrigerator for up to 1 week

### Coleslaw:

1. Toss all slaw ingredients together in a large bowl and refrigerate
2. Just before serving, toss with enough celery seed vinaigrette to coat lightly (start with about ¾ cup, then add more to taste)
3. Adjust seasoning to taste, and top with sunflower seeds before serving
4. Keep on ice or refrigerated; return to refrigeration immediately after end of service



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