

PICKLED SLAW



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Dill Pickle Juice	⅓ Cup	Dried Dill	1 Tsp.
Olive Oil	1½ Tbsp.	Salt	¼ Tsp.
Dijon Mustard	1 Tsp.	Shredded Cabbage	1 (14 Oz) Bag
Garlic Powder	1 Tsp.	Dill Pickles, Chopped	½ Cup (About 4 Spears)



PREPARATION

- In a large mixing bowl, whisk together the dill pickle juice, olive oil, Dijon mustard, garlic powder, dried dill, and salt. This mixture will form the flavorful dressing for your pickled slaw.
- Add the shredded cabbage to the bowl. You can use pre-packaged shredded cabbage or shred your own using a knife or a food processor.
- Add the chopped dill pickles to the bowl. The pickles will contribute extra crunch and a tangy flavor to the slaw.
- Toss the cabbage and pickles with the dressing until well-coated. Make sure the dressing is evenly distributed throughout the slaw.
- Let the pickled slaw refrigerate overnight before serving. This will allow the flavors to meld and the cabbage to slightly soften.
- Give the slaw a final toss before serving to ensure all the ingredients are combined and coated with the dressing.
- Enjoy!