

doctor katz's
coleslaw is
creamy, crispy,
crunchy and
the perfect side
for seafood

serves 4

ingredients:

1 small savoy cabbage
1 small onion
1 small carrot

Sauce:

4 tablespoons olive oil
1 tablespoon red wine vinegar
1 tablespoon mayonnaise
1 teaspoon mustard

Cut cabbage in half, place on cutting board and finely slice.
Chop onion finely. Grate carrot. Add sauce and mix well.
Add salt and pepper to taste and chill for one hour.

