

From the Kitchen of Julie Zepf

Blue Cheese Coleslaw

The blue veined cheese in the dressing complements the assertive flavor of cabbage. Serve the salad with beef and pork for great matching tastes.

1 small to medium green cabbage - thinly shredded
1 medium red onion - sliced and slivered
1/4 cup chopped fresh parsley
1 tablespoon sugar
1 teaspoon kosher salt
1/4 cup tarragon wine vinegar
1/2 cup sour cream
1/2 cup mayonnaise
1/2 cup crumbled blue cheese
cayenne pepper to taste

1. In a large bowl mix cabbage, red onion and parsley.
2. In a medium bowl mix sugar and salt, add vinegar and stir until sugar dissolves. Mix in sour cream and mayonnaise until smooth, then fold in blue cheese. Season with cayenne pepper to taste.
3. Pour dressing over cabbage mixture. Mix lightly to coat with dressing. Cover and refrigerate for 1/2 to 3 hours to blend flavors.