

Crazy Crunchy Coleslaw

I've never been a fan of coleslaw until I made this one. There are so many flavors that calm the cabbage. The almonds, Craisins, peppers and green onions give it a crazy crunch. This recipe yields a colorful coleslaw which makes a pretty presentation for all those back yard barbeques and garden parties ya'll have planned this summer. So give slaw one more chance with this recipe. Chances are – you will be won over!



- 1 16 oz package of coleslaw mix (I like the Kroger brand with purple cabbage 'cuz its pretty)
- 1 cup toasted slivered almonds
- 1 small package or about 1 ½ cups Craisins (dried cranberries)
- 2 stalks finely diced celery
- 1 small green pepper chopped and diced
- 1 bunch chopped green onions (whites and greens)

Dressing:

- ½ cup Hellman's Mayo\
- ½ cup honey mustard dressing (I like O'Charley's)
- 2 Tablespoons sweet pickle relish
- 2 Tablespoons honey
- Salt and Pepper to taste

This coleslaw can be made a day ahead of serving. I mix and store the chopped and diced veggies in a zip lock bag until meal time. The dressing can be made up early too, then poured over the bagged ingredients right before serving.