

## Mayonnaiseless Coleslaw

<http://userealbutter.com/2007/11/07/mayonnaiseless-coleslaw-recipe/>

1 head cabbage, shredded  
3 carrots, shredded  
1 clove garlic  
1/3 onion  
1 cup apple cider vinegar  
1/4 cup white sugar  
1/4 cup brown sugar  
1 tbsp salt  
1 tbsp ground pepper  
1 tsp celery seed  
2 tbsps vegetable oil  
mayonnaise (optional)

Place the cabbage and carrots in a large bowl. Purée the garlic and onion together; set aside. Heat the cider, sugars, salt, pepper, and celery seed in a small saucepan until the sugars dissolve. Let cool. Toss the dressing and purée with the cabbage and carrots. Mix in mayonnaise to your liking at this stage. Serve.