



**A fresh take on the classic BBQ coleslaw – it works really well with pulled pork and jacket potatoes**

### **What you'll need:**

1 Red Onion

1 Carrot

½ White Cabbage

2 Apples

50 g Walnuts

1 tablespoon Flat Leaf Parsley to garnish

*For the dressing*

75 ml Mayonnaise

1 teaspoon Dijon Mustard

1 tablespoon Cider Vinegar

1 tablespoon Dark Brown Sugar

A tablespoon of lemon juice

### **How to make them:**

1. Put all the dressing ingredients in a bowl and mix well – if you have a food processor or hand blender you can use that.
2. Finely slice the onion, and the white and red cabbage in a food processor, or finely chop.
3. Grate the carrot.
4. Chop the apples into small cubes, (discard the core and stem). Sprinkle with a little lemon juice to help prevent browning.
5. Toss everything together, and drizzle over the dressing, just before serving.

**It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!**

**Never BBQ inside your home or in a tent or gazebo – even if the doors are open.**