

# Ruby's Zesty Dill Coleslaw

## INGREDIENTS:

### Dressing

- 1/3 cup extra virgin cold pressed olive oil
- 1/4 cup apple cider vinegar
- 2/3 cup raisin, soaked (optional) in warm water for ten minutes – drain
- 1.5 teaspoons sea salt
- 1 tablespoon dry mustard or 2 tablespoons prepared mustard
- 2 tablespoons Dill Weed or 1/3 cup fresh dill weed chopped

### Salad

- 2 small heads of cabbage, shredded (1 purple and 1 white – use half the cabbage if they are large)
- 1 large carrot grated
- 1 onion or 1/2 stalk leek, thinly sliced
- 1 – 2 red or yellow bell peppers, thinly sliced/diced

## DIRECTIONS:

Mix dressing ingredients together with a whisk, then add salad and mix thoroughly.

Serve immediately or chill in refrigerator for a few hours – its best chilled for at least 1 hour.