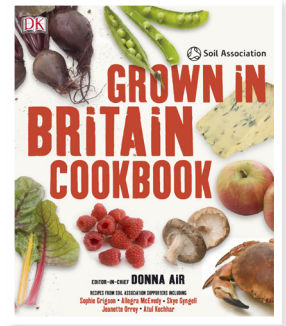




Winter cabbage salad



What you need

serves 6

for the salad

- 1/2 small red cabbage, finely shredded
- 2 celery sticks, chopped
- 1 red and 1 green dessert apple, cored and diced
- 1 good handful of sultanas
- 1 good handful of walnut halves, roughly chopped
- 6 radishes, sliced

For the dressing

- 1/2 tsp English mustard
- Salt and freshly ground black pepper
- 6 tbsp double cream, lightly whipped
- 2 tbsp white wine vinegar
- 2 tsp light soft brown sugar

Directions

- Mix all the salad ingredients together in a bowl.
- In another bowl, add the mustard and a little salt and pepper to the cream. Whisk in the vinegar to form a thick pouring consistency. Sweeten with the sugar.
- Pour the dressing over the salad and toss. Pile into a serving bowl.

Variation

The dressing can also be made with mayonnaise or crème fraîche instead of whipped cream.

To serve at a party, gently peel off a few outside leaves before you cut the cabbage in half and use them to line the serving bowl. They will look like petals around the edge.



Extracted from the **Grown in Britain Cookbook**, published by DK. For further information, please visit www.dk.com

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