

Cabbage-Apple-Cherry Salad

Prepare almond topping:

- 1 cup almonds, pulsed in blender a few times to chop up
- 2 T. butter
- 2 T. brown sugar
- 1 T. Worcestershire sauce

Melt butter in small pan.

Add in almonds, once butter has melted.

Add in sugar and Worcestershire sauce. Cook on medium heat for a few minutes. Remove from heat and allow to cool.

Salad:

- 2 cups red cabbage, shredded / finely chopped
- 1 cup green cabbage, shredded / finely chopped

Place in large bowl and set aside.

- 2 sliced fuji or Braeburn apples
- 1 lemon

Slice apples in thin slices and cut in half.

Squeeze juice from lemon over the top of the apples and stir to coat.

Add apples to cabbage.

- $\frac{3}{4}$ cup dried cherries / cranberries

Add dried cherries to the cabbage.

Stir the salad around and top with almonds.

Salad Dressing:

- 2 T. balsamic vinegar or apple cider vinegar
- 1 tsp Dijon mustard
- $\frac{1}{4}$ cup olive oil

Mix the first two ingredients together.

Slowly drizzle in the olive oil while whisking.

