



# MABS' APPLE SLAW

Vinaigrette:

1/4 cup brown sugar

1/4 cup apple cider vinegar

1 1/2 TB olive oil

1/4 tsp each salt and fresh cracked pepper

**2 TB MABS' ATOMIC MUSTARD**

Whisk until sugar is dissolved.

Slaw:

2 1/2 cups chopped apple (about 3 large)

1 12 oz bag broccoli slaw mix

1/2 cup dried cherries or cranberries

2 TB salted, roasted sunflower seeds

Toss slaw with vinaigrette and chill up to 3 hours for best flavor.

FROM THE KITCHEN OF  **MABS'**  
ATOMIC MUSTARD