



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.