



Zesty Summer Slaw

½ cup of Sicilian Lemon White Balsamic Vinegar
¼ cup of Fig Balsamic or Traditional Balsamic Vinegar
1/3 cup granulated white sugar
1 tsp. salt
¼ tsp. celery seed
½ tsp. fresh black pepper
½ cup Extra-Virgin Olive Oil
8 cups cored and shredded cabbage, half green and half red
¼ cup finely chopped sweet onion
Chopped fresh parsley for garnish, optional

Whisk together the white and dark balsamics, sugar, salt, celery seed, pepper, and Extra-Virgin Olive Oil.

Combine cabbage and onion. Add vinegar mixture. Chill overnight in the refrigerator.

Servings: 4

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