

Oil and Vinegar Slaw

Yield: 6-8 servings



Ingredients

- 1/4 cup red wine vinegar
- 2 tablespoons sugar
- 2 tablespoons peanut or vegetable oil, eyeball it
- 1 sack, 16 ounces, shredded cabbage mix for slaw salads
- 1 teaspoon salt
- Salt and pepper

Preparation

Mix vinegar and sugar. Add oil. Add cabbage to dressing and season with salt and pepper. Toss with fingers to combine. Adjust seasoning. Let stand 20 minutes. Re-toss and serve.

Nutritional Information: Amount per serving

- Calories: 76
- Calories from fat: 59%
- Fat: 5g
- Saturated fat: 1g
- Protein: 1g
- Carbohydrate: 8g
- Fiber: 2g
- Cholesterol: 0mg
- Sodium: 402mg
- Sugar: 4g