



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Beet & Cabbage Slaw

Serves 6-8

Ingredients:

1 head green cabbage
8 carrots
4 beets (preferably candy cane/Chioggia)
1 bunch basil

Apple Cider Dressing

¼ cup apple cider vinegar
¾ cup olive oil
1 garlic clove diced
1 tsp Dijon
2 tbsp honey
2 tbsp water
Salt and pepper

Directions - Salad

- Cut cabbage in quarters, remove core. Slice very thinly
- Using a vegetable peeler, peel the outer skin of the carrots and beets
- Then use the peeler to peel into thin
- Place all vegetables in a bowl
- When ready to serve thinly slice basil, toss salad with some of the salad dressing
- Sprinkle basil over salad

Dressing

- Combine all ingredients in a blender except olive oil
- Drizzle olive oil into blender until combined