

New Orleans Coleslaw

3	heads	Savoy cabbage
7	each	Carrots
7	sticks	Celery
16	each	Scallions
4	cups	Mayonnaise
1	cup	Buttermilk
1/2	cup	Maple syrup
2	Tbs	Apple Cider vinegar
-		Salt and freshly ground Pepper to taste
2 2/3	cups	Pecans, fairly finely chopped

Trim and shred the cabbage; you can do this either by hand or with a food processor.

Peel and grate the carrots, and finely slice the celery and scallions.

Whisk together the mayonnaise, buttermilk, maple syrup and vinegar and coat the shredded vegetables with this dressing.

Season with salt and pepper and toss with the chopped nuts.

Serves 24