



## New Orleans Coleslaw

Serves 12

2 heads	Savoy cabbage, weighing about 4 pounds before trimming
4 ea	Carrots
4 sticks	Celery
8 ea	Scallions
2 cups	Mayonnaise (best quality, store bought)
1/2 cup	Buttermilk
1/4 cup	Maple syrup
4 tsp	Apple cider vinegar
	Salt and freshly ground pepper
1 1/3 cup	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.