

Mix It Up! with Gina

Gina's Recipe of the Week

Gluten-Free Coleslaw with Apple Cider Vinegar Dressing

In honor of May being National Celiac Awareness Month, I made Coleslaw with Apple Cider Vinegar Dressing. My recipe is gluten-free, so it can be enjoyed by those with celiac disease or gluten sensitivities. Using apple cider vinegar is a nice and light alternative to traditional mayonnaise-based coleslaw dressings. This is a great side dish for your upcoming summer BBQs!
Enjoy! - Gina



Prep Time: 10 mins | Ready in: 2 hrs 10 mins | Servings: 6-8

Mix It Up...

In a small pot, add 1/2 cup of apple cider vinegar, 1/3 cup of olive oil, 1/3 cup of sugar, 1 tablespoon of salt and 1/2 tablespoon of garlic powder. Bring to boil and keep stirring until the sugar completely dissolves.

In a bowl, add coleslaw mix and chopped onions. Pour the hot dressing over the coleslaw and chopped onions. Stir.

Let the coleslaw sit for 2 hours, stirring occasionally while it marinates. Once the coleslaw has marinated you can drain the liquid from the coleslaw. Refrigerate until ready to serve.

Stop by Foodtown to pick up all of your ingredients to make this dish!

Ingredients

- 1 Lb. Pkg. Coleslaw Mix
- 1/2 Small Onion, finely chopped
- 1/3 Cup Sugar
- 1/2 Cup Apple Cider Vinegar
- 1 Tablespoon Salt
- 1/2 Tablespoon Garlic Powder
- 1/3 Cup Olive Oil