

## **Sweet Pepper Slaw**

### Ingredients

3 tablespoons sugar

Kosher salt

1/2 cup apple cider vinegar

1 1/2 teaspoons celery seeds

1 1/2 teaspoons mustard seeds

Freshly ground pepper

6 bell peppers (red, orange and yellow), cut into thin strips

2 stalks celery, finely chopped

4 scallions, chopped

1/2 head green cabbage, thinly sliced and roughly chopped

3 tablespoons whole-grain dijon mustard

1/2 cup mayonnaise (I use 3/4 cup)

I add chopped bacon

I add either yellow pepper rings or pepperoncini rings

### Directions

Whisk the sugar and 2 teaspoons salt with the vinegar in a large bowl until dissolved. Add the celery seeds, mustard seeds, 1/2 teaspoon pepper, the bell peppers, celery, scallions and cabbage, and toss to combine. Refrigerate at least 1 hour to allow the flavors to develop.

Add the mustard and mayonnaise to the slaw and toss to coat.

Refrigerate until ready to serve.