

Memphis-Style Coleslaw

- 1 cup olive oil mayonnaise
- 1 tablespoon Kozlik Triple Crunch Mustard
- 4 tablespoons Pomegranate-Quince white balsamic vinegar
- 3/4 teaspoon kosher salt
- 2 teaspoon Leek Infused Olive Oil
- 1 teaspoon celery seeds
- 1 head of cabbage shredded
- 1 red bell pepper sliced thin
- 3 or 4 carrots shredded

Or you may use 1 - 16 ounce bag of coleslaw mix in place of last 3 ingredients.

In a large bowl, stir together the mayonnaise, triple crunch mustard, balsamic vinegar, salt, Leek olive oil, and celery seeds. Add the shredded cabbage and toss until well coated. Refrigerate for an hour before serving and up to 2 days. Toss again right before serving.