



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

RED CABBAGE SALAD



Tangy, colorful, and delicious, this salad is a take on a famous Southern California restaurant salad. It's great all year round. Make a big batch because you and your guests will be nibbling on it all day!



02 HR 05 MINS



Serves 4 to 6



Featuring

[J&M Farms](#)

[Swank Farms Produce](#)

[Xiong Farm](#)

INGREDIENTS

1 small head red cabbage

Dressing

- 1/2 cup salad oil
- 2/3 cup red wine vinegar
- 3 tablespoons sugar
- 4 teaspoons salt
- 1 teaspoon seasoned salt
- 1/4 teaspoon onion powder
- 1/4 teaspoon fresh ground pepper
- 1/4 teaspoon garlic powder

METHOD

Cut cabbage in half. Remove the white core. Use a mandolin or a knife to shred cabbage into medium-fine strips. Place in a large bowl.

Mix dressing ingredients until well combined. Try to get the sugar integrated and dissolved as much as you can. Pour over cabbage and mix well. This salad is best when refrigerated for 2 to 3 hours or even a day to blend all the flavors.