



Broccoli Slaw

Adapted from smittenkitchen

- 1 bag broccoli slaw
- 1/3 cup dried cranberries
- 1/2 small red onion, finely chopped
- 1/2 cup buttermilk, well shaken
- 1/3 cup mayo
- 2 tablespoons cider vinegar
- 1 tablespoon sugar
- 3 tablespoons finely chopped shallot

Combine the broccoli with the cranberries and onion in a bowl. Whisk together the dressing ingredients in a separate small bowl. Season the dressing to taste with salt and pepper.

Pour approximately half of the dressing over the broccoli and mix to combine. If the slaw is not moist enough, add additional dressing to taste.

Keeps for up to a week in the fridge.

broccoli slaw was posted by wendi on 17 august 2009 at bonappetithon.com