

Kohl Slaw

1 Lg. Kohlrabi root, shredded
1 Lg. Peppers, finely chopped
2 T Dijon mustard or ground mustard
Salt & Pepper to taste.

1 Med. Carrots, shredded
1 C Vine St Vinegar Fyre Cyder 2
2 T Mayonnaise

Shred cabbage into large bowl. In a separate bowl, stir in vinegar, mustard, mayonnaise, salt & pepper together. Mix well and taste. Taste should be strong because the Kohlrabi will weaken the taste. Adjust taste to your preference. Mix the sauce into the kohlrabi bowl. Serve cold.

NOTE: Kohlrabi can be substituted with cabbage or celery root.