

Southbury Farmers' Market Recipe

Grilled Coleslaw

- *Nonstick vegetable oil spray*
- *1/4 cup vinegar*
- *2tbs sugar*
- *1/4cup vegetable oil*
- *2 tablespoons Dijon mustard*
- *1 tablespoon chopped fresh tarragon*
- *1 medium head of green cabbage, quartered through core*
- *1 bunch green onions (about 6), trimmed*

Whisk vinegar, sugar, oil, mustard, and tarragon in medium bowl. Season dressing with salt and pepper. Brush cabbages and green onions with oil; sprinkle with salt and pepper. Grill cabbages until dark grill marks form, 3 to 4 minutes per side. Grill green onions until charred on 1 side, 2 to 3 minutes. Transfer vegetables to work surface. Chop green onions and cabbages; place in large bowl, discarding cores. Add dressing; toss to coat. Season slaw to taste with salt and pepper.

This project was funded by matching funds through the Connecticut Department of Agriculture through the Community Investment Act 05-288