



Cabbage Apple Slaw with Maple Walnut Dressing *(an original from JBug's Kitchen)*

- 1/2 a small cabbage, thinly sliced
- 2 Granny Smith apples, peeled, cored and julienned
- 1/2 cup grated carrot
- 1/4 cup sweet onion, finely diced
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons white vinegar
- 1 tablespoon apple jack brandy
- 1/4 cup finely chopped toasted walnuts
- Salt and pepper to taste
- Walnut halves for garnish

In a large bowl, toss together cabbage, apple, carrots and sweet onion. In a separate bowl, combine mayonnaise and sour cream. Whisk until well combined. Whisk in vinegar and apple brandy until smooth. Fold in toasted walnuts. Combine dressing with vegetables. Taste for seasoning and add salt and pepper as required. Cover and chill until serving. Garnish with walnut halves.