

Zing Slaw

Courtesy of Carole's Creations

Prep Time: 8 minutes

Standing Time: 1 hour

Serves: 6 -8

CChints: This is a vinegar based coleslaw. If you like vinegar and vinegar is good for you, then you will like this slaw. Jicama is a white root vegetable also called the Mexican potato. It can be eaten cooked or raw and has a crunchy, sweet mild flavor.



3 cups ready to prepared coleslaw blend
1/2 cup jicama, peeled and grated
1/2 of a green bell pepper
1/2 of a red or yellow bell pepper
2 stalks celery, diced
1 teaspoon sugar
1/2 cup apple cider vinegar
2 gloves minced garlic, fresh or from a jar

Combine the slaw through celery in a large mixing bowl. In a smaller bowl combine the sugar, vinegar and garlic and stir well. Pour the dressing over the slaw and toss several times.

Cover and refrigerate for 1 hour, stirring occasionally to blend the flavors.