CRANBERRY WALNUT COLESLAW

Ingredients:
- 1 (1-Pound) head cabbage
- 3 Medium Carrots
- 1 Cup Walnuts
- 1/3rd Cup Apple Cider Vinegar
- 1/4 cup Canola Oil
- 1 Tablespoon Sugar
- 1 teaspoon Celery Seed
- 1/4 teaspoon Salt
- 1 Cup Dried Cranberries

Directions:
2. Chop walnuts.
3. In a large bowl, use a fork to whisk together vinegar, oil, sugar, celery seed, and salt. Add cabbage, carrots, walnuts, and cranberries. Toss to mix well.

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