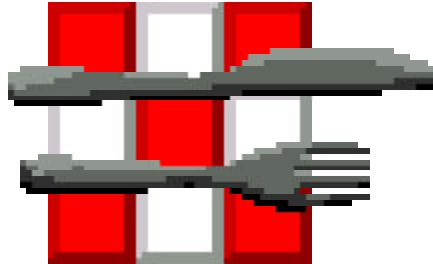


## Gertrude Hoolihan's Coleslaw

2 pounds cabbage, shredded  
1/3 cup cider vinegar  
1/4 tsp dry mustard  
1 tsp celery seeds  
2 garlic cloves, minced  
1/2 tsp salt  
1/2 tsp freshly ground pepper  
2 tbsp sugar  
1/4 cup minced white onion  
3/4 cup vegetable oil



In a bowl, whisk together the vinegar, mustard, celery seeds, garlic, salt, pepper, sugar, onion, and oil. Whisk until oil is emulsified. Chill the dressing, covered, for 1 hour. Pour over cabbage and toss the coleslaw until well combined.

Per recipe: 367 mg phe, 10 g protein  
Per 1/2 cup serving: 15 mg phe, trace protein

*Adapted from Gourmet magazine, 1987*