

**2011 Apple Festival Recipes**  
**At Portland Nursery**  
**Chef Maxine Borcharding, Oregon Culinary Institute**

### Lemon Apple Cole Slaw

- 1 small green cabbage, shredded (8 cups)
- 2 crunchy red apples, cored and chopped (I like fuji or honeycrisp)
- 2 carrots, shredded
- 1/3 cup mayonnaise (I prefer Best Foods)
- 1 tbs sugar
- 2 tbs minced sweet onion
- 1 tsp grated lemon rind
- 2 tbs fresh lemon juice or more to taste
- 1/4 tsp salt
- 1/4 tsp fresh ground black pepper

Combine cabbage, apples, and carrots in a large bowl.  
Whisk together mayonnaise and next 6 ingredients.

Toss with cabbage mixture. Adjust the lemon/sugar balance to your preference. (some cabbages are sweeter than others, as are the apples). Cover and chill 1 hour.