

## Apple Slaw

Serves 6

My mom cut this recipe from a magazine years ago and then she started adding apple to it. It is best on the second day, so save yourself some work and prep it ahead of time.

3 TBS fat-free mayonnaise (regular will work too)

1½ tsp sugar

½ tsp celery seed

1½ tsp cider vinegar

1/8 tsp salt

4 cups packaged cabbage-and-carrot coleslaw mix

2 apples, chopped (I prefer Braeburns, but any sweet apple will do)

Whisk together mayonnaise, sugar, celery seed, vinegar, and salt. Toss coleslaw mix and apples in dressing. Cover and refrigerate at least one hour before serving.

Baguette Taste – Wonder Bread Budget