

Cabbage Beet Coleslaw

4 beets, each the size of a softball

Olive oil

Kosher salt

Fresh Black pepper

1 small head of cabbage, thinly sliced

¼ cup cider vinegar

1 Tbsp Dijon mustard

Grated peel from one orange

2 Tbsp honey

½ cup olive oil

2 tsp caraway seeds

Preheat oven to 375F. Place beets on sheets of foil, drizzle with olive and dust with salt and black pepper. Bake until tender when pressed or pierced with a knife, about 1 and ½ hours. You can cut the beets in half and wrapping, it cuts the time to as little as an hour.

Cool and peel the beets by rubbing lightly with a paper towel. Cut into 2 inch strips and place in a large bowl. Shred the cabbage thinly with a sharp knife or mandoline. Add cabbage in with beets.

Vigorously whisk cider vinegar, Dijon mustard, grated orange peel and honey in a small bowl..Gradually beat in the olive oil. Pour dressing over cabbage and beets and mix well. Add caraway seeds and toss. Season to taste with kosher salt and ground black pepper.

Mix red beets and golden beets. 2 large beets plus 4-5 smaller golden beets. Good color and taste contrast.

Courtesy of Michael Jones on www.kitchn.com