

Mandarin Orange Fruit Slaw Recipe

From Buffalo Outdoor Center

“Cabin Cooking” Video Series / Episode 1

Recipe generously serves 8 guests

Ingredients:

- 1 medium cabbage, finely chopped or shredded (*use 2/3's of cabbage in recipe; save remaining cabbage for another use*)
- 1 large can mandarin oranges, drained
- 1 large Fuji or Honeycrisp apple, cored and chopped bite size
- 1/2 cup celery, finely chopped
- 1 rounded cup of red, seedless grapes, halved
- 10 oz creamy orange yogurt
- 1/3 cup slivered almonds, toasted

Toast Almonds:

Preheat oven to 350°. Spread slivered almonds on rimmed baking sheet. Toast in oven for 2 minutes; remove from oven and stir / turn with spatula. Return to oven and toast for about 2 more minutes or until preferred amount of golden color is achieved. Remove from oven and set aside to cool completely. (Speed up the cooling by transferring the toasted almonds to a heat-proof plate.)

Prepare Slaw:

In a large mixing bowl, gently combine chopped cabbage and fruit. Stir in the yogurt to coat slaw evenly, adjusting the amount of yogurt to personal taste. Transfer slaw to a 2-qt serving dish. Garnish top of slaw with toasted slivered almonds. Cover and chill 2 - 3 hours before serving. Slaw should keep up to 3 days, but for optimum flavor and appearance, serve within 24 hours of making.