



Eastern European Cabbage Salad

- 1 small onion
- 1 carrot
- 1/2 head cabbage
- 3 tablespoons chopped parsley
- 1/2 cup salad oil
- 1 teaspoon sugar
- 1 tablespoon white vinegar
- 1/8 teaspoon celery seed
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1 teaspoon lemon juice

1. Remove the skin from the onion and carrot. **Scrub the onion and carrot with a vegetable brush while holding under cold running water. Separate and hold the individual cabbage and parsley leaves under cold running water while rubbing with tip of fingers.** Once clean, dry the leaves using a paper towel. Shred the carrots and cabbage using a food processor. **Finely chop the onion and parsley on your produce cutting board.**
2. In a large bowl, toss together the cabbage, carrots, onion and parsley.
3. In a small bowl, whisk together the oil, sugar, vinegar, celery seed, salt, white pepper, and lemon juice. Pour the vinaigrette over the cabbage mixture and toss lightly. **Cover with plastic wrap and place in the refrigerator, on a separate shelf away from raw meat, poultry, or seafood, for at least 3 hours or overnight.** Mix cabbage salad before serving.



Additional Food Safety Notes Related To This Recipe

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood. Be sure the refrigerator is 40°F. or below.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- Be sure to clean and sanitize sink before you wash your produce.
- Wash hands correctly
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Fresh produce should not be out of the refrigerator for longer than 2 hours.
 - You have 1 hour to put any leftovers into the refrigerator.
- When storing leftovers, divide into small portions and place into a clean, airtight storage container. Do not forget to label the container with the name and the date. Store in the refrigerator no more than 3 days.

Recipe Source

<http://easteuropeanfood.about.com/od/salads/r/serbcoleslaw.htm>