

BUTTERMILK CABBAGE SALAD IN MASON JAR

INGREDIENTS

Dressing:

½ Cup Buttermilk

¼ Cup Sour Cream

¼ Cup Mayonnaise

¼ teaspoon Black Pepper

¼ teaspoon Garlic Powder

1/8 teaspoon Thyme

1 teaspoon Dried Parsley

1 teaspoon Kosher Salt

1 Tablespoon Sugar

1 lb Green Cabbage,
coarsely grated*

3 Celery Ribs, sliced
crosswise

4 Radishes, diced

1 small bunch of Chives,
snipped

1/3 Cup Toasted Walnuts

1/3 Cup Golden Raisins

DIRECTIONS

Combine dressing ingredients and allow to infuse for a couple hours before using. Store in pint size Mason Jar.

In a 2-quart Mason Jar layer the Cabbage, Radish, Celery, Nuts and Raisins.

When ready to serve, pour Buttermilk Dressing (about 6 oz) into the layered Cabbage Salad and shake to combine!

*Takes about 1.5 lbs. before grating