

# Jalapeño Honey Mustard Slaw

*Recipe provided by [www.honey.com](http://www.honey.com)*

## Makes 8 servings

1 jalapeño pepper, seeded and stemmed  
¾ cup mayonnaise  
¼ cup Dijon mustard  
2 T. Tupelo honey  
¼ cup rice vinegar  
½ small head green cabbage, finely shredded  
½ small head red cabbage, finely shredded  
½ cup julienne carrots  
½ cup green onion, finely sliced  
1 tsp. dill seeds  
1 tsp. celery seed  
Kosher salt and fresh ground black pepper  
1 tsp. hot sauce



In a blender or processor combine jalapeño, mayonnaise, Dijon, honey and rice vinegar. Puree until smooth. Season to taste with salt and pepper, reserve. In a large mixing bowl combine cabbage, carrots, onions, dill and celery seeds and toss. Fold dressing into cabbage mixture and season to taste with salt, pepper and hot sauce. Chill until needed.