cranberry apple coleslaw



*This twist on traditional coleslaw is perfectly creamy and sweet, with the wonderful flavor of tart and sweet apples and dried cranberries. So good as a side, or topped on pulled barbeque meat in a delicious sandwich!*

**INGREDIENTS:**

8 cups shredded cabbage & carrots or broccoli slaw mix

1/2 cup dried cranberries

2 granny smith apples (cored & chopped)

1 cup Miracle Whip

1/3 cup sugar

1/8 cup white vinegar

1 tablespoon yellow mustard

1 tsp. celery salt

**HOW I MAKE THIS:**

In a large bowl combine Miracle Whip (or mayonnaise), sugar, vinegar, mustard and celery salt, whisking together until well blended. Add remaining ingredients and mix until well coated.  Chill in fridge for approximately one hour.

**Yield:** 8 to 10 servings

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