

# Apple & Napa Cabbage Slaw with Sage

2 apples  
juice of one lemon  
1 small head Napa cabbage  
1/2 small red onion  
2 T sage, chopped  
1/3 cup extra virgin olive oil  
3 T infused white balsamic\*  
honey or agave nectar, to taste, optional  
kosher salt & cracked black pepper, to taste

Use a mandolin, or hand chop, to julienne the apples. Squeeze the lemon juice over the apples to prevent browning. Julienne the Napa cabbage and red onion. In a large bowl, combine apples, cabbage, red onion and sage. Drizzle with the olive oil and vinegar and toss gently. If apples are tart, add a little honey or agave nectar to taste. Season with salt and pepper to taste. Serve as a side or to compliment to your favorite fish or pork dish.

*\*Choose any flavor of white balsamic that you enjoy*



ATLANTA BOTANICAL GARDEN