Crunchy Apple-Pecan Slaw

By Dorothy Zehnder

5	cups shredded cabbage
2	sweet apples (6 ounces), diced
1/2	cup coarsely chopped pecans, toasted
1/2	cup golden raisins
3	Tablespoons green onion, chopped
1/4	cup celery, chopped
2	Tablespoons salad dressing, like Miracle Whip
1/2	cup 1% buttermilk
1	Tablespoon lemon juice
1	Tablespoon honey
1/4-1/2	teaspoon pepper
1/2	teaspoon Bavarian Inn All-Purpose Seasoning

In a large bowl, toss the cabbage, apples, pecans, raisins, onions and celery. In a small bowl, whisk the remaining ingredients. Pour over cabbage mixture and toss to coat. Cover and refrigerate until serving. Makes 10 servings.

Note from Dorothy: This is a great potluck salad as the vegetable hold their shape and texture and you don't have to worry about lettuce sitting out and wilting. My family always ask me to bring this salad when we have gatherings.