

# Betty's Cabbage-Carrot Salad with Dressing



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In this video, Betty demonstrates how to make Cabbage-Carrot Salad with Dressing. The cabbage and carrots are shredded and arranged to make an interesting display. A dressing made of mayonnaise, lemon juice, sugar and salt is drizzled over the top of it.

Ingredients:

- 4 cups green cabbage, washed, dried with paper toweling, and shredded
- 2 cups red cabbage, washed, dried with paper toweling, and shredded
- 1 cup carrots, peeled and grated
- ½ cup mayonnaise
- 1 tablespoon lemon juice
- 2 teaspoons sugar
- ¼ teaspoon salt

Arrange shredded green cabbage in a ring toward the outer edge of a clear large shallow round serving bowl. (Just use as much as you need for your particular bowl.) Arrange shredded red cabbage in a ring, just inside the green cabbage ring. Place the grated carrots in the center of the bowl, completing the design. You will need to arrange it a bit, to make it look neat. Place plastic wrap over the top and refrigerate until serving time. Now, make your dressing. In a small mixing bowl, add ½ cup mayonnaise, 1 tablespoon lemon juice, 2 teaspoons sugar, and ¼ teaspoon salt. Stir until completely combined. Place in a small pitcher. Cover with plastic wrap and refrigerate until serving time. When ready to serve, use a salad spoon and for to dip into the cabbage-carrot, and place a generous serving on a salad plate. Use a spoon to drizzle desired amount of dressing over the top. Serve immediately. This is a showy salad, although it is quite simple. I hope you like it! --Betty ☐