



**Alan Bartlett
and Sons Limited**

Quality at our roots.

Alan's coleslaw

Coleslaw is one of my favourite recipes because it shows off the sweet crunchy flavour of our bunching variety carrots. It's also a childhood favourite of mine. One of those side-dishes that can be used again and again, especially in the barbecue season.

Ingredients:

1 Pointed Cabbage
2 Bartlett Carrots
2 Apples
2 Limes
Add raisins as required (unspecified weights)
Mayonnaise as required (unspecified weights)

Method:

- ①. Quarter cabbage and chop into thin pieces, put in a large mixing bowl
- ②. Grate the carrots into the bowl
- ③. Squeeze the limes into a separate bowl
- ④. Peel apples
- ⑤. Grate the apples into the lime juice
- ⑥. Add the apples and lime juice to the mixture
- ⑦. Add raisins
- ⑧. Add mayonnaise and mix

If you have any recipes that you have made using our carrots, parsnips or onions then we would love to hear from you so we can share them through our website. Please email recipes@alanbartlettandsons.co.uk

