

# What geeks eat...

A food blog about foraging, cooking, eating, and thinking in Wisconsin.



## Poppyseed Coleslaw

Head of Napa Cabbage

1/2 medium white onion

2 cloves garlic

1/3 cup canola oil

1/3 cup apple vinegar

honey (optional)

salt

pepper

3 tablespoons poppyseeds

Slice the cabbage into thin ribbons. Put the onion, garlic, oil, and vinegar into the work-bowl of the food processor and pulse until combined. If the vinegar is very tart you may want to add some honey. Season with salt and pepper and then add the poppy seeds. Don't dress the cabbage until your ready to eat...it's not as sturdy as regular cabbage. Pour the dressing over the cabbage and toss and serve.