Apple Cabbage Salad (Microwave)

1/4 cup sugar
3 tsp. cider vinegar
1 tsp. cornstarch
2 Tbsp. salad dressing
1/2 tsp. celery seed
2 Tbsp. plain yogurt
1/4 tsp. salt
6 cups shredded cabbage
1/8 tsp. dry mustard
2 Ginger Gold or Red Delicious apples, cored and chopped
3/4 cup water

Instructions:

Combine sugar, cornstarch, celery seed, salt and dry mustard in 2-cup microwave safe cup or bowl. Gradually stir in water and vinegar until smooth. Microwave on high, uncovered, for 3 to 3 1/2 minutes or until mixture boils and thickens slightly, stirring once. Refrigerate until chilled, about 3 hours. Mix in salad dressing and yogurt. Combine cabbage and apples in serving bowl and pour on dressing. Combine cabbage and apples in serving bowl and pour on dressing. Toss lightly to coat. Serve immediately or refrigerate. Makes 4 servings.

Courtesy of:

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