



Radish and Cranberry "Slaw"

I was inspired to make this salad on a recent trip to Israel. At one of the hotels, they served a variant of this salad. The combination of the kick from the radish, the tartness of the dried cranberry and the tang of the dressing makes for the perfect flavorful bite – and the color, it's so pretty!

Ingredients:

3 dozen or so radishes, soaked, rinsed and thinly sliced
1 c dried cranberries

Dressing:

$\frac{3}{4}$ c mayonnaise
1/3 c vinegar
1 tsp salt
2 Tbsp sugar
4 Tbsp warm water

Directions:

1. Slice the radishes.
2. Prepare the dressing. Combine the radishes with the dressing. (I liked it better when it had a chance to marinate overnight.)
3. When you are ready to serve, stir in the dried cranberries.

Serves 6.