

# Summer Kick Off Cookout With Hebrew National Hot Dogs

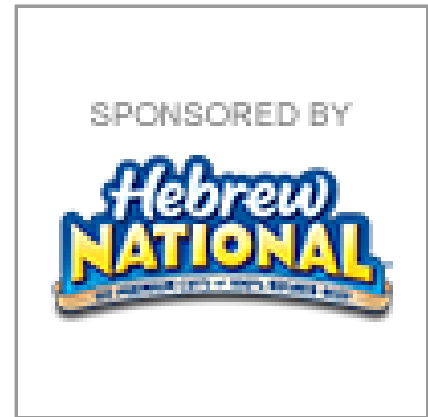
---

---

Author: Maria Provenzano

## Ingredients

- 3 cups thinly sliced green cabbage
- 3 cups thinly sliced purple cabbage
- 2-3 tablespoons scallions; thinly sliced
- 2 tablespoons fresh lemon juice
- 2 tablespoons sour cream
- 1 tablespoon honey
- ½ teaspoon poppy seeds; optional
- salt and pepper to taste
- \*\*Fresh herbs also make a great addition; I like parsley or cilantro!\*\*



## Instructions

1. \*Thinly slice the green and purple cabbage and place in a large bowl; toss together
2. \*Thinly slice the scallions and toss with the cabbage
3. \*In a small bowl whisk together the lemon juice, sour cream, honey, and poppy seeds
4. \*Add a little salt and pepper to the mixture
5. \*Pour over the cabbage and toss together
6. \*Adjust salt and pepper to taste
7. \*Add in the fresh herbs if using

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/summer-kick-off-cookout-with-hebrew-national-hot-dogs/>