Red Cabbage and Cranberry Slaw

1 1/2 pounds red cabbage (about 5 cups thinly sliced)
1/2 cup cranberries, dried
1/3 cup white rice vinegar
1/3 cup white granulated sugar
2 Tablespoons white wine vinegar
2 teaspoons extra virgin olive oil
1/2 teaspoon table salt
1/2 teaspoon black pepper
2 1/4 cups sliced apples, Granny Smith preferred
1/4 cup pecans, chopped

Combine cabbage and cranberries in large bowl. Combine rice vinegar and next five ingredients (through pepper), stirring with a whisk; drizzle over cabbage mixture, tossing gently to coat.

Cover and chill about 2 hours. Add apples right before serving and toss well to combine. Sprinkle with pecans.

Serves: 8
Cost per serving: $0.70

Nutrition facts per serving
Calories: 130
Total Fat: 4 g
    Saturated Fat: 0 g
    Trans Fat: 0 g
Cholesterol: 0 mg
Sodium: 170 mg
Total Carbohydrate: 26 g
Fiber: 3 g
Sugars: 20 g
Protein: 2 g