Crab & Cabbage Coleslaw Wrapped in Lettuce

**Ingredients:**
1 head of lettuce  
1 small cabbage cut thin  
1 sliced bell pepper  
1 onion sliced in half rings  
1 cup apple cider vinegar  
2 tablespoons honey  
1 apple sliced in strips  
4 tablespoons plain yogurt  
1 pound crab meat  
Salt to taste

**Directions:**
In a large salad bowl, combine cabbage, bell pepper, onion, apple, and crab meat, and toss gently.  
In a small bowl, whisk together vinegar, honey, yogurt, and salt.  
Pour the dressing over the cabbage mixture until coated.  
Place a small amount of crab coleslaw onto a lettuce leaf and wrap. Eat well and enjoy!  
Serves 8

**Prepared By:**
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