

## The Best Homemade KFC-Style Coleslaw - Ready in Minutes!

Creamy, Tangy, Totally Classic: KFC Copycat Coleslaw



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### INGREDIENTS

8 cups cabbage, finely chopped (about 1 head)  
... cup shredded carrot (about 1 medium carrot)  
2 tablespoons minced onion  
1/3 cup granulated sugar  
% cup mayonnaise  
... cup buttermilk  
... cup milk  
2% tablespoons lemon juice  
1% tablespoons white vinegar  
% teaspoon salt  
% teaspoon black pepper

### DIRECTIONS

1. Step 1: Make the Dressing: In a large mixing bowl, whisk together the mayonnaise, buttermilk, milk, sugar, lemon juice, and vinegar until smooth and creamy.
2. Step 2: Add Veggies: Stir in the minced onion, shredded carrot, and chopped cabbage. Season with salt and pepper, then toss everything together until fully coated.
3. Step 3: Chill: Cover the bowl with plastic wrap and refrigerate for at least 2 hours (or up to 8 hours) before serving. This allows the flavors to blend and the cabbage to soften slightly.
4. Step 4: Serve Cold: Give it a quick stir, taste for seasoning, and serve chilled with your favorite main dishes.

### TIPS FOR SUCCESS

Chop the cabbage finely : A food processor or mandoline makes quick work of this and gets that signature texture.

Don't skip the sugar : It's key to balancing the vinegar and gives that sweet KFC-style flavor.

Let it rest : Two hours minimum in the fridge is crucial for flavor and texture.

Swap buttermilk and milk with almond milk + 1 tsp lemon juice.

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