

Southern Coleslaw Recipe: A Tangy and Creamy Side Dish

There are several reasons why this Southern coleslaw recipe stands out from the rest:



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15 min

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INGREDIENTS

1 medium head of green cabbage, finely shredded
2 large carrots, grated
1 cup mayonnaise
2 tablespoons apple cider vinegar
2 tablespoons sugar
1 teaspoon salt
1/2 teaspoon black pepper
Optional: 1/4 cup chopped green onions or parsley for garnish

DIRECTIONS

1. Prepare the : Vegetables: Start by finely shredding the cabbage and grating the carrots. I recommend using a sharp knife for the cabbage and a box grater for the carrots to achieve the best texture.
2. Make the : Dressing: In a large mixing bowl, combine the mayonnaise, apple cider vinegar, sugar, salt, and black pepper. Whisk until smooth. This dressing is the heart of the coleslaw, so taste it and adjust the seasoning if necessary.
3. Combine : Ingredients: Add the shredded cabbage and grated carrots to the bowl with the dressing. Toss everything together until the vegetables are well coated. This is where the magic happens; the dressing clings to the veggies, creating a creamy texture.
4. Chill and : Serve: For the best flavor, cover the coleslaw and refrigerate for at least 30 minutes before serving. This allows the flavors to meld together beautifully. If you're in a hurry, you can serve it right away, but chilling enhances the taste.

TIPS FOR SUCCESS

Use Fresh Ingredients: Always opt for fresh cabbage and carrots.

The crunchiness of fresh vegetables makes a significant difference in texture.

Customize Your Dressing: Feel free to experiment with the dressing by adding a dash of hot sauce for a spicy kick or a tablespoon of Dijon mustard for an extra layer of flavor.

Make It Ahead: This coleslaw can be made a day in advance.

