

Cole Slaw – Traditional

This is the recipe we grew up with and my personal favorite. This can be made with or without milk – it just depends how thick or thin you want the sauce to be. To make this in minutes you can buy cole slaw mix with or without carrots and different thicknesses as well – I particularly like the ‘angel hair cabbage’ that is finely cut.

Ingredients

12 ounces shredded cabbage
½ cup mayonnaise
1 tablespoon white vinegar
2 teaspoons sugar
½ teaspoon salt
½ teaspoon pepper
Carrot (Optional – for color as much as anything)
2 Green Onions (Optional)
Milk (Optional)

Directions

Mix the sugar and vinegar first in a large bowl, getting as much sugar to dissolve as possible. Add the mayonnaise and mix thoroughly. Add the remaining ingredients and mix thoroughly. To get the sauce thinner as you like it add small amounts of milk until it is the consistency you are after. Best served after chilled for 1 hour.

Makes about 4 servings

From: Modified from Better Homes and Gardens, page 346