



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

Moms Cole Slaw

Serving amount is dependent upon the amount of cabbage you want to make. A medium sized head will serve a bunch at a cook-out or picnic. So let's just say, "Serves a bunch", and leave it at that!

Slaw

1 head of cabbage
1 small onion (optional)
1 medium size carrot
Celery seed
Salt & pepper to taste

Dressing

¼ cup apple cider vinegar
½ cup water
¾ cup white sugar
1 pint mayonnaise

Prepare dressing by mixing the above ingredients in a blender or with a mixer until completely combined. Reserve.

Shred cabbage and carrot to your desired consistency (some folks like it rough, others prefer finely shredded, it's your call)

Add desired amount of finely chopped onion, (again your call, some folks like to leave it out completely)

Place shredded cabbage and carrot (not too much, just enough for color) into a large mixing bowl.

Slowly add dressing, a little at a time, until reaching the desired consistency. You do not have to use it all.

Sprinkle celery seed, salt and pepper to taste.

Place into sealable bowl and refrigerate overnight.

Toss again before serving.

The slaw can be served just after making, but if there is time, tastes better given an overnight to rest. Leftover dressing will keep sealed in a container, refrigerated, for 2 weeks. Mix again before using.