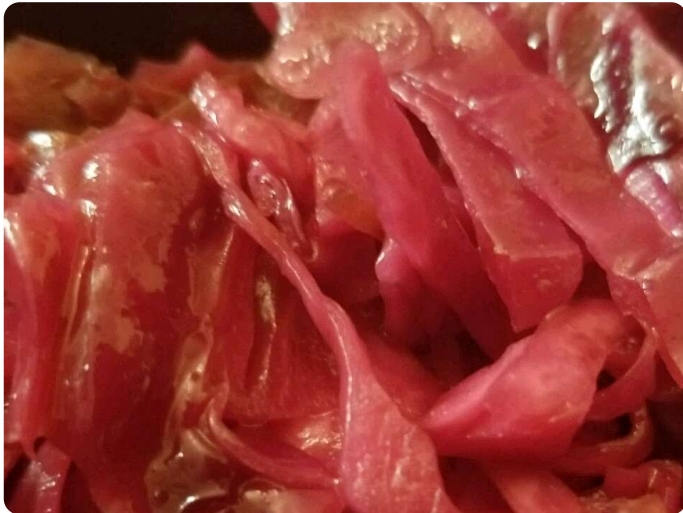




Red Cabbage Slow Slaw

Jacob · 30/09/2024



Prep Time

2 days 1 hr 15 mins

Difficult

Medium

Servings

8

Description

This slaw takes days to make so its hard to keep up with having it ready for my family We eat this several times a week This goes great with my husbands Texas BBQ

Ingredients

- - 1 head red cabbage
- cored and sliced as thinly as possible - $\frac{3}{4}$ cup red wine vinegar - 5 tablespoons white sugar - 2 tablespoons balsamic vinegar - 1 tablespoon salt - 1 $\frac{1}{2}$ teaspoons onion powder - 1 teaspoon seasoned salt (such as LAWRY'S®) - $\frac{1}{2}$ teaspoon ground black pepper - $\frac{1}{2}$ cup olive oil

Instructions

1. Put sliced cabbage into a large sealable plastic bag. Whisk red wine vinegar
2. sugar
3. balsamic vinegar
4. salt
5. onion powder
6. seasoned salt
7. and black pepper together in a bowl; pour into bag with the cabbage. Massage the bag to ensure cabbage is completely coated with liquid. Squeeze as much air from the bag as possible and seal. Marinate cabbage in refrigerator
8. massaging the bag several times a day
9. until the cabbage is softened and the marinade is deep purple in color
10. at least 2 days. Pour olive oil into the bag and mix with the cabbage mixture. Seal bag and refrigerate 1 hour more before serving. Cook's Notes: Apple cider vinegar can be used in place of red wine vinegar
11. if you prefer. I use the slicing disk on my food processor to slice the cabbage as thinly as possible.