

Original Old Bay Coleslaw

Jacob · 30/09/2024



Prep Time

8

Difficult

Medium

Servings

N/A

Description

This coleslaw recipe used to be printed on the Old Bay cans but it was removed a decade or more ago. It's very different from the one on the current Old Bay website. I much prefer this one and even today occasionally see a posting from someone looking for the old recipe from the Old Bay can. Well, here it is. It's a great side dish especially with barbecued pork.

Ingredients

— - ½ cup mayonnaise - 2 tablespoons chopped onion - 1 tablespoon vinegar - 2 teaspoons white sugar - 1 teaspoon seafood seasoning (such as Old Bay) - 3 cups shredded cabbage - ½ cup shredded carrots - ¼ cup chopped green bell pepper

Instructions

1. Whisk mayonnaise
2. onion
3. vinegar
4. sugar
5. and seafood seasoning together in a salad bowl until sugar has dissolved. Stir in cabbage
6. carrots
7. and bell pepper until coated. Serve right away
8. or chill for a couple of hours for best results.