



Creamy German Coleslaw

Jacob · 30/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

6

Description

This has been my favorite coleslaw recipe for thirty years. It's easy to make and tastes delicious. Blend dressing in the food processor if desired.

Ingredients

- ½ head cabbage
- thinly sliced - 3 tablespoons white sugar - 3 tablespoons cider vinegar - ½ teaspoon celery seed - ½ teaspoon salt - ½ cup mayonnaise
- or more to taste

Instructions

1. Place cabbage in a large bowl. Mix sugar
2. vinegar
3. celery seed
4. and salt together in a separate bowl. Stir mayonnaise into sugar-vinegar mixture until dressing is smooth and creamy. Pour dressing over cabbage; toss to coat. Marinate coleslaw in refrigerator for 2 to 3 hours; stir well before serving.