



Sweet Hot Mustard Slaw

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

4

Description

I enjoy a wide variety of coleslaws but this sweet hot mustard slaw may be my fave The combo of hot and sweet has a proven track record for pleasing palates Salting and massaging your cabbage first aka cassage will help draw out water sweetening the flavor and yielding a flexible yet still crunchy texture which I think is lacking in many other chop and mix recipes Garnish with chives and chive blossoms

Ingredients

- - 1 pound cabbage - 1 tablespoon kosher salt - $\frac{1}{4}$ cup mayonnaise - 2 tablespoons Dijon mustard - 1 tablespoon coarse-grain mustard - 1 tablespoon honey
- or more to taste - 1 tablespoon apple cider vinegar - $\frac{1}{2}$ teaspoon cayenne pepper
- or to taste

Instructions

1. Halve and quarter cabbage head; cut out and discard core. Slice leaves into 1/2-inch ribbons; place in a bowl and sprinkle in salt. Massage cabbage until it begins to soften
2. about 1 minute; let rest 10 minutes
3. tossing occasionally. Transfer to a colander; rinse well under cold water. Let drain thoroughly. Combine mayonnaise
4. Dijon mustard
5. whole-grain mustard
6. honey
7. cider vinegar
8. and cayenne pepper together in a large bowl. Squeeze cabbage as dry as possible; add to dressing. Toss until thoroughly combined. Cover bowl with plastic wrap and refrigerate at least 1 hour. Toss and taste before serving. Chef's Note: Of course
9. vary the sweetness and hotness according to what you're going to serve this with. If I'm going to serve this with some spicy grilled sausages
10. then I will tone down the punch. If I'm topping a sweet
11. smoky pulled pork sandwich
12. I might be a little more aggressive
13. like I was here. Editor's Note: Nutrition data for this recipe includes the full amount of salt. The actual amount consumed will vary.