



Dave39s Coleslaw

Jacob · 30/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

12

Description

This is a recipe I have worked on for a while and I think it is just about right It goes well with just about anything from fried fish to hamburgers and is to die for on a pulled pork sandwich If you are going to use it with Q reduce the amount of dressing you add to the cabbage so its not too sloppy For best results refrigerate over night to allow flavors to marry

Ingredients

- - 1 head cabbage
- cored and coarsely chopped - 1 carrot
- grated - 1 sweet onion
- minced - 3 green onions
- minced - 1 dill pickle
- minced - 1 cup mayonnaise - 2 cups buttermilk - 2 tablespoons dill pickle juice - 2 tablespoons vinegar - 2 tablespoons prepared yellow mustard - ½ cup white sugar - 1 pinch cayenne pepper - 1 teaspoon salt
- divided - 1 clove garlic

Instructions

1. In a large bowl
2. mix the cabbage
3. carrot
4. sweet onion
5. green onions
6. and dill pickle. In a separate bowl
7. whisk together the mayonnaise
8. buttermilk
9. dill pickle juice
10. vinegar
11. mustard
12. sugar
13. cayenne pepper
14. and 3/4 teaspoon salt. Mash together the remaining salt and garlic
15. and whisk into the dressing. Drizzle dressing over the slaw
16. and toss to coat. Cover and refrigerate 8 hours
17. or overnight
18. before serving.