

Papajoe39s Coleslaw for BBQ Samiches Sandwiches for Normal Folk

Jacob · 30/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

20

Description

Unique sweet creamy and tangy coleslaw that compliments any BBQ Serve smack dab on top of your favorite BBQ samiche or on the side

Ingredients

- - ½ large head cabbage
- thinly sliced - ½ cup finely shredded carrots - ½ cup creamy salad dressing (such as Miracle Whip®) - ½ cup mayonnaise (such as Duke's®) - ¼ cup buttermilk - ¼ cup sour cream - 2 tablespoons honey - 1 tablespoon apple cider vinegar - 1 tablespoon lemon juice - 1 ½ teaspoons salt
- or more to taste - 1 teaspoon basil pesto - 1 teaspoon Dijon mustard - 1 teaspoon ground cayenne pepper - 1 teaspoon celery seed - 1 teaspoon onion powder - 1 teaspoon ground black pepper - ½ teaspoon garlic powder

Instructions

1. Stir cabbage and carrots together in a large bowl. Whisk creamy salad dressing
2. mayonnaise
3. buttermilk
4. sour cream
5. honey
6. apple cider vinegar
7. lemon juice
8. salt
9. basil pesto
10. mustard
11. cayenne pepper
12. celery seed
13. onion powder
14. ground black pepper
15. and garlic powder together in a bowl until smooth and creamy. Pour half the dressing over the cabbage mixture and toss to coat. Gradually add remainder of dressing until coleslaw is your desired consistency. Cover bowl with plastic wrap and refrigerate until flavors combine
16. at least 3 hours.