

Vincent39s Famous Garlic Coleslaw

Oscar · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

Tired of all the super sweet coleslaw dressings out there Look no further Caution must LOVE garlic This is a copycat recipe for the famous garlic coleslaw served at Vincents seafood restaurant a Dallas legend since 1968 Growing up we had an Easter tradition of dinner at Vincents every year The coleslaw was my dads favorite and became mine too We still go there for Easter but I love being able to recreate this unique recipe at home anytime Goes great with barbecue ribs burgers seafood steam pot or just as a cool crisp snack The longer it cures the better it gets

Ingredients

- - 1 medium head green cabbage
- finely shredded - 3 tablespoons finely chopped garlic - 1 ½ teaspoons kosher salt - ? cup grapeseed oil - ? cup mayonnaise - ? cup apple cider vinegar - ¼ teaspoon ground paprika - ¼ teaspoon ground white pepper - ? teaspoon white sugar - ? teaspoon celery seed

Instructions

1. Place shredded cabbage into a large bowl. Gather chopped garlic into a mound on a cutting board and pour salt over top. Using the flat side of a chef's knife
2. smash the garlic and salt together and transfer to a bowl. Whisk grapeseed oil
3. mayonnaise
4. apple cider vinegar
5. ground paprika
6. ground white pepper
7. sugar
8. and celery seed together with garlic mixture until dressing reaches a uniform consistency. Pour dressing over shredded cabbage and toss to evenly coat. Press coleslaw down into the bowl using the back of a spoon or place another bowl on top. Cover and refrigerate for at least 1 hour. Stir before serving. Recipe Tips Canola oil or peanut oil can be substituted for grapeseed oil. A sugar substitute like stevia works great.