

Tangy Coleslaw for Pulled Pork

Savannah · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This tangy coleslaw is great used as a topping for pulled pork sandwiches

Ingredients

- - 1 head cabbage
- finely shredded - 1 red onion
- quartered and thinly sliced - 1 cup white sugar - 1 cup white vinegar - ? cup vegetable oil - 1 teaspoon salt - 1 teaspoon dry mustard - 1 teaspoon celery seed

Instructions

1. Combine cabbage and red onion in a large bowl. Stir sugar
2. vinegar
3. vegetable oil
4. salt
5. dry mustard
6. and celery seed together in a saucepan. Bring to a boil; remove from heat. Pour sugar and vinegar mixture over the cabbage and red onion. Toss mixture. Let cool
7. about 10 minutes. Refrigerate for at least 1 hour. Recipe Tip Substitute a 16-ounce package of coleslaw mix for shredded cabbage.