



How To Make Classic Creamy Coleslaw

How To Make Coleslaw

Serves 10 to 12

What You Need

Ingredients

For the slaw:

1 small head (2 to 2 1/2 pounds) cabbage (green, red, or a mix)

2 to 3 large carrots (3 to 3 1/2 cups shredded)

1 tablespoon salt, *optional*

1 1/4 cup coleslaw dressing

For the dressing (choose one):

Mayonnaise dressing:

1 cup mayonnaise

1/4 cup white wine vinegar or cider vinegar

1 tablespoon sugar

1/2 teaspoon salt

Buttermilk dressing:

1/2 cup buttermilk

1/2 cup mayonnaise

1/4 cup white wine vinegar or cider vinegar

1 tablespoon sugar

1/2 teaspoon salt

Sour cream dressing:

1/2 cup sour cream

1/2 cup mayonnaise

1/4 cup white wine vinegar or cider vinegar

1 tablespoon sugar

1/2 teaspoon salt

Equipment

Chef's knife

Food processor with a shredding blade, or box grater

Large mixing bowl

Small mixing bowl

Whisk

Instructions

1. **Shred the cabbage:** Cut the cabbage in half and peel off a few of the thin outer layers. Cut each half into quarters, then cut out the tough core in the middle. Slice each quarter crosswise into thin shreds, or run the quarters through a food processor with a shredding blade. Transfer the shredded cabbage to a large mixing bowl.
2. **Salt the cabbage — OPTIONAL:** Salting the cabbage helps it **stay crisp a little longer** if you're making the coleslaw ahead. Transfer the cabbage to colander and toss it with a tablespoon of salt. Let stand on a plate or in the sink for an hour or two. Squeeze as much moisture as you can from the cabbage, then continue making the coleslaw.
3. **Shred the carrots:** Peel the carrots, then either cut them into very small matchsticks, or shred them using a food processor with a shredding blade or on a box grater. Transfer the shredded cabbage to the mixing bowl with the cabbage.
4. **Toss the shredded cabbage and carrots together.**
5. **Whisk the dressing:** Whisk together the ingredients for your dressing in a small bowl. Taste and add more salt, sugar, or vinegar to taste.
6. **Toss the slaw with the dressing:** Pour the dressing over the shredded cabbage and carrots. Toss gently to combine, making sure all the shreds are coated evenly. (If you're making this more than an hour or two ahead of your party, save a little dressing to toss with the salad just before serving.)
7. **Refrigerate for at least 1 hour before serving:** Coleslaw has the best texture and flavor the day its made, but it still keeps well for several days in the fridge. If you're making this coleslaw more than a day ahead, don't skip the salting step above. For extra creaminess, drizzle a little reserved dressing over the top of the slaw, or fold an extra spoonful of mayo into the slaw just before serving.

Nutritional information has been calculated using mayonnaise dressing.