

# Coleslaw

Classic creamy coleslaw recipe with crisp cabbage, tangy dressing, and fresh vegetables. Perfect side dish for BBQ, sandwiches, and summer meals.

15 min

PREP

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Coleslaw

## Ingredients

- 4 cup cabbage
- 1 cup scallion
- 1 cup carrot
- 4 tbsp mayonnaise
- 2 tsp fresh lemon juice
- 2 tsp honey
- 1 pinch salt
- 1 pinch black pepper

## Instructions

- 1 Prepare the vegetables**

Slice 4 cups of green cabbage into thin, uniform strips about 1/8-inch wide using a sharp knife or mandoline slicer.
- 2** Grate 1 cup of carrots using the large holes of a box grater, creating coarse shreds about 1/4-inch thick.
- 3** Slice 1 cup of green onions into thin rounds, using both the white and light green parts.
- 4** Combine the shredded cabbage, grated carrots, and sliced green onions in a large mixing bowl.
- 5 Make the dressing**

Whisk together 4 tablespoons mayonnaise, 2 teaspoons white vinegar, and 2 teaspoons sugar in a separate bowl until the mixture is smooth and the sugar is dissolved.
- 6** Add 1 pinch of salt and 1 pinch of black pepper to the dressing and whisk until fully incorporated.
- 7 Assemble the coleslaw**

Pour the dressing over the vegetable mixture and toss with tongs or two large spoons until all vegetables are evenly coated with dressing.
- 8** Taste and adjust seasoning with additional salt, pepper, or sugar as needed, then refrigerate for at least 30 minutes to allow the flavors to meld before serving.

## Tips

Salt the shredded cabbage and let it drain in a colander for 30 minutes before dressing to remove excess moisture and prevent watery coleslaw.

Use a mandoline or sharp knife to achieve uniform, thin shreds for the best texture and appearance.

Chill all ingredients before mixing to ensure the coleslaw stays crisp and refreshing.

Add the dressing gradually and toss gently to avoid overdressing, which makes the coleslaw soggy.

For extra crunch, add finely diced celery or bell peppers to the vegetable mix.

Balance the flavors by tasting and adjusting the sweet, sour, and salty elements in the dressing.

Prepare coleslaw no more than 2-3 hours before serving to maintain optimal texture and prevent wilting.

Store leftover coleslaw in the refrigerator for up to 5 days, but expect the texture to soften over time.