

Creamy Crunchy Coleslaw

By: Julia Pizzolato

Adapted from:

The Southern Living Cookbook

Servings: 6-8

Time: 30 minutes



I have a *Southern Living* cookbook I got somewhere around 1995, which seems like a lifetime ago. There are recipes in this book that I have gone back to over and over throughout the years. If my house caught fire, and you told me I could only save one cookbook, this is likely the one I'd grab. This recipe is based on their classic coleslaw, but I dressed it up with Dijon mustard and smoked paprika to help it really stand out at a crowded barbecue. This recipe is nuanced. It requires you to taste the dressing, use more celery or carrots, or add a smidge (just a smidge) more sugar if you so desire. Do what you need to do to make your tastebuds happy. And that happiness is practically guaranteed if you read the notes. So please read the notes.

Ingredients:

Slaw

½ head of green cabbage

½ head of red cabbage

2 carrots, shredded

½ cup diced green pepper

½ cup diced celery

Dressing

½ cup mayonnaise

½ cup sour cream

1 tbsp. sugar

2 tbsp. vinegar

1 tbsp. Dijon mustard

½ tsp. salt

½ tsp. smoked paprika

¼ tsp. pepper, optional

**see notes*

Directions:

1. Whisk dressing ingredients together in a large bowl. Taste it and adjust as needed.
2. Add the vegetables to the dressing and mix well. Chill until ready to serve.

Notes:

- I prefer the green and red cabbage because it looks nice. If you want to use only green, you certainly can. When I have leftover cabbage from making this coleslaw I turn right around and make Asian coleslaw to use up the rest.
- You can use white vinegar or apple cider vinegar. I've done both and love either. White is, of course, traditional.
- This will taste as delicious on day three as it did on day one.
- Make life easy and use your food processor to grate the cabbage and the carrots.