

Seriously Good Homemade Coleslaw

PREP 25mins TOTAL 25mins

With a generous amount of acidity from apple cider vinegar and Dijon mustard, our coleslaw recipe is anything but dull. Instead, it is packed with fresh, lively flavors that wake up anything you serve with it. Unlike some of the more traditional or popular recipes for coleslaw, we skip the addition of sugar to our coleslaw dressing. For our tastes, the cabbage and carrots are sweet enough. If you disagree, add a teaspoon or two of sugar to the dressing before mixing with the cabbage and carrot. Try this as a topping to sandwiches, served next to ultra-savory meats, like braised beef or pork. Or, mound some on top of your next hot dog or hamburger.



Makes approximately 10 servings

YOU WILL NEED

- 1 medium cabbage (about 2 pounds), outer leaves removed
- 3 medium carrots, peeled and shredded
- 1/2 cup loosely packed fresh parsley leaves, coarsely chopped
- 1 cup (170 grams) mayonnaise, try [our homemade mayonnaise recipe](#)
- 2 tablespoons apple cider vinegar or more to taste
- 2 tablespoons Dijon mustard or coarse ground mustard
- 1 teaspoon celery seeds
- 1/4 teaspoon fine sea salt or more to taste
- 1/4 teaspoon fresh ground black pepper or more to taste

DIRECTIONS

Quarter the cabbage through the core, and then cut out the core. Cut each quarter crosswise in half and finely shred. Place the shredded cabbage in a very large bowl (you will have 6 to 8 cups).

Add the shredded carrot and parsley to the cabbage and toss to mix.

In a separate bowl, stir the mayonnaise, vinegar, mustard, celery seeds, salt, and pepper together. Taste for acidity and seasoning then adjust as desired. Pour two-thirds of the dressing over the cabbage and carrot then mix well. (Clean hands are the quickest tool).

If the coleslaw seems dry, add a little more of the dressing. Eat right away or let it sit in the refrigerator for about an hour to let the flavors mingle and the cabbage to soften.

ADAM AND JOANNE'S TIPS

- Cabbage: Use green cabbage, red cabbage, savoy cabbage or Napa cabbage. For a multi-colored or multi-textured coleslaw, use a combination of two varieties.
- Store-bought bagged coleslaw mix: You can buy bags of pre-shredded cabbage or coleslaw mix. They usually range between 10 and 16 ounces. Simply replace the cabbage and carrot called for in our recipe above with your favorite store-bought bag.
- Make ahead: The vegetables can be shredded a day or two in advance and kept in a resealable bag in the refrigerator. As for the dressing, mix it up and store covered in the refrigerator for weeks. Combine the cabbage, carrots and dressing the night before or day of serving — we like the crunch of the vegetables to still be present. The longer the cabbage sits in the coleslaw dressing, the softer it will become.
- Leftover dressing: This can be used as a spread for sandwiches, dip for vegetables, served alongside the coleslaw or with grilled or roasted vegetables, chicken or meats.
- Nutrition facts: The nutrition facts provided below are estimates. We have used the USDA Supertracker recipe calculator to calculate approximate values. We have omitted salt since you will need to add to your tastes.

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