

COLE SLAW, JUST LIKE KFC!

Being from Minnesota, Cole Slaw was not a common occurrence at the dinner table or even at church potlucks, but every now and then, we would have dinner at Kentucky Fried Chicken, and their Cole Slaw was amazing! I still think it's the best slaw I've had, and this recipe is darned close to the original. Try it on top of a pulled pork sandwich and experience true happiness! One of the keys to this dish is that the vegetables are all very finely cut which requires a food processor. Without one, I would not recommend trying this recipe

INGREDIENTS:

8 Cups Cabbage (about 1 head, finely diced)
¼ Cup Carrot, finely diced
2 Tablespoons Onion, finely minced
3 Tablespoons Sugar
½ teaspoon Salt
1/8 teaspoon Pepper
¼ Cup Milk
½ Cup Mayonnaise
¼ Cup Buttermilk
1 ½ Tablespoons White Vinegar
2 ½ Tablespoons Lemon Juice

DIRECTIONS:

The cabbage, carrots and onion all need to be finely diced. Use the fine shredder on your food processor. Combine cabbage, carrot, and onion into a large bowl and stir together.

Using the regular blade on your food processor, process the remaining ingredients (minus vegetables) until smooth. Pour over the vegetable mixture and mix thoroughly.

Cover bowl and refrigerate several hours or overnight before serving