

2/14/17

Best Darn Coleslaw Recipe

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BEST DARN COLESLAW RECIPE

Ingredients

- 1 small head of cabbage, shredded
- 1 small head of red cabbage, shredded
- 1 carrot, skinned and shredded
- 1 small red onion or large shallot, finely chopped
- 4 Tablespoons minced fresh Parsley (optional) or Cilantro
- 2 teaspoons (tsp) salt
- 1/4 teaspoons (tsp) pepper
- 1/2 teaspoons (tsp) celery seed
- 1 1/2 Tablespoons (Tbsp) Cherchies® Champagne Mustard (for a spicier palate, substitute our Hot Banana Pepper Mustard)
- 1/2 cup half and half or light cream
- 1 cup Light Mayonnaise
- 1/2 cup nonfat Greek yogurt
- 3 Tablespoons (Tbsp) Apple Cider Vinegar
- 1 Tablespoon (Tbsp) Rice Vinegar



Preparation

1. This recipe is best if mixed together the night before or early in the day of your event. Finely chop the onions and add them and the coleslaw mix to a medium bowl. Add chopped parsley (I prefer Cilantro) and set aside.
2. In another bowl, mix together the remaining ingredients. Pour over the cabbage mixture and add just enough of the dressing to wet the slaw and blend the flavors.
3. You may want to grab some for yourself because this slaw is bound to disappear quickly! Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods

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