

Classic Coleslaw



The version of this summer picnic side tastes like coleslaw should: crunchy, a little creamy, and with enough vinegar to keep it bright. Best of all: It will help put out the fire.

YIELD 8 servings

INGREDIENTS

1 cup mayonnaise
1 1/2 tablespoons apple cider vinegar
1 tablespoon honey
3/4 teaspoon celery seeds
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 medium green cabbage, very thinly sliced (about 4 cups)
1/2 medium red cabbage, very thinly sliced (about 4 cups)
2 medium carrots, peeled; julienned or grated

PREPARATION

Whisk mayonnaise, vinegar, honey, celery seeds, salt, and pepper in a large bowl to combine. Add green and red cabbage and carrots to dressing and toss to coat. Cover and chill until ready to serve.

Do ahead: Coleslaw can be made 8 hours ahead. Keep chilled.

Nutrition summary:

1 cup coleslaw with dressing

Calories: 269

Fat: 23.64g

Carbs: 14.08

Protein: 2.36g

Calorie breakdown: 76% fat, 20% carbs, 3% protein