



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Basic Coleslaw (adapted from Cooks Illustrated)

You can see that I now take a very laid back approach to preparing slaw. This is what happens when I start making things for lunch on Saturday; I can't be bothered with details when it's 85 degrees and sunny out. Sometimes I combine the first few ingredients earlier in the morning and set them aside until later to lightly pickle to cabbage and onion, but sometimes I make the slaw start to finish right before serving. Either way works great.

Feel free to use any fat level of Greek yogurt.

½ cabbage, sliced thin
¼ cup minced red onion
¼ teaspoon table salt
1 teaspoon cider vinegar
½ teaspoon sugar
½ teaspoon Dijon mustard
1/8 teaspoon ground black pepper
1 carrot, shredded
2 tablespoons minced fresh parsley leaves
1 (7-ounce container) plain Greek yogurt
2 tablespoons mayonnaise

In a large bowl, stir together the cabbage, onion, salt, vinegar, and sugar. Set aside while you prepare the remaining ingredients. Add the rest of the ingredients and stir to combine.