

John's Homemade Coleslaw

Serving sizes have more to do with how you're going to serve this slaw - as a side to a main dish or as a topping for hotdogs, chili, or barbecue sandwiches. Vary the cabbage, change up the pickle juice to rice wine vinegar or cider vinegar. Add mustard seeds or any seasonings you like. And the mayo is just a ballpark - you may want to omit it! I won't tell John.

Makes 6 to 8 servings

Prep: 20 to 25 minutes

1 small head of cabbage (1 1/2 pounds), trimmed, cored, and quartered

2 large carrots

3 radishes

1/2 cup finely chopped onion

1/2 cup finely chopped sweet red, yellow, or green pepper

3 tablespoons pickled relish or chopped sweet pickle

3 tablespoons sugar, or more or taste

1 teaspoon seasoned salt like Lawry's or Creole seasoning salt

1/4 cup sweet pickle juice

1/3 cup, or more as needed, mayonnaise

Coarsely ground black pepper, to taste

1. Rinse the cabbage in cold water and let it drain well in a colander. Using a box grater, shred the cabbage into a large mixing bowl. You will have about 8 cups. Trim and peel the carrots and shred them into the mixing bowl. Trim the radishes and shred them into the bowl. Add the onion and bell pepper and stir to combine.
2. Add the pickle relish, sugar, salt, pickle juice and enough mayonnaise to pull the slaw together. Taste for seasoning, and add the black pepper, if desired, and more sugar, if needed. Here is where you can toss in a few mustard seeds or a teaspoon of minced garlic. Cover with plastic wrap and place in the fridge overnight before serving. Garnish with chopped fresh parsley or leave it au naturel.