

Coleslaw

- 1 head green cabbage, finely shredded
- 2 large carrots, finely shredded
- 3/4 cup best-quality mayonnaise
- 2 tablespoons sour cream
- 2 tablespoons grated Spanish onion
- 2 tablespoons sugar, or to taste
- 2 tablespoons white vinegar
- 1 tablespoon dry mustard
- 2 teaspoons celery salt
- Salt and freshly ground pepper

There are many recipes for coleslaw. This is one of our favorites. It goes great with barbequed beef brisket.



Combine the shredded cabbage and carrots in a large bowl. Whisk together the mayonnaise, sour cream, onion, sugar, vinegar, mustard, celery salt, salt, and pepper in a medium bowl, and then add to the cabbage mixture. Mix well to combine and taste for seasoning; add more salt, pepper, or sugar if desired.

