



# Fourth of July Coleslaw

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Start to Finish Time: 1 hour 15 minutes

Preparation Time: 15 minutes

Inactive Time: 1 hour

Servings: 6

Categories: Salads

Description: A really super coleslaw and easy to make.

Serving Ideas: Great with fried catfish or with anything that you may want to serve a delicious slaw with.

Source: Recipe adapted from "Georgia Cooking in an Oklahoma Kitchen" by Trisha Yearwood

## Ingredients

1 head firm Green

Cabbage, about 2 lbs

2 med red and yellow  
heirloom Carrots

1/2 sm Sweet Onion,  
such as Vidalia or Walla  
Walla, peeled and  
chopped fine

1/4 c diced Sweet Bread  
and Butter Pickles, Vlasic

1/2 c Mayonnaise

1/2 t fine Celtic Sea Salt  
pinch fresh ground

Tellicherry Black Pepper

## Directions -

Remove and discard any bruised or undesirable outside leaves from the head of cabbage. Quarter the cabbage and grate it into a large bowl using the coarse side of a hand grater or the shredding blade of a food processor.

Grate the carrot and add it to the cabbage, tossing together to combine. Add the onion, pickles, mayonnaise, salt and pepper. Gently stir together until thoroughly mixed. Chill for 1 hour before serving.