



# Coleslaw



10-12



20 min prep

## INGREDIENTS

- 1 medium head green cabbage, thinly shredded (about 6-8 cups)
- 2 large carrots, grated
- 1/2 cup finely chopped bell pepper (red or green, or a mix)
- 1/4 cup finely chopped red onion
- 1 cup mayonnaise
- 1/4 cup white vinegar
- 2 tablespoons sugar
- 1 teaspoon yellow mustard
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Pinch of cayenne pepper or a dash of your favorite hot sauce

## DIRECTIONS

1. In a large mixing bowl, combine the shredded cabbage, grated carrots, chopped bell pepper, and red onion.
2. In a separate smaller bowl, whisk together the mayonnaise, white vinegar, sugar, yellow mustard, salt, black pepper, and cayenne pepper or hot sauce until well combined and smooth. Taste and adjust sweetness, tanginess, and heat as desired.
3. Pour the dressing over the vegetables in the large bowl.
4. Using tongs or your hands, thoroughly toss the vegetables until they are evenly coated with the dressing.
5. Cover the bowl and refrigerate for at least 30 minutes to allow the flavors to meld and the slaw to chill. For best results, chill for 1-2 hours.
6. Stir again before serving.