

SOUTHERN COLESLAW

- 2 bags (14 oz.) coleslaw mix
- 1/3 cup sugar
- 1/4 cup milk
- 1/2 cup mayonnaise
- 1/4 cup buttermilk
- 1 tsp. Dijon mustard
- 1 1/2 tbsp. apple cider vinegar
- 1 1/2 tbsp. lemon juice
- 1/2 tsp. onion powder (or 2 tbsp. freshly grated onion)
- 1/2 tsp. salt
- 1 tsp. freshly ground black pepper



1. In a large bowl, dump in both bags of cole slaw mix. In a smaller bowl, combine the rest of the ingredients. Whisk vigorously until thoroughly combined.
2. Pour mixture over coleslaw mix. Stir coleslaw to combine.
3. Put cover on bowl and put in the refrigerator to set for at least an hour.
4. This is going to allow the coleslaw mixture to soften just slightly and allow the flavors to blend (if you have the time.) So good with some [Crock Pot Pulled Pork!](#)

Cook's Note: This is a recipe for a small crowd. If you don't need as much, just cut the recipe in half. Also, this coleslaw goes great on top of pork BBQ sandwiches. If you don't have apple cider vinegar on hand, regular white vinegar works fine too. Got some heads of cabbage to use? No problem. Just dice up a head or two of cabbage (about 8 cups) and shred about 2-3 carrots to substitute.