

Easiest Creamy Coleslaw Recipe

If you love a creamy coleslaw with your picnic or barbecue, give this one a try. All you need are a few easy to obtain ingredients, and a few hours to chill the coleslaw before serving. I think you will enjoy the simplicity of the recipe and hearing your family and friends rave about the slaw. This weather is getting warm and picnics and we will be cooking on the grill a lot. I like to have a fresh cold salad of some sort ready to go when dinner time rolls around. There is always the option of buying a ready made salad from the deli, but when we are growing our own garden vegetables, it is just as easy and even more delicious to make the salads at home. Then I know exactly what was used to make it, too.



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Green cabbage

Red cabbage

Carrots

Green Pepper (optional)



FOR the DRESSING

mayonaise – 1 cup

vinegar – 1 Tablespoon

granulated white sugar – 2 Tablespoons

Dijon mustard – 2 Tablespoons

Mix the dressing ingredients until well blended and smooth.
Refrigerate while preparing the vegetables.

Shred the cabbage and carrots and green pepper (optional) as you prefer. Make approximately 5 to 6 cups of shredded vegetable. I use approximately 1/2 large head of green cabbage, 1/2 head of red cabbage, 2 carrots, and 1/2 of a green pepper. I like the different colors in the coleslaw. It makes this creamy coleslaw recipe look fresh and colorful.

When the vegetables are ready, slowly blend dressing into the shredded vegetables until the slaw is mixed well. Cover the bowl and chill completely in the refrigerator. Enjoy the creamy coleslaw recipe with barbecue chicken, hamburgers, hotdogs, ribs or whatever main dish you like! My favorite way to eat slaw is as a topping on a pork barbecue sandwich! What is your favorite way to enjoy coleslaw?



**EASIEST
CREAMY COLESLAW
RECIPE**



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Serves 6

A delicious creamy slaw. Great addition to any summer supper

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[Prep Time](#)

30 min

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30 min

[Ingredients](#)

1. Green Cabbage 1/2 head (approx)
2. Red Cabbage 1/2 head (approx)
3. Carrots - 2
4. Green Pepper 1/2
5. Mayonnaise - 1 cup
6. Vinegar - 1 Tablespoon
7. Dijon Mustard - 2 Tablespoons
8. Granulated white sugar - 2 Tablespoons

[Instructions](#)

1. Mix the dressing and keep refrigerated until ready to use
2. Shred vegetables to make about 6 cups shredded veggies
3. mix the dressing into the shredded cabbage and veggies
4. Cover the bowl and chill completely.
5. Serve as a side dish

Notes

1. Serve with your meal as a side dish or as a topping on barbecue sandwiches. Store any leftovers in the refrigerator.

By Janet Garman

Timber Creek Farm <https://www.timbercreekfarmer.com/>