

Coleslaw New York Times (Pickleback Slaw) June, 2016

Source: New York Times May 2016

Ingredients

- 1 small head green cabbage
- 1 small head red cabbage
- 2 carrots, peeled and grated
- 2 tart apples, like granny smith, peeled and cut into matchsticks
- ½ cup mayonnaise
- 3 tbsps juice from a pickle jar, or of pickle relish
- 1 tbsp Dijon mustard
- 1 tbsp cider vinegar
- 2 tsp pepper sauce, like Frank's, or to taste
- Kosher salt
- ground black pepper

Method

1. Cut the cabbages in half and remove the core from each side. Cut each half in half and slice each resulting quarter into thin ribbons. Mix with carrots and apples in a large nonreactive bowl. (Or buy 2 bags of mixed cabbage and a bag of shredded carrots at Trader Joe's!)
2. In a separate bowl, whisk together the remaining ingredients.
3. Pour the dressing over the cabbage and toss. Season to taste. The coleslaw may be covered with plastic wrap and refrigerated. Toss again before serving.