

Coleslaw (Pickle Coleslaw)

Servings: 6

Source: Food Network

Ingredients

- ½ cup honey
- ½ cup rice wine vinegar
- 2 tbsp mayonnaise
- 1 cup olive oil
- kosher salt and pepper
- 1 head (2 lbs) green cabbage, thickly sliced (about 12 cups)
- 1 small red onion, thinly sliced
- 1 cup Chinese celery or celery leaves, roughly chopped
- your favorite pickles, chopped, plus juice, optional

Method

1. Whisk together the honey, vinegar, mayonnaise, and mustard in a small bowl. Slowly drizzle in the oil, whisking to combine. Season well with salt and pepper. (You could also put everything in a lidded jar and shake.)
2. Combine the cabbage, red onion, Chinese celery, and pickles to taste in a large bowl. Pour the dressing over the vegetables and mix well. Taste and season with salt and pepper. For an extra kick of flavor, mix in some pickle juice, if using, to taste. Refrigerate until ready to serve.

Notes

This makes a huge amount, so consider making half.