

Southern Coleslaw

This Southern coleslaw recipe has been passed down the generations and is great for any occasion. It has the perfect balance of sweet and tangy. I've even been told it is reminiscent of KFC coleslaw. You be the judge!

Recipe by **Kristina** | Updated on April 27, 2023

Prep Time: 20 mins

Additional Time: 2 hrs

Total Time: 2 hrs 20 mins

Ingredients

- 1 head cabbage, finely shredded
- 2 carrots, finely chopped
- 2 tablespoons finely chopped onion
- ½ cup mayonnaise
- ⅓ cup white sugar
- ¼ cup milk
- ¼ cup buttermilk
- 2 tablespoons lemon juice
- 2 tablespoons distilled white vinegar
- ½ teaspoon salt
- ⅛ teaspoon ground black pepper

Directions

Step 1

Mix cabbage, carrots, and onion in a large salad bowl. Whisk mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt, and black pepper in a separate bowl until smooth and sugar has dissolved.

Step 2

Pour dressing over cabbage mixture and mix thoroughly. Cover bowl and refrigerate slaw at least 2 hours (the longer the better). Mix again before serving.

Tips

To speed things up, I sometimes buy a bag of shredded cabbage with carrots in it and then chop it a little finer.

Nutrition Facts

Per serving: 184 calories; total fat 11g; saturated fat 2g; cholesterol 6mg; sodium 274mg; total carbohydrate 20g; dietary fiber 4g; total sugars 15g; protein 3g; vitamin c 57mg; calcium 85mg; iron 1mg; potassium 342mg