



Cole Slaw (you pick the tartness)

Very fast and easy slaw where you decide how much vinegar goes in (the main difference between different people's slaw). Adjust to your taste and enjoy.

Ingredients

- ½ head green cabbage shredded
- 1 sweet onion sliced thin
- 1-2 carrots shredded
- ¾ cup mayonnaise
- ¼ cup brown mustard
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 1 tsp celery salt
- 1 ½ tsp celery flakes
- 1 tsp garlic powder
- 0-3 T white wine vinegar

Combine: In a work bowl, whisk together mayonnaise, mustard, salt, pepper, celery salt, celery flakes, and garlic powder.

Taste: You are determining how much vinegar you'd like to add. Mustard has a bit of vinegar in it already, so you might be good here, or you might want a bit more. Add the vinegar not more than 1 T at a time, and retaste.

Toss: Add the cabbage, carrots, and onions, and toss such that the veggies are all covered with the dressing.

Serve: Serve as a side, or as a topping on a delicious pulled pork sandwich or burger.