Lexington style barbecue slaw

Servings – 15 to 20 | Prep Time - 15 minutes| Total Time – 12 hours (chill overnight)

It’s Lexington Style barbecue only for us. This recipe was developed by Johnna’s mom, Phyllis. Charles says it’s better than any he’s had in Lexington. The slaw is perfect as a side to pulled pork or on a hot dog. Charles won’t put hot dogs on the menu unless we have this slaw.

# Ingredients

# One Head of Cabbage, shredded or grated

# 2 tsp salt

# Place grated cabbage in a bowl, sprinkle with salt, mix let sit while sauce is prepared.

# Sauce:

# ½ c water

# Juice of 1 lemon

# ½ tsp paprika

# ½ tsp chili powder

# 1 tsp black pepper

# 1/3 cup apple cider vinegar

# ½ cup brown sugar, firmly packed

# ½ cup white sugar

# 1 cup ketchup

# ½ tsp Worcestershire sauce

# 1/3 tsp Texas Pete (optional, depending on hot you want it)

# Directions

Place vinegar, water and spices in a saucepan and bring to a low boil. Add sugar and ketchup and boil about 2 minutes, stirring frequently. Remove from burner and let cool for about 5 minutes. Sauce still needs to be hot when you pour over the cabbage.

Gradually pour sauce over the cabbage while stirring / mixing until the cabbage is fully covered and a light pink color. Depending on the size of the head of cabbage, you will likely have sauce left over. (The extra sauce can be used to barbecue chicken or pork chops.)

Pack the slaw into a container enduring the cabbage is fully covered by sauce. Cover and refrigerator overnight.