



Wolf Pine Farm

Community Supported Agriculture

Classic Cole Slaw

Notes

- I spent a few years of my youth working at KFC, and I chuckled when I saw this recipe claim to be just like their cole slaw. (Which is actually tasty). It's on the wet side, so downsize the liquids if you want a more dry slaw. Oh, and the kohlrabi is my touch. None at KFC that I know of. ☺

Ingredients

2-3 lbs total cabbage + kohlrabi, grated	¼ c milk
1 small onion, minced	½ c mayo
1/3 c sugar (optional)	¼ c buttermilk
½ t salt	1 ½ T vinegar
½ t pepper	2 ½ T lemon juice

Instructions

1. Finely dice cabbage, kohlrabi & carrot.
2. Mix cabbage, kohlrabi & carrot with onion in a bowl
3. Process all remaining ingredients in food processor until smooth.
4. Pour sauce over cabbage, kohlrabi & carrot mixture. Refrigerate overnight for best flavor.