

NUTS & BOLTS RECIPE

North Carolina Style Cole Slaw

Commonly served with barbeque in NC, this slaw goes great with fish dishes. No mayo in this savory slaw. It keeps well, and it doesn't spoil as quickly as a mayo-based slaw when you have it out on the picnic table. Plus it's mmmmm...good.

Makes 8 to 10 Servings

Prep: 20 min., Chill 2 hours

1/2 cup sugar
2/3 cup ketchup
1/2 cup cider vinegar
2 teaspoons salt
1 teaspoon pepper
2 teaspoons hot sauce
1/4 cup diced pimentos
1/4 cup finely diced onion
1/4 cup finely diced green pepper
1/4 cup fine diced tomato with juice (optional)
1 medium-size green cabbage, grated

STIR together all the ingredients, except the cabbage, in a large bowl until blended. Add cabbage to bowl, and toss to coat. Cover and chill 2 hours

Note:

Grating cabbage with a box-style hand grater can be time-consuming, and you might leave a piece of knuckle on the side of the grater. Try cutting the cabbage head into 1/8's, and then use a food processor. Use short pulses until the cabbage is grated nicely. Don't go to much or you'll wind up with cabbage juice.