



Marinated 'Slaw

'Slaw is a staple for BBQ in the USA. Personally, I've always had an issue with coleslaw in the UK, mainly because I hate mayonnaise. This recipe solves that problem and tastes stunning, especially with pulled pork. You'll need:-

1 white cabbage

1 large white onion

1 stalk celery

1 large bell pepper (optional)

1 and a half cups caster sugar

1 cup cider vinegar

3/4 cup vegetable oil

1 tbsp salt

Shred the cabbage and place into a large bowl. Finely slice the celery, onion and pepper and add to the cabbage. Combine well. Put the vinegar, sugar, salt and oil into a saucepan and gently bring to the boil. Pour over the cabbage mix and mix together well. Cover and refrigerate until completely chilled.