

Carrot-Cabbage Slaw

Integrated Marketing Services - Apopka, FL

Servings: 10

Start to Finish Time: 15 minutes

1/2 cup sugar

1/2 cup mayonnaise

2 tablespoons sour cream

1/4 cup buttermilk

1/4 cup milk

1 tablespoon cider vinegar

1 teaspoon lemon zest, finely grated

1/2 teaspoon salt

1/2 teaspoon celery seeds

1/4 teaspoon caraway seeds

1/8 teaspoon pepper

1 medium (about 12 cups) cabbage, chopped or shredded

4 medium (about 2 cups) carrots, chopped or shredded

For the dressing. In a small bowl, combine the sugar, mayonnaise and sour cream.

Add the buttermilk, milk, vinegar, lemon zest, salt, celery seeds, caraway seeds and pepper. Whisk until smooth.

In a large bowl, combine the cabbage and carrots.

Add the dressing. Toss to coat.

Cover and chill at least four hours before serving.

Per Serving (excluding unknown items): 146 Calories; 10g Fat (60.2% calories from fat); 1g Protein; 14g Carbohydrate; 1g Dietary Fiber; 6mg Cholesterol; 192mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.