



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

SOUPS•SALADS | KFC Coleslaw

Ingredients:

8 cups of cabbage, finely chopped
1/4 cup of carrots, finely chopped
2 1/2 tablespoons of yellow onion, finely minced
1/2 cup of mayonnaise
1/3 cup of sugar
1/4 cup of milk
1/4 cup of buttermilk
2 1/2 tablespoons of lemon juice
1 1/2 tablespoons of apple cider vinegar
A dash of salt
A dash of freshly ground black pepper

Directions:

Step 1:

Chopped your cabbage until it is finely chopped to the consistency of KFC's. Next shred your carrots, or you can dice them just like you did with the cabbage. Last but not least, finely mince a yellow onion; you want the onion to be in smaller pieces than the cabbage or carrots. Add all of the vegetables to a bowl and stir them gently to combine them.

Step 2:

Add in 1/2 cup of mayonnaise, 1/3 cup of sugar, 1/4 cup of milk, 1/4 cup of buttermilk, 2 1/2 tablespoons of lemon juice, 1 1/2 tablespoons of apple cider vinegar, a dash of salt, and a dash of ground black pepper. Mix the vegetables in with the coleslaw liquid mixture until all of the ingredients are fully combined. Cover the coleslaw and place it in the fridge overnight before serving. Once you are ready to serve, remove the coleslaw from the fridge, stir, and enjoy!