



Kitchen Cheat Sheet: Coleslaw

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Tips and Extras

- Plan ahead! The 4-hour chilling time is essential to let the flavors of vinegar-based coleslaw all come together.
- When shopping, try to pick the package of shredded vegetables that looks the freshest! This is a simple coleslaw recipe, so you want really good flavors to shine through.
- You can use a large chef's knife to chop up the cabbage.
- However, I think the best way to shred the vegetables is in a food processor. Pulse the blades a few times until you're happy with the size.
- Use a box grater to quickly and finely dice the onion and shred the carrots.
- This is one recipe where you don't want to use a buttermilk substitute. Put the lemon juice and sour cream away, and just spring for some good ol' buttermilk.
- If you're worried about having leftover buttermilk, try one of these [buttermilk recipes](#) to finish it up!
- Old-fashioned coleslaw tastes best ice cold! Be sure to keep it chilled.
- At parties, I like to fill a large bowl with ice, then nestle the smaller serving bowl of coleslaw into it.

Variations

- Some people say that the original KFC Coleslaw used Miracle Whip. If you prefer that, just substitute the Miracle Whip for the mayo and leave out the buttermilk.
- Don't use any mayo alternative hacks like Greek yogurt, but if you prefer avocado/olive oil mayo or egg-free mayonnaise, those should work.
- Way back in the day, KFC Coleslaw had a little horseradish in it. Try adding about 1-1/2 teaspoons if you remember that version. (If you don't have horseradish, a bit of dry, dijon mustard can work, too.)
- Some classic coleslaw recipes include celery seeds. It's not how Colonel Sanders does it, but if you like the flavor, you can add a teaspoon of celery seed or so.
- White vinegar has less sweetness than cider vinegar, but you can swap it if you need to. Red wine vinegar is a better substitute.

Storage

Copycat KFC coleslaw is best served around the 4-8 hour mark after mixing it up. However, refrigerated and stored in an airtight container, you can usually squeeze another 3-4 days out of it.

Remember to keep the coleslaw chilled or on ice when you're serving it. Mayo-based coleslaw can spoil even after just a couple of hours in the Southern heat.

Don't freeze!

FAQs

What does the 4-hour chilling time do?

Beyond letting the flavors sink into the coleslaw mix, the extra time allows the sugar to dissolve. This contributes to the smooth texture of the creamy dressing. Waiting is hard, but it's worth it!

Is this similar to traditional coleslaw recipes?

Yep, the main ingredients are all pretty close to what your grandma would've used back in the day: cabbage and a creamy dressing!

Does it actually taste like KFC coleslaw?

A lot of creamy southern coleslaw recipes come close, but I can say that this one is Colonel-approved! Okay, maybe not that colonel, but a colonel nonetheless. It's just like the real deal!