

Homemade Slaw

—Marie Jones

Ingredients:

1 medium to large head of cabbage

About 2 – 3 large tablespoons of Duke Mayonnaise*

2 – 3 tablespoons sweet pickle juice**

Directions:

Preparation for Cabbage for Grating: remove loose leave, cut stem off, and Split in quarters. Next examine each quarter take sharp knife, and at a diagonal cut out the core. (You will see where the leaves of the Cabbage attach at center bottom – this is the core. They core can be snacked on like celery has mild sweet flavor.)

Grate 1 medium to large size Cabbage either with fine to medium fine side of a Box Grater or chop with food processor, or Salad Shooter. Pick out any large pieces. (Should be consistence of slaw you would get at Restaurant, Long John Silvers, Or Kentucky Fried Chicken.)

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Place grated cabbage in appropriate sized bowl. Place Mayonnaise* on top of grated, cabbage and toss; covering cabbage. Next add pickle juice** and Toss again. Place in refrigerator and let sit until cold. Serve with meal, or on Hot Dogs. Excellent compliment with cooked Buttered Potatoes, Pinto Beans

Notes:

* Actual amount of Mayonnaise depends upon amount of cabbage and how creamy you want your slaw add more as needed. (Remember you actually want a little creamer than you really want; because, depending upon the amount of Pickle juice used, it will cut the creaminess.

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—Marie Jones (continued)

Notes:

** Pickle juice should come sweet pickle such as Mt. Olivet sweet sandwich pickle, or sweet Gherkins, or sweet Midgets, not Dill or Bread and Butter. (Brand used as an example, a store house brand is fine.) Add enough pickle juice teaspoon at a time to get the desired taste. Although should have a vinegary bite to it should, should be sweet also.

You could also start with a bottle of vinegar (regular not white) and add sugar, some pickling spice. Boil until sugar dissolves; continue stirring until become slightly syrupy. Let cool. Remove seeds of the Pickling spice from mixture just before using.

This is a recipe from the head and not out of a recipe book, so amounts are best guesses. Trial and error will dictate the amounts for your tastes.

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