

Perfect Tangy Coleslaw

One medium head of cabbage, cleaned and shredded

2 carrots, peeled and shredded OR

a 16 ounce or 450 grams (approximately) bag of coleslaw mix (which is simply shredded cabbage and carrot mixed together)

1/3 cup (67 grams) sugar

1-2 tablespoons vinegar (I like to use 2 tablespoons for added tang)

2 tablespoons finely chopped onion OR 2 teaspoons dehydrated chopped onion

2/3 cup (153 grams) mayonnaise

3 tablespoons canola oil

a pinch of salt

Directions:

Place the shredded cabbage and carrot in a large bowl and set aside. In a medium bowl, whisk together the vinegar, onion, mayo, oil, salt and sugar. The mixture turns yellowish, that's fine. Let sit about 10 minutes. If you are serving the coleslaw within a half hour, pour the dressing over the shredded cabbage and carrot in the big bowl, tossing a number of times until all the veggies are completely coated with the dressing, since it needs at least half an hour to allow flavors to meld. Otherwise, pour dressing into a container. Cover tightly and store in fridge till ready to use. The dressing keeps well for at least a week, so you can make this ahead and shred your veggies only when you are ready to serve.