

Creamy Coleslaw from Cook's Illustrated

Serves 6 – 10

Ingredients:

- 1 head green cabbage (2 pounds), quartered, cored and shredded
- 1 carrot, peeled and shredded
- ½ small onion, shredded
- 2 teaspoons salt
- ½ cup mayonnaise
- ¼ cup sour cream
- 1 tablespoon distilled white vinegar
- 2 teaspoons sugar
- ¼ teaspoon pepper

1. Toss cabbage, carrot, onion, and salt in a colander set over a bowl. Let cabbage mixture drain until wilted, about 1 hour. Rinse cabbage mixture under cold water, drain, and dry well with a dish towel.

2. Whisk mayonnaise, sour cream, vinegar, sugar, and pepper together in a large bowl. Add cabbage mixture and stir to coat thoroughly. Refrigerate slaw until chilled, at least 30 minutes, before serving.