

North Carolina Coleslaw

[Reproduced courtesy of JHR, aka The Warlock]

This is coleslaw at its simplest and best. No onions. No carrots. No peppers. No mayonnaise. Just cabbage and peppery barbecue sauce.

Ingredients:

Vinegar Sauce -

- 2 Cups cider vinegar
- 1 1/3 Cups water
- ½ Cup plus 2 tablespoons ketchup
- ¼ Cup firmly packed brown sugar, or more to taste
- 5 teaspoons salt, or more to taste
- 4 teaspoons hot red pepper flakes
- 1 teaspoon freshly ground black pepper
- 1 teaspoon freshly ground white pepper

Slaw -

- 1 small or ½ large head green cabbage (about 2 pounds) cored
- 1 Cup Vinegar Sauce, or to taste (recipe above)
- Salt (optional)

Vinegar Sauce:

Combine the vinegar, water, ketchup, brown sugar, salt hot pepper flakes and peppers in a nonreactive medium size bowl and whisk until the sugar and salt are dissolved. Taste for seasoning, adding sugar or salt as necessary; the sauce should be piquant but not quite sour. Makes about 4 cups.

Slaw:

1. Chop the cabbage fine by hand or shred on a mandoline or using the shredding disc of a food processor.
2. Place the cabbage in a large bowl and stir in the vinegar sauce. Let stand for 10 minutes. Then reseason, adding sauce or salt as needed. Makes about 6 cups.