

## KFC Cole Slaw

Author: Found on the internet with this title of "KFC Cole Slaw"

Carolyn T's  
Cookbook

Servings: 10



Notes: I use a zip type plastic bag to store the cole slaw so I can just turn it over a couple of times in the refrigerator while it's marinating in the dressing. I usually add more carrots than indicated. A lot more - like about 4-5 carrots.

1. Combine cabbage and carrots in a large bowl.
2. Mix dressing ingredients and stir to make sure all the sugar has dissolved.
3. Pour dressing over cabbage and toss well. Refrigerate at least two hours or overnight.
4. Stir well before serving.

8 cups cabbage, grated in food processor

1/4 cup carrot, grated in food processor

### DRESSING:

1/3 cup sugar

1/2 teaspoon salt

1/8 teaspoon pepper

1/4 cup milk

1/2 cup mayonnaise

1/4 cup buttermilk

1 1/2 tablespoons white vinegar

2 1/2 tablespoons lemon juice

Categories: Salads

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 131 Calories; 10g Fat (62.0% calories from fat); 2g Protein; 12g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 193mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.

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