



LeiHall Farm Recipes

Mother's Southern Cole Slaw

1 Head Fresh Cabbage
1/2 Cup sweet pickle relish with juice
1 small Vidalia onion
Marzetti Cold Slaw Dressing
Coarse Grind Black Pepper to taste
Salt to taste

Refrigerate cabbage overnight, as you want the cabbage cold and crisp. Wash cabbage and discard any leaves that you don't want in your cold slaw. Cut the cabbage in half from the top and then quarter cutting away the tough stem. Cut up the cabbage again, into small chunks. In a food processor chop COARSLY (Pulse) a little at a time. DO NOT try and put all the cut up cabbage in the processor at once, as this will make the cabbage small and mushy. Process and Pulse each batch a few times only until the cabbage is coarsely chopped. This is the secret to good cold slaw!

Once chopped, add the cabbage to a large mixing bowl. Once the cabbage is completed, add the onion to the food processor and pulse 7 or 8 times until small and chopped with a little onion juice in the mixture. Add the onion to the cabbage mix. Add the pickles and juice, salt and pepper and about 1/3 of the jar of Marzetti dressing. Do not add too much dressing, as it will liquefy some after refrigeration. Refrigerate for a few hours and enjoy. This is the best and simplest recipe I know. You may also add a few chopped cucumbers to the slaw prior to serving if desired.