

BUTTERMILK COLESLAW WITH GREEN ONIONS AND CILANTRO

Serves: 4 servings

1 Pound / See Note	Cabbage / Red and Green, Shredded Fine / 6 Cups
	Table Salt
1	Medium Carrot / Shredded on a Box Grater
1/2 Cup	Buttermilk
2 Tablespoon	Mayonnaise
2 Tablespoon	Sour Cream
1	Shallot / Minced
1 Tablespoon	Fresh Cilantro Leaves / Minced
1 Teaspoon	Fresh Lime Juice
1/2 Teaspoon	Granulated Sugar
2	Scallions / Sliced Thin
	Fresh Ground Pepper

Note:

If you are planning to serve the coleslaw immediately, rinse the salted cabbage in a large bowl of ice water, drain it in a colander, pick out any ice cubes, then pat the cabbage dry before dressing.

Directions:

Toss shredded cabbage and 1 teaspoon salt in colander or large mesh strainer set over medium bowl. Let stand until cabbage wilts, at least 1 hour or up to 4 hours. Rinse cabbage under cold running water. Press, but do not squeeze, to drain; pat dry with paper towels. Place wilted cabbage and carrot in large bowl.

Stir buttermilk, mayonnaise, sour cream, shallot, cilantro, lime juice, sugar, scallions, 1/4 teaspoon salt, and pepper together in small bowl. Pour dressing over cabbage and toss to combine; refrigerate until chilled, about 30 minutes. (Coleslaw can be refrigerated for up to 3 days.)

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