



Vinegar Coleslaw

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Prep	10 mins
Active	30 mins
Resting Time	5 mins
Total	15 mins
Serves	10 to 12 servings

Ingredients

For the Dressing:

- 1/2 cup (120 ml) apple cider vinegar
- 1/4 cup granulated sugar (1.75 ounces; 50 g)
- 3 tablespoons (45 ml) extra-virgin olive oil
- 1 teaspoon finely minced garlic (about 1 medium clove)
- 1 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- Freshly ground black pepper
- 1 teaspoon celery seeds

For the Slaw:

- 1 large head green cabbage (about 3 1/2 pounds), finely shredded on a mandoline or by hand (16 cups)
- 2 large carrots (6 ounces; 170 g), peeled and grated on the large holes of a box grater (1 cup)
- 1 medium yellow onion (8 ounces; 225 g), thinly sliced crosswise on a mandoline or by hand (1 cup)
- 2/3 cup sugar (4.7 ounces; 133 g)
- 1/3 cup Diamond Crystal kosher salt (1.7 ounces; 48 g); for table salt, use half as much by volume or the same weight

Directions

1. **For the Dressing:** In a small bowl, whisk together vinegar, sugar, oil, garlic, salt, black pepper, and celery seeds until sugar is dissolved.
2. **For the Slaw:** Combine cabbage, carrots, and onion in a large bowl. Sprinkle with sugar and salt and toss to combine. Let stand 5 minutes, then transfer to a large colander and rinse thoroughly under cold running water.
3. Transfer vegetables to a salad spinner and spin dry. Alternatively, transfer to a large rimmed baking sheet lined with a triple layer of paper towels or a clean kitchen towel and blot mixture dry with more towels. Return to large bowl.
4. Pour dressing over vegetables and toss to coat. Adjust seasoning to taste with salt and sugar.

Special Equipment

Mandoline (optional), colander, salad spinner

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