

Tarragon Coleslaw Published July 11, 2020, by Ivan

This is my recipe for KFC style coleslaw.

INGREDIENTS (Makes 3 cups)

1 Head of Cabbage
3 Tbsp Sugar
3 Tbsp White Vinegar
1 Tbsp Tarragon (Dried)
1 Tbsp Olive Oil
1/4 cup Carrot
4 Tbsp Mayonnaise
Jar Measure 3 cups

INSTRUCTIONS

1. Dice enough cabbage along with a 1/4 cup of carrots to fit into a 3-cup jar. I added just enough water to cover the vegetables and measured the water in the jar by pouring it into a measuring cup. This will let me know how much dressing I need to make. In this recipe, I had one cup of water displacement from the three-cup jar.
2. Heat a small saucepan to simmer temperature. Add 1 tsp dried tarragon and 1 Tbsp olive oil. Sweat the oils out of the tarragon, so avoid browning the tarragon. In a warm pan, the tarragon oil will sweat out in 3 minutes. Allow the tarragon oil to cool completely.
3. In a bowl or a measuring cup, add 4 Tbsp mayonnaise, 3 Tbsp sugar, and 3 Tbsp white vinegar, then add a 1/4 tsp tarragon oil along with the leaves. Mix the dressing and taste it. Tarragon flavor will vary wildly in dried tarragon or bottle tarragon oil, so start in small portions. Add more tarragon oil, sugar, or salt, until the dressing makes you dance with joy. If your dressing doesn't make you happy, then your guest will feel the same.
4. Pour your dressing over the cabbage slaw. Lid the jar and shake the jar to mix the dressing. KFC Coleslaw is a wet slaw so sweat the coleslaw overnight in the refrigerator. The slaw will release water as it marinates but this slaw is ready to be served with the thick dressing.

Plating: Serve as a side with your favorite entree or appetizer. I love coleslaw on my hotdog, bratwurst, or polish sausage with mustard. But that's just me.

Thanks for stopping by. I hope you enjoy your own Tarragon Coleslaw. Remember to share your recipes.

Until next time. Adios