



Noreen's Kitchen

KFC Coleslaw

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Ingredients

1 small head of cabbage
¼ small head of red cabbage
4 carrots
½ cup mayonnaise
¼ cup milk
¼ cup buttermilk or sour cream
¼ cup white vinegar

3 tablespoons lemon juice
½ cup granulated sugar
1 medium onion, grated
1 teaspoon salt
1 teaspoon cracked black pepper
1 teaspoon onion powder
1 teaspoon celery seed

Step by Step Instructions

Chop cabbages and carrots in a food processor to a fine chop.

Mix vegetables in a large bowl and set aside.

Blend remaining ingredients for dressing and whisk well to combine.

Pour dressing over the cabbage mixture and stir well to combine.

Cover and refrigerate for at least 2 hours before serving.

Store any leftovers in an airtight container for up to 5 days.

ENJOY!