

mayonnaise, sour cream, onion, parsley, vinegar, sugar, mustard, ¼ teaspoon salt, and ¼ teaspoon pepper together in a bowl large enough to hold the salad. Add the wilted cabbage and carrots and toss. Chill for at least 1 hour before serving. Season with salt and pepper to taste.

To Make Ahead

Coleslaw can be prepared, covered, and refrigerated a day in advance. Before serving, freshen the salad with a spoonful of mayonnaise and a dash of vinegar. Season with salt and pepper to taste.

CREAMY NEW YORK DELI COLESLAW

SERVES 6 to 8

PREP TIME: 15 minutes

TOTAL TIME: 2 hours 25 minutes (includes 2 hours wilting and chilling time)

Celery seeds can be substituted for the caraway.

- 1 head red or green cabbage (2 pounds), cored and shredded (12 to 14 cups)**
(see page 72)
- Salt**
- ½ teaspoon caraway seeds**
- ½ cup mayonnaise**
- 2 tablespoons white vinegar**
- 1 teaspoon Dijon mustard**
- 1 teaspoon sugar**
- Pepper**
- 2 carrots, peeled and grated**
- 1 small onion, minced**

Toss the cabbage with 1 teaspoon salt and allow to sit in a colander for at least 1 hour or up to 4 hours. Meanwhile, toast the caraway seeds in a small skillet over medium heat until fragrant, about 3 minutes. Rinse the cabbage, then pat thoroughly dry with paper towels. Whisk the toasted caraway seeds, mayonnaise, vinegar, mustard, sugar, and ¼ teaspoon pepper together in a bowl large enough to hold the salad. Add the cabbage, carrots, and onion and toss. Chill for at least 1 hour before serving. Season with salt and pepper to taste.

To Make Ahead

Coleslaw can be prepared, covered, and refrigerated a day in advance. Before serving, freshen the salad with a spoonful of mayonnaise and a dash of vinegar. Season with salt and pepper to taste.

SWEET AND SOUR COLESLAW

SERVES 6 to 8

PREP TIME: 20 minutes

TOTAL TIME: 2 hours 30 minutes (includes 2 hours wilting and chilling time)

The cabbage in this recipe is not rinsed after it is wilted.

- 1 head red or green cabbage (2 pounds), cored and shredded (12 to 14 cups)**
(see page 72)
- ½ cup sugar**
- 2 teaspoons salt**
- ½ cup vegetable oil**
- 3 tablespoons fresh lemon juice**
- ½ teaspoon poppy seeds**
- Pepper**
- 2 carrots, peeled and grated**

Toss the cabbage with the sugar and 1 teaspoon of the salt and allow to sit in a colander for at least 1 hour or up to 4 hours. Whisk the oil, lemon juice, poppy seeds, the remaining 1 teaspoon salt, and ¼ teaspoon pepper together in a bowl large enough to hold the salad. Add the wilted cabbage and carrots and toss. Chill for at least 1 hour before serving. Season with salt and pepper to taste.

To Make Ahead

Coleslaw can be prepared, covered, and refrigerated up to 3 days in advance. Before serving, freshen the salad with a dash of lemon juice. Season with salt and pepper to taste.

Test Kitchen Tip: SALT YOUR CABBAGE

Cabbage slaws have a tendency to be nothing more than watery, bland piles of cabbage, a problem that only gets worse the longer the slaw sits. This is because cabbage is naturally full of water, which leaches out into the salad, diluting its consistency and flavor. Our solution to this problem is to salt and drain the cabbage, thus allowing most of the liquid to be drawn out before the dressing is added. This results in flavorful slaws with pickle-crisp crunch and clingy dressings. In our Sweet and Sour Coleslaw recipe, we use sugar to both wilt and season the cabbage. Don't be put off by the amount of sugar, or by not rinsing it as with the other slaw recipes. Most of the sugar (and the salt) is diluted by the extracted water, leaving behind the perfect balance of sweetness and saltiness.