



## Buttermilk Slaw

### Ingredients:

- ¼ c. plus 1 T. sour cream
- ¼ c. buttermilk
- 1 T. cider vinegar
- 1 t. Worcestershire sauce
- 2-4 dashes hot sauce
- 1¼ t. sugar
- 1 t. celery seed
- ½ t. salt
- ½ t. freshly ground pepper
- 1 small head of cabbage (about 1 pound), tough outer leaves removed
- ¼ c. plus 2 tbsp. chopped red onion
- ¼ c. chopped parsley
- 2 T. chopped fresh basil (optional)

### Method:

In a small bowl, whisk together sour cream, buttermilk, vinegar, Worcestershire sauce, hot sauce, sugar, celery seed, salt and pepper.

Quarter the cabbage and cut out the core. Slice the cabbage lengthwise into ¼ inch shreds.

In a large bowl, toss the cabbage with the red onion, parsley and the dressing.

Refrigerate for up to an hour. Add the basil, if desired, at the last minute.

Note: a combination of red and green cabbage works well in this slaw.

**From Carpinito Brothers Farm, Kent, WA**