

Coleslaw With Bacon And Buttermilk Dressing

MAKES SCANT 5 CUPS, SERVING 4 TO 6

Salting and draining the onion with the cabbage helps mellow harsh raw onion flavors.

Ingredients

- 6 slices bacon (about 6 ounces), cut into 1/4-inch pieces
- 1/2 cup buttermilk
- 2 tablespoons vegetable oil
- 2 tablespoons cider vinegar
- 1 tablespoon caraway seeds
- 1/4 teaspoon dry mustard
- 2 teaspoons sugar
- 1 pound (about 1/2 medium head) green cabbage, shredded fine, salted, and drained (see step 1 in first recipe)
- 1 large carrot, peeled, grated, and prepared with cabbage
- 1/2 medium onion, sliced thin and prepared with cabbage
- Salt and ground black pepper

Directions

1. Fry bacon in medium skillet over medium heat until crisp and brown, about 6 minutes. Transfer bacon with slotted spoon to plate lined with paper towels; discard fat.
2. Stir together buttermilk, oil, vinegar, caraway, mustard, and sugar in medium bowl. Toss cabbage, carrot, onion, and bacon in dressing. Season to taste with salt and pepper; cover and refrigerate until ready to serve.