

Our State eats

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Cafeteria-Style Slaw

Yield: 6 servings.

- 1 small head green cabbage**
- 1 large carrot, peeled**
- 1 cup mayonnaise**
- 2 tablespoons granulated sugar**
- 2 tablespoons apple cider vinegar**
- 1 teaspoon ground mustard**
- 1 teaspoon salt**
- ¼ teaspoon freshly cracked black pepper**

Halve cabbage and remove core. Chop into 2- to 3-inch pieces. Working in batches, use a food processor to pulse cabbage 8 to 10 times or until finely chopped. Place prepared cabbage into a large bowl.

Cut carrot into chunks and place in food processor. Pulse until finely chopped. Add carrot to bowl.

In a medium bowl, combine mayonnaise, sugar, vinegar, ground mustard, salt, and pepper. Whisk ingredients until smooth and creamy.

Pour dressing over cabbage and carrots; toss until combined. Refrigerate until ready to serve.



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