



Sweet, Hot Mustard Slaw



Ingredients, the Slaw:

- 1 tablespoon kosher salt
- 1 pound cabbage

Ingredients, the Dressing:

- ¼ cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon coarse-grain mustard
- 1 tablespoon honey, or more to taste
- ½ teaspoon cayenne pepper, or to taste
- 1 tablespoon apple cider vinegar

Method:

1. Halve and quarter the head of cabbage and cut out the core. Slice across into ½ -inch ribbons. Place cabbage in a bowl and sprinkle in salt. Massage cabbage until it begins to soften, about 1 minute. Let rest for 10 minutes, tossing occasionally. Transfer cabbage to a colander and rinse well under cold water. Let drain thoroughly.
2. Mix mayonnaise, Dijon mustard, grain mustard, honey, cayenne pepper, and vinegar together in a large bowl.
3. Squeeze cabbage as dry as possible and add to the dressing. Mix until thoroughly combined. Cover top in plastic wrap and refrigerate at least 1 hour. Toss and taste before serving.

Chef's Note:

Of course, vary the sweetness and hotness according to what you are going to serve this with. If I am going to toss this next too some spicy grilled sausages, then I will tone down the punch, whereas if I am topping a sweet, smoky pulled pork sandwich, I might be a little more aggressive, like I was here.