

Caesar Coleslaw with Tangy Caper Dressing

From a Phillis Carey cooking class, 5/2012



A typical coleslaw mixture, but with a very tasty Caesar style dressing - not sweet at all.

DRESSING:

1 cup mayonnaise

1/4 cup sour cream

1/4 cup fresh lemon juice

1 tablespoon Worcestershire sauce

1 tablespoon capers, rinsed and minced

2 large garlic cloves, smashed and minced

SALAD:

16 ounces cabbage, a coleslaw mixture, or use broccoli slaw mixture

6 whole green onions, sliced

1/2 cup Parmigiano-Reggiano cheese, coarsely grated

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

1. DRESSING: In a small bowl whisk together mayonnaise, sour cream, lemon juice, capers and garlic until smooth.
2. COLESLAW: In a large bowl combine the slaw mixture, onions and add about 3/4 of the dressing. Mix thoroughly. Cover and refrigerate until well chilled, at least 1 hour, but not longer than 4 hours.
3. Just before serving, taste for seasoning (and add more dressing if it's needed) and add Parm.

Per Serving (excluding unknown items): 344 Calories; 35g Fat (86.4% calories from fat); 5g Protein; 8g Carbohydrate; 2g Dietary Fiber; 22mg Cholesterol; 569mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.