

MEMPHIS-STYLE COLESLAW

1 medium cabbage finely chopped

1 jalapeno chili seeded & minced

1 carrot shredded

1 small onion minced

2 teaspoons salt

Toss all in colander & set over bowl. Let stand until wilted, about 1 hour.

Rinse well & dry. Can refrigerate in zip-lock for up to 24 hours.

SAUCE:

Bring to a boil over medium heat:

¼ cup yellow mustard

¼ cup chili sauce (I used sweet)

¼ cup real mayonnaise

¼ cup sour cream

¼ cup cider vinegar

1 teaspoon celery seed

2/3 cup light brown sugar

Pour over cabbage. Cover & refrigerate 1 hour – 1 day.