



Carolina Coleslaw

This crisp, slightly sweet, slightly tangy coleslaw is officially our tribute to the flavors of eastern North Carolina barbecue, where the contrast of acidic vinegar sauce and rich, tender, smoked pork isn't a secret—it's a way of life. If you've never made coleslaw before, you'll be surprised at how easy this is to pull off, and the flavor will rock your pulled pork sandwich like it's never been rocked before!

Yields about 12 cups.

Ingredients

- 1 medium cabbage (about 4 pounds), outer leaves removed
- 1 large carrot, peeled and grated
- 1-1/2 cup mayonnaise (we prefer Duke's)
- 1/2 cup plus 2 tablespoons [Blues Hog Tennessee Red vinegar sauce](#)
- 1/2 cup sugar
- Juice of one lime, freshly squeezed
- 1-1/2 teaspoons mustard powder
- 1-1/2 teaspoons sesame seeds
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon celery seeds

The Preppin'

1. Over medium heat, toast the sesame seeds in a dry skillet, stirring them frequently, until they become browned and aromatic. Transfer them to a small bowl to cool.
2. Quarter the cabbage, then remove and discard the core. Cut each quarter into thin slices, then stack up several slices at a time and chop them into roughly half-inch pieces.
3. Combine the grated carrot and the cabbage in a large mixing bowl.
4. In a separate bowl, mix the rest of the ingredients well.
5. Pour the coleslaw dressing over the cabbage and carrot mixture and stir the slaw by hand until the dressing is thoroughly combined.

The Homestretch

1. Refrigerate the coleslaw for 2–4 hours and mix it again immediately before serving.
2. This slaw is awesome served on the side, but completely amazing piled right on top of a pulled pork sandwich!
3. Store any leftovers in a covered container in the refrigerator for up to two days.

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