

# GARLIC SLAW

## Ingredients

*2 cups mayonnaise*  
*1/2 cup + 2 tablespoons of sugar*  
*2 tablespoons prepared yellow mustard*  
*1/3 cup cider vinegar*  
*1-1/8 teaspoons kosher salt*  
*1/4 teaspoon freshly ground white pepper*  
*1/4 teaspoon freshly ground black pepper*  
*1/4 teaspoon cayenne pepper*  
*4 garlic cloves, peeled and grated*  
*1/2 lemon, juiced (about 2 tablespoons of juice)*  
*1 small green cabbage, quartered, cored and thinly sliced (about 6 cups)*  
*1/2 small red cabbage, quartered, cored and thinly sliced (about 3 cups)*  
*2 medium carrots, peeled and grated (about 1/2 cups)*  
*1/2 bunch green onions, thinly sliced*  
*3 jalapeños, grated*  
*1/2 red bell pepper, diced*



**Serves 10 to 12**

## Preparation Instructions

Whisk the mayonnaise, sugar, mustard, vinegar, salt, pepper, cayenne, garlic, and lemon juice in a large bowl until combined. Toss with the cabbage, carrot, green onion, jalapeño, and bell pepper. Cover the slaw with plastic wrap and refrigerate until it's cold and the flavors blend—at least 1 hour, but no more than 3 hours to keep the slaw from wilting and getting runny.