

WARD'S POOLROOM SLAW

Ingredients

2 heads of cabbage

1 cup of white vinegar

5 onions (yellow or Vidalia)

1 16 oz. jar of yellow mustard

1 teaspoon salt (or to taste)

1 teaspoon pepper (or to taste)

3 cups sugar

Cooking Instructions

Chop cabbage and onions (can use a food processor) and then add remainder of ingredients.

Mix and bring to a boil and let simmer for 30 minutes. Put in jars and seal. Makes 8 to 10 pints.

Use this slaw on hamburgers, hot dogs, barbecue sandwiches, as a dip for chips or just to add a sweet zing to most any casual food.

Slawburger Assembly

A fried hamburger patty is placed on a toasted bun. A layer of slaw and a few dill pickle slices are the only condiments. The pool rooms use a heated press to toast the buns after they are assembled.

Comments

This recipe is attributed to Bill Ward, owner of Ward's Poolroom (now Honey's Restaurant) in Fayetteville, TN. Honey's/Ward's is a widely acclaimed local diner-style eatery established in the 1920's as a billiards parlor by Weston Stubblefield, great grandfather of the current owner. The identity of the creator is a point of contention among many local families. Many say the origin lies with "Big Hearted Bob" Kelso, who was an employee of Mr. Stubblefield and later owned his own restaurant where the slaw was also served. Others claim Bill Ward was the creator and there are other claims as to the origin, as well. The true inventor may be lost to history, but the slaw is well known. Slawburgers are available in many of the local burger joints in Lincoln County and the slaw is sold in grocery stores for home use.

Thanks to Nancy Scott Taylor for preserving the recipe that her mother had from Bill Ward's Poolroom.

