Creamy Horseradish Slaw

6 small creamy slaw side portions, about 125 g each · Active 20 min · Total 40 min

Ingredients

- 1 lb 2 oz green cabbage, cored and finely shredded (500 g prepared)
- 1 large carrot, peeled and coarsely grated (100 g prepared)
- 2 scallions, finely snipped (30 g prepared)
- Scant 1/2 cup pasteurized sour cream (100 g)
- 3 tablespoons commercial mayonnaise (40 g)
- 1 tablespoon plain prepared horseradish in vinegar (15 g), stirred as labeled
- 1 tablespoon cider vinegar (15 ml)
- 1 teaspoon sugar (4 g)
- 1/4 teaspoon fine salt (1.5 g)
- 1/4 teaspoon black pepper

Set out

Knife and board, Coarse grater, Small dressing bowl, Whisk, Large mixing bowl, Covered serving bowl, Refrigerator

Allergens

Milk, Egg in ordinary mayonnaise; verify actual label, Check mayonnaise and horseradish labels for mustard or other allergens. Check labels and substitutions.

Make it

1. Wash and prepare vegetables, taking weights after removing cores, peel and roots. Combine cabbage, carrot and scallions in the large bowl.

2. Whisk sour cream, mayonnaise, plain prepared horseradish, vinegar, sugar, salt and pepper in the dressing bowl. Fold all the dressing through vegetables until evenly coated.

3. Cover and refrigerate 20 minutes. Turn again and serve six small side portions using clean utensils, keeping the reserve cold.

Name the sharp ingredient for guests

A small side card can simply say that the slaw contains horseradish, dairy and mayonnaise. That is more useful than expecting the creamy appearance to communicate its flavor and labels.

A useful detail

The 40-minute total includes shredding, whisking and 20 minutes refrigerated resting. Use plain prepared horseradish rather than a creamy ready-made sauce, which changes both flavor and allergen information.

Keep it well

Keep covered at 40°F (4°C) or below and use within 2 days or the earliest dairy or condiment deadline. Return promptly to refrigeration and discard if out longer than 2 hours, or 1 hour above 90°F (32°C). Do not freeze; cabbage loses its crisp texture and dressing can separate.