

## GUASTELLO'S VILLAGE MARKET

# Sweet Vidalia Slaw

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Serves 8

### Ingredients

2 Vidalia onions (or other sweet variety)

Buttermilk dressing:

1/2 cup buttermilk

1/2 cup mayonnaise

2 Tbsp Champagne vinegar or white wine vinegar

2 tsp celery seeds

1/2 tsp salt

lots of fresh cracked black pepper

garnish

dill, parsley, thyme, or chive

### Instructions

Peel and slice the onions into 1/8 inch slices. This is best done on a mandolin slicer. Cut the slices in half or thirds.

Put the onions into a bowl, carefully separating the strands as you add them.

Whisk together the dressing and be sure to taste to adjust any of the ingredients.

Pour enough dressing over the onions to saturate them, but don't drown them. Toss well and refrigerate for several hours before serving.

Garnish with just a bit of green before serving, it could be dill, thyme, parsley, or chive.

### Cook's Note:

**make it creamy** ~ this dressing is on the thin side...if you'd like it thicker and creamier, use half the amount of buttermilk.

**make it with a kick** ~ I almost added a bit of horseradish, I think that would be nice. Or a bit of grainy Dijon mustard...depends on your mood.

**make it light** ~ to lighten the dressing try using Greek yogurt in place of the mayo. Don't worry about the buttermilk, despite its name, it's super low in fat. If you don't have buttermilk you can use regular milk, but the flavor won't be as good.

**Credit:** *theviewfromgreatisland.com*