



KFC Coleslaw Copycat Recipe

Description

Dive into the authentic flavors of our KFC Coleslaw Copycat Recipe, featuring a blend of tangy buttermilk, creamy mayonnaise, zesty apple cider vinegar, and fresh lemon juice, sweetened slightly with sugar and perfectly balanced with salt, pepper, and celery seeds, all tossed with crisp shredded coleslaw mix.

Why You'll Love KFC Coleslaw Copycat Recipe

What sets this KFC Coleslaw Copycat Recipe apart isn't just its uncanny resemblance to the original—it's the perfected balance of flavors and the utter simplicity of making it.

The secret lies in the authentic dressing, combining buttermilk for smoothness, mayonnaise for creaminess, and a mix of lemon juice and apple cider vinegar for the right tang, all sweetened to perfection with sugar.

It's a stellar side that's surprisingly simple to whip up, requiring minimal prep but delivering maximum flavor, making it ideal for both everyday meals and special gatherings.

Ingredients Notes

Crafting the perfect batch of KFC-style coleslaw begins with understanding your ingredients and their roles in creating that signature taste:

- **Buttermilk:** Adds a tangy depth and creamy texture, serving as the base of the dressing.
- **Mayonnaise:** Provides richness and helps in binding the dressing together for a smooth consistency.
- **Apple Cider Vinegar & Lemon Juice:** These two acidic ingredients cut through the creaminess, adding a necessary zing that balances the dressing.
- **Sugar:** It's all about creating harmony with a sweet counterpoint to the acidity.
- **Salt, Pepper, & Celery Seed:** These seasonings subtly enhance the overall flavor without overpowering the delicate balance.

- **Pre-shredded Coleslaw Mix:** A time-saver that includes cabbage and carrots, offering crunch and convenience.

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How To Make KFC Coleslaw Copycat Recipe

Ready to recreate the classic KFC coleslaw at home? Here's how to make your coleslaw as good as (or even better than) the Colonel's:

1. **Dressing Preparation:** Start by combining buttermilk, mayonnaise, apple cider vinegar, lemon juice, sugar, salt, pepper, and celery seed in a bowl. Whisk them together thoroughly to ensure the sugar dissolves completely and the flavors meld beautifully. This step is crucial as it forms the foundation of your coleslaw's flavor.
2. **Mixing with Coleslaw:** Take your pre-shredded coleslaw mix and place it in a large bowl. Pour the freshly prepared dressing over the coleslaw mix. Using a large spoon or spatula, stir the coleslaw and dressing together until every shred is evenly coated with the creamy dressing. This ensures that each bite is as flavorful as the last.
3. **Chilling:** The real magic happens during the chilling process. Transfer the coleslaw into the refrigerator and let it sit for 6-8 hours. This resting period allows the flavors to deepen and the vegetables to soak up the dressing, resulting in a coleslaw that is robust in taste and perfect in texture.

Storage Options

To keep your KFC Coleslaw tasting fresh, store it in an airtight container in the refrigerator. Properly stored, the coleslaw will stay crisp and delicious for up to three days. The flavors will continue to meld as it sits, so don't be afraid to make this coleslaw a day ahead of your planned event or family dinner!

Variations and Substitutions

While the classic recipe is fantastic, there's always room for customization based on dietary preferences or simply to shake things up:

- **Low-fat Version:** Replace the mayonnaise with Greek yogurt or a low-fat mayonnaise to cut down on calories without sacrificing creaminess.
- **No Buttermilk?** Use plain yogurt or sour cream mixed with a little milk as a substitute.
- **Sugar Alternatives:** If you're watching your sugar intake, consider using honey, agave syrup, or even a sugar substitute to achieve the desired sweetness.

- **Adding a Crunch:** Feel free to toss in some chopped nuts or seeds for an added texture that complements the soft crunch of the cabbage.

These simple tweaks allow you to adapt the recipe to fit your taste and health preferences while keeping the spirit of the classic KFC coleslaw alive!

Ingredients

- ☐ 1/4 cup of buttermilk
- ☐ 1/2 cup of mayonnaise
- ☐ 1 1/2 tablespoons of apple cider vinegar
- ☐ 2 tablespoons of lemon juice
- ☐ 1/3 cup of sugar
- ☐ 1/2 teaspoon of salt
- ☐ 1/8 teaspoon of pepper
- ☐ 1/2 teaspoon of celery seed
- ☐ 16 ounces of pre-shredded bagged coleslaw mix

Instructions

- **Preparation of Dressing:** In a medium-sized mixing bowl, whisk together the buttermilk, mayonnaise, apple cider vinegar, lemon juice, sugar, salt, pepper, and celery seed until the mixture is smooth and the sugar has fully dissolved. This step is crucial for ensuring that the flavors are well-blended and evenly distributed throughout the dressing.
- **Combining with Coleslaw Mix:** Transfer the pre-shredded coleslaw mix into a large mixing bowl. Pour the prepared dressing over the coleslaw mix. Using a large spoon or mixing spatula, stir the mixture until the coleslaw is thoroughly coated with the dressing. It is important to ensure that the dressing is evenly distributed to allow each piece of the coleslaw to marinate properly.
- **Refrigeration and Marination:** Cover the bowl with plastic wrap or a tight-fitting lid and place it in the refrigerator to chill. The coleslaw should rest for a minimum of 6 to 8 hours. This marination period allows the flavors to meld together and the coleslaw mix to absorb the dressing, enhancing the overall taste and texture of the dish.

Category

1. Grandma Recipes

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