

CopyCat KFC Cole Slaw

Ingredients

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KFC COLE SLAW

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A good friend of ours came to stay at our house, and I wanted to make a batch of Deviled Fried Chicken for dinner. I also made Southern Buttermilk Biscuits but wanted another side dish to go with everything. When the thought of cole slaw hit me, I decided to see if I could find a KFC copycat recipe.

KFC Cole Slaw

This slaw really does hit the spot. It tastes just like KFC's slaw, maybe even better! It's nice and cool and creamy, and if you use the shredder blade attachment on a food processor, it comes together in a snap.

KFC Cole Slaw

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Top Secret Recipes – Todd Wilbur

$\frac{1}{2}$ cup mayonnaise

$\frac{1}{3}$ cup granulated sugar

$\frac{1}{4}$ cup milk

$\frac{1}{4}$ cup buttermilk

2 $\frac{1}{2}$ tablespoons lemon juice

1 $\frac{1}{2}$ tablespoons white vinegar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{8}$ teaspoon pepper

8 cups finely chopped cabbage (about 1 head)

$\frac{1}{4}$ cup shredded carrot (1 medium carrot)

2 tablespoons minced onion

Directions

Be sure the cabbage and carrots are chopped up into very fine pieces (about the size of rice).

Combine the mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt and pepper in a large bowl and beat until smooth.

Add the cabbage, carrots, and onion, and mix well.

Cover and refrigerate for at least 2 hours before serving.