

Creamy Spiced Coleslaw

This creamy coleslaw recipe made with celery seed, onion powder, and garlic powder has lots of flavor. The seasonings complement each other and the cabbage. Sometimes I add fresh minced onion if I'm in the mood to chop it up. My family and friends love this coleslaw, especially with barbecue sandwiches and Italian dishes.

Submitted by **Wilemon** |

Prep Time: 5 mins

Additional Time: 1 hr

Total Time: 1 hr 5 mins

Servings: 8

Ingredients

- 1 cup mayonnaise
- 2 tablespoons sugar
- 2 tablespoons cider vinegar
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon celery seed
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 (16 ounce) package shredded coleslaw mix

Directions

Step 1

Mix mayonnaise, sugar, cider vinegar, salt, pepper, celery seed, garlic powder, and onion powder together in a large bowl. Add coleslaw mix and toss to coat. Cover and chill for at least 1 hour before serving.

Nutrition Facts

Per serving: 256 calories; total fat 23g; saturated fat 4g; cholesterol 15mg; sodium 315mg; total carbohydrate 11g; dietary fiber 1g; total sugars 4g; protein 1g; vitamin c 18mg; calcium 31mg; iron 1mg; potassium 114mg