

Pineapple Coleslaw by Sarah Danforth as inspired by her grandmother, Ellen Wilson

This recipe is similar to the one that my grandmother, Ellen Benedict Wilson, made. I think she made hers with Miracle Whip as she never used mayonnaise. She probably just used cabbage, pineapple and Miracle Whip.

6 cups cabbage, cut into ribbons (shredded) or chopped
1 cup carrot, shredded (optional)
1 8-ounce can of crushed pineapple, drained
1/2 cup dried currants or raisins
1 cup mayonnaise
1/4 cup white wine vinegar
1/4 cup sugar
1 tsp. celery seed

In a large bowl, combine cabbage, carrots, pineapple and currants. Toss gently. In a smaller bowl, make the dressing by combining mayonnaise, vinegar, celery seed and sugar. Add a little salt and pepper to taste. Toss dressing into cabbage mixture and chill before serving. Serves 3-4

Keeps great in the frig for at least a week. The cabbage won't even get soggy, just stir it up before serving. Way too good to be a health food!.

[From the cookbook, "Amity Farmhouse Cookbook" by Sarah Danforth, sold on Amazon.com]

Here is Grandma Wilson's coleslaw recipe from Carolyn:

Grandma's Coleslaw

1 small head of cabbage
1 8-ounce can pineapple tidbits (or crushed pineapple)

3 heaping Tbl. Miracle Whip
2 tsp. sugar
Milk to thin (or use juice from pineapple)

Chop cabbage. Drain juice from pineapple and save it to put in the dressing. Add pineapple to the cabbage. Mix the Miracle Whip, sugar and either pineapple juice or milk. Combine with cabbage and pineapple.