

# Red Wine Vinegar Coleslaw Recipe

If you are looking for a good oil and vinegar coleslaw recipe then this red wine vinegar coleslaw recipe is a great choice. The red wine vinegar paired with just a little sugar gives it that perfect combination of sweet and tart, making it a delicious side dish. Some even enjoy it as a topping for sandwiches such as pulled pork.

I usually make [KFC Copycat Coleslaw](#) but once in a while I want something a little lighter that doesn't include mayonnaise. It is also a nice change from traditional cabbage salad that you take to picnics and potlucks. When I first started experimenting with the recipe I thought it needed more oil but as it turns out, just two tablespoons is all you need. Any more than that and it just seemed to overpower the recipe.



## Red Wine Vinegar Coleslaw Recipe

- 1/4 cup red wine vinegar
- 2 tablespoons vegetable oil
- 2 tablespoons sugar (see tip)
- 1/2 teaspoon celery seed
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon black pepper
- 1-16 ounce bag coleslaw mix (or use about 8 cups)

shredded cabbage plus one grated carrot)

**Directions:**

In a small bowl, whisk together the red wine vinegar, vegetable oil, sugar, celery seed, seasoned salt and black pepper.

Place coleslaw mix in a large bowl and pour oil and vinegar mixture over top. Toss to coat (tongs work well for this). Cover and refrigerate at least two hours and toss again before serving.

Makes approximately 6 servings

**Meal ideas:** This recipe is perfect for summer picnics and pairs well with any kind of meat and side dish. Try serving with hot dogs and hamburgers, chicken or [pulled pork](#). Also tastes great along side other traditional picnic foods such as potato salad or [macaroni salad](#).

Tip: You may like your coleslaw dressing a little more or a little less sweet. Just adjust the amount of sugar in the dressing to taste before mixing it in with the coleslaw.

**Substitutions:** For a nice colorful salad, substitute some of the green cabbage for red cabbage.

This red wine vinegar coleslaw is adapted from Rachael Ray's [Oil and Vinegar Coleslaw](#).