



# *Gammy's House*

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## **VIDALIA-ONION SLAW- SERVES 10 TO 12**

### **Ingredients:**

2 tablespoons plus 1 1/2 teaspoons coarse salt  
4 Vidalia or other sweet onions, cut into 1/4-inch dice  
1 1/2 cups mayonnaise  
1/4 cup apple-cider vinegar  
1 tablespoon sugar  
1 teaspoon ground celery seed  
1/2 teaspoon freshly ground pepper

### **Directions:**

1. Prepare a large ice bath; set aside. Bring a stockpot of water to a boil; add 2 tablespoons salt and onions; simmer until onions are translucent but still crisp, about 4 minutes. Transfer to ice bath to cool. Drain; pat dry with paper towels.
2. Transfer to a large bowl, and mix with mayonnaise, vinegar, sugar, celery seed, remaining 1 1/2 teaspoons salt, and pepper. Serve or store covered in the refrigerator up to 2 days.