



# Christmas Recipes

from

## Montreat

### Presbyterian Church

**Friday, Dec. 18, 2020**

#### **Grandmother Porter's Christmas Slaw from Eric Nichols**

*Cole slaw is an 18<sup>th</sup> century Anglicization of the Dutch word "kolsla," which is derived from two words. "Kol" comes from a word meaning cabbage, and the second part of the word "sla" contributes salad, thus cabbage salad. You won't have to speak Dutch in order to enjoy my Grandmother Porter's Slaw. I would guess she prepared this dish for close to 75 years, including in her Charlotte boarding house during the Great Depression.*

*Your friends will ask you for this recipe.*

#### **Grandma Porter's Christmas Slaw**

For freshness, prepare same day as serving, preferably 3 hours or less before serving.

Serves: 12

Prep: 30 minutes

Ingredients:

1 medium cabbage

1 large golden delicious and 1 large red delicious apple (peeled if you must)

1/2 cup chopped pecans (or walnuts)

2/3 cup raisins and/or craisins

1/2 - 3/4 cup honey dijon dressing

1/2 cup pineapple (optional), chopped and strained

Directions:

Remove exterior cabbage leaves and wash cabbage.

Using a cutting board, make 1/2 in. slices of cabbage.

Then chop cabbage into smaller pieces, placing results in a large glass bowl.

Peeling or not, cut apples and chop into small pieces, then add to bowl contents.

Add pecans and raisins/craisins into bowl.

Pour 1/2 cup of honey dijon dressing into bowl.

Add some strained crushed pineapple, if you wish.

Stir ingredients, thoroughly mixing in the honey dijon dressing. Taste the slaw. If additional dressing is required, then add remainder and stir.

Place contents in clean glass bowl and cover, store in refrigerator until 1/2 hour before serving

Eric Nichols



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2. **Cranberry Frappe** by Beth Fountain
3. **Roast Brisket** by Anne Seaman
4. **Leftover Holiday Turkey Casserole** by Linda Hobson
5. **Pecan Pie** by Jane Anderson
6. **Santa's Cheese Wafers** by Peggy Williamson

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