
SWEET ONION SLAW

3/4 cup sugar
1 1/2 cups white vinegar
3 pounds Vidalia onions
1/4 cup mayonnaise
2 tablespoons coarse-grained mustard
2 tablespoons chopped fresh flat-leaf parsley

Combine the sugar and vinegar in a large mixing bowl. Whisk until the sugar is dissolved. Slice the onions in half and then slice thinly, creating half-moons. Add the onion slices to the vinegar mixture and toss well. Cover and refrigerate for 8 hours, stirring occasionally. Drain the onions well. Add the mayonnaise, mustard, and parsley before serving.

Serves 8