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**A Culinary History of Kentucky:
Burgoo, Beer Cheese and Goetta**

By Fiona Young-Brown



for the dish may date perhaps to the Middle Ages. It comes from the Dutch *koolsla*, or cabbage salad. Dutch immigrants brought the dish with them when they came to New York (then New Netherland) in the seventeenth century. As the dish's popularity spread among non-Dutch, the name often became distorted into cold slaw, thus also meriting a hot version. It is not unusual to find recipes for both hot and cold slaw in older cookbooks. Once mayonnaise became more widely known and used, it was found to be an excellent addition to this cabbage salad. Now it is a southern staple, available in dressings made with mayonnaise, vinegar, buttermilk or even sorghum.