

OVERNIGHT SLAW SALAD

NL#20 10/12/02

Unknown member

- 1 large cabbage, shredded
- 1 Bermuda onion, thinly sliced
- 1 green pepper, chopped

Pack in a large bowl that has a tight lid (I use Tupperware) – in layers of cabbage, onion, and pepper. Pour 1 cup of sugar over the top. DO NOT STIR.

Mix in Saucepan:

- 1 cup cider vinegar
- $\frac{3}{4}$ cup canola oil
- 1 Tbsp. Celery seed
- 1 Tbsp. Sugar
- 1 Tbsp. Salt
- 1 tsp. dried mustard

Heat the above seasonings, oil and vinegar until they come to a hard boil. Pour over cabbage and seal tight. Let stand in refrigerator overnight. Toss the next day.

(Will keep for 2 weeks. Great for picnics – no mayo to worry about)