

Ever Ready Slaw

Ingredients

- 2 Tbsp celery seed
- 4 cups sugar
- 2 cups vinegar
- 1 cup water
- 2 stalks celery
- 2 medium heads of cabbage
- 2 Tbsp salt
- 3 red mangoes (bell peppers)
- 3 green mangoes (bell peppers)
- 4 carrots

Instructions

1. Boil celery seed, sugar, vinegar, and water for 5 minutes. Keep in refrigerator overnight.
2. Next morning, shred cabbage, sprinkle with salt, and let set for two hours. Then squeeze out salt brine.
3. Finely slice mangoes (bell peppers), celery, and carrots, and mix together with the cabbage.
4. Pour vinegar mixture over and let set in refrigerator for 12 hours.

Editors Note: "Mangoes" are a regional Midwestern term for bell peppers, not tropical fruit. 3 red + 3 green bell peppers.

EVER READY SLAW

2 tablespoons celery seed	2 med. head of cabbage
4 cups of sugar	2 tablespoons of salt
2 cups of viniger	3 red mangoes
1 cup of water	3 green mangoes
2 stalks of celery	4 carrots

Boil 5 minutes celery seed, sugar, viniger, and water. Keep in ice box over night. Next morning cut cabbage, sprinkle salt, and let set for two hours. Then squeeze out salt brine. Cut mangoes, celery, and carrots, and mix together. Pour viniger mixture over and let set in ice box for 12 hours.

