Coleslaw

Ingredients

- 1 head cabbage
- 1 onion
- 1 pepper
- 1 carrot (for color)
- Celery seed & salt to taste

Dressing

- 3/4 cup salad oil
- 3/4 cup vinegar
- 1 1/2 cup sugar
- 1/2 cup vinegar
- 1/4 cup wine vinegar

Instructions

1. Shred cabbage, onion, pepper, and carrot. Add celery seed and salt to taste.
2. Boil together salad oil, vinegar, and sugar.
3. Pour dressing over shredded cabbage mixture and let stand overnight.
4. Keep in refrigerator for about a week.

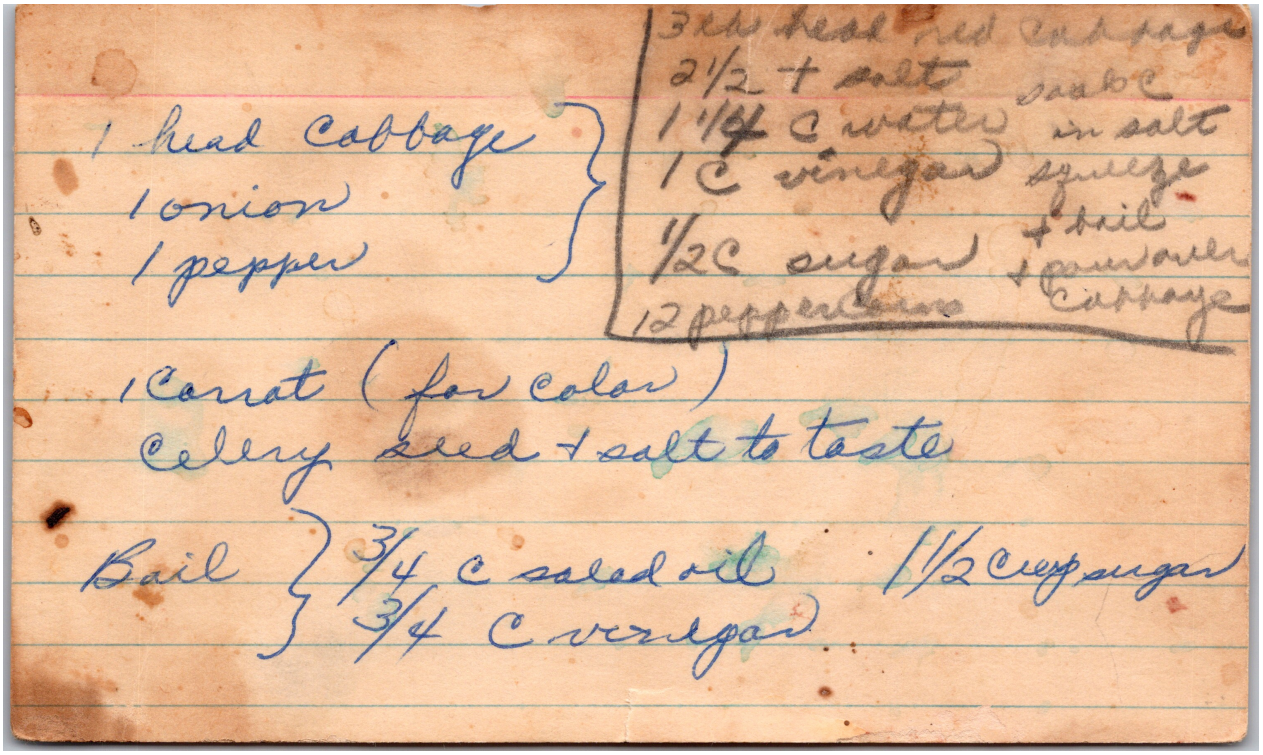
Quick Pickled Red Cabbage

Ingredients

- 3 lb head red cabbage
- 2 1/2 tsp salt (soak in salt, squeeze)
- 1 1/4 cup water
- 1 cup vinegar
- 1/2 cup sugar
- 12 peppercorns

Instructions

1. Soak red cabbage in salt, then squeeze out liquid.
2. Combine water, vinegar, sugar, and peppercorns and boil. Pour over red cabbage.



1 head cabbage
1 onion
1 pepper

3 lbs head red cabbage
2½ T salt
1¼ C water
1 C vinegar
½ C sugar
12 peppercorns

soak C in salt
squeeze
+ dill
+ cauliflower
Cabbage

1 Carrot (for color)
Celery seed + salt to taste

Boil { ¾ C salad oil
¾ C vinegar
1½ C sugar

Pour over shredded Cabbage mixture + let stand over nite keep in refrigerator for about a week

1/2 cup vinegar

1/4 c wine vinegar

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