

Texas Coleslaw

Ingredients

- 1 cup sugar
- 1 large cabbage, shredded
- 1 large onion, thinly sliced
- 2/3 cup salad oil
- 1 cup (white) wine vinegar
- 1 tsp celery seed
- 1 Tbsp dry mustard

Instructions

1. Sprinkle sugar over shredded cabbage and sliced onion; mix well.
2. Combine oil, vinegar, celery seed, and dry mustard in a saucepan; bring to a boil, stirring constantly.
3. Pour hot sauce over cabbage-onion mixture and toss well.
4. Cover; refrigerate at least 8 hours.
5. Yields 8 servings.

Texas Coleslaw

1 cup sugar

1 large cabbage, shredded

1 large onion, thinly sliced

$\frac{2}{3}$ cup salad oil

1 cup wine vinegar

1 tlb. celery seed

1 T dry mustard

Sprinkle sugar over shredded cabbage and sliced onion, mix well. Combine oil, vinegar,

Celery seed, and dry mustard in
saucepan; bring to a boil, stirring
constantly. Pour hot sauce over
cabbage-onion mixture and toss
well. Cover; refrigerate at least
8 hrs. Yields 8 servings