



MARSHA'S COLESLAW

INGREDIENTS

- 1 large head of cabbage, grated, OR 2 (14-oz.) bags shredded cabbage
- 1 large onion, finely chopped or grated
- 1/2 cup sugar
- 1 Tbsp. salt
- 1 carrot, grated
- 1/2 cup chopped bell pepper, seeded

Dressing:

- 3/4 cup white vinegar
- 1/4 cup vegetable oil
- 1/2 cup sugar
- 1 Tbsp. salt
- 1 tsp. mustard seed or 1 1/2 tsp. dry mustard

PREP TIME

1-4 hours

BAKE TIME

none required

INSTRUCTIONS

- 1** Place shredded cabbage and chopped onion in a large colander or strainer positioned over a bowl. Sprinkle 1/2 cup sugar and 1 Tbsp. salt over the cabbage mixture, mix lightly, cover, and let sit for 1 to 4 hours (this will allow the water in the cabbage to drain so it doesn't become too watery). After draining, pat cabbage dry with a paper towel.
- 2** Place cabbage in a large heat-resistant bowl and
- 3** add carrot and bell pepper, mixing lightly.
- 3** In small sauce pan, heat the dressing ingredients (the vinegar, oil, sugar, salt, and mustard) on medium heat to just under a boil.
- 4** Pour the hot dressing mixture over the cabbage mixture. Stir gently to mix, then refrigerate. Keeps up to 8 weeks refrigerated.

Recipe submitted by Marsha Sites McKeegan

MARY & MARTHA