

Southern Cole Slaw

Ingredients

1 medium head cabbage, cored and shredded
4 large carrots, peeled and shredded
1 green pepper, seeded and chopped
2 green onions, chopped with tops
1/3 cup vegetable oil
1/2 (one-half) cup each: cider vinegar and cold water
1/2 (one-half) teaspoon each: celery seed and salt
1 teaspoon mustard
1/4 (one-quarter) cup vegan sugar

Method

Toss prepared cabbage, carrots, green pepper and onion in a salad bowl.

In saucepan bring to boil vegetable oil, vinegar, water, celery seed, salt, mustard and sugar. Stir to dissolve sugar. Cool slightly and pour over cabbage mixture while still warm. Stir well, cover and refrigerate overnight. Yields eight servings.