

Refrigerator Slaw

From the Kitchen of: Jennifer

Servings: Lots... 12 or more?

Why It's Special: It's so tasty and it lasts a long time in the fridge...in fact it gets better every day!

Besides being a great side it's really good on sandwiches too.

I like to use shredded carrots, 2 or 3 onions, thinly sliced celery...really you can add whatever shredded vegetables you want!

Ingredients/Directions:

1 head cabbage

1 large onion

1 large (red/orange/yellow) pepper

Any other veggie that sounds good to you

½ c sugar

¼ - ½ c vegetable oil

2 t dry mustard

2 t celery seed

1 T salt

1 c white vinegar

Shred the vegetables, then sprinkle the sugar over the top. Do not stir.

Bring all other ingredients to a boil and pour the hot mixture over the top.

Refrigerate, without stirring, for at least 2 hours.

Will keep 2 weeks in the refrigerator.