

Old-Fashioned Coleslaw

-adapted from Betty Crocker cookbook

INGREDIENTS:

1/2 head cabbage, shredded
(about 4 cups)

1/3 cup white vinegar
3 Tablespoons vegetable oil
2 Tablespoons sugar
1 Tablespoon green onion
(or leek), chopped
1 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon dry mustard
1/4 teaspoon black pepper

DIRECTIONS:

1. Chop/shred fresh cabbage to desired fineness.
2. Mix remaining ingredients together for dressing.
3. Pour dressing over cabbage, stir to combine.
4. Cover and refrigerate 3 hours.
5. Drain before serving.

