

# Four Week Cole Slaw

Jean Andrzyewski

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*3 pounds shredded  
cabbage  
1 green pepper, coarsely  
chopped  
1 medium onion, finely  
chopped  
2 cups sugar  
1 cup oil  
1 cup vinegar  
1 tablespoon celery seed  
1 tablespoon salt  
1 tablespoon prepared  
mustard  
1 tablespoon suar*

In a saucepan, mix the cabbage, pepper and onion. Add two cups of sugar. Mix well.

In a saucepan, mix the oil, vinegar, celery seed, salt, mustard and sugar. Heat to boiling.

Pour over the vegetables while still warm.

Refrigerate while warm.

(This slaw will keep for up to four weeks in the refrigerator.)

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Per Serving (excluding unknown items): 3960 Calories; 224g Fat (48.7% calories from fat); 24g Protein; 508g Carbohydrate; 37g Dietary Fiber; 0mg Cholesterol; 6851mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 16 1/2 Vegetable; 44 Fat; 28 Other Carbohydrates.