

# Sweet and Sour Relish

*Sue Van dam*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

**Yield: 3 cups**

*2 cups sauerkraut, drained*

*1/4 cup sliced onion*

*1/4 cup chopped green*

*pepper*

**DRESSING**

*1/2 cup oil*

*2 tablespoons brown sugar*

*2 tablespoons vinegar*

*1 teaspoon celery seed*

In a bowl, combine the sauerkraut, onion and green pepper.

In a saucepan, combine the oil, brown sugar and vinegar. Heat until the sugar is dissolved. Add to the sauerkraut mixture. Toss.

Sprinkle the celery seed over the top.

Chill thoroughly before serving.

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Per Serving (excluding unknown items): 1155 Calories; 110g Fat (83.0% calories from fat); 5g Protein; 45g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 3132mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 4 1/2 Vegetable; 22 Fat; 1 1/2 Other Carbohydrates.