

**NEKLS Cabbage Slaw** – about 15 servings

1 large head cabbage (about three pounds), thinly sliced  
2 medium carrots, shredded  
1 medium onion, shredded  
1 bell pepper (red or green), seeded and chopped

1 tablespoon dry mustard, sifted  
1 heaping teaspoon celery seeds  
½ teaspoon salt

1 c. vegetable oil  
¾ c. sugar  
¾ c. cider vinegar

Combine vegetables in a big bowl and toss with mustard, celery seeds, and salt.

Bring oil, vinegar, and sugar to a boil, stirring to dissolve sugar. Pour hot mixture over vegetables and mix well. Chill 24 hours (or up to 2 weeks). Drain well before serving.