

German Coleslaw

Quilt and Café

September 5, 2020

Ingredients

8 cups finely shredded green cabbage

1/2 large green pepper, cored, seeded and chopped fine

1 medium sized yellow onion, finely chopped

Dressing

3 Tbsp. granulated sugar

3 Tbsp. hot water

3 Tbsp. apple cider vinegar

1/2 tsp. celery seed

1/2 tsp. salt

1/8 tsp. freshly ground black pepper (or more to taste)

1/4 cup vegetable oil

Method

Place cabbage, green pepper and onion into a large bowl. Toss well to mix.

For the dressing, combine the sugar and hot water into a small bowl and stir until the sugar dissolves. Mix in the vinegar, celery seed, salt and pepper. Pour over the slaw and toss well. Drizzle in the oil and toss well again. Cover the bowl and let it marinate in the refrigerator for 2 to 3 hours before serving. Toss well again before serving. Enjoy!