

German Coleslaw
Recipe of Mrs. Russell Harris of McLean County Illinois
"The Grass Roots Cookbook," by Jean Anderson
Times Books
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Servings: 6 to 8

"You'll not go wrong in making the German sweet-sour dishes," says Mrs. Harris, "if you use equal parts sugar, water and vinegar." It's a lesson she learned from her mother and one she uses today whether she is pickling beets or making coleslaw, lettuce or potato salad."

Ingredients

8 cups moderately, finely shredded cabbage
1/2 medium-sized sweet green pepper, cored, seeded and minced
1 medium-sized yellow onion, peeled and chopped fine

Dressing

3 tablespoons sugar
3 tablespoons hot water
3 tablespoons cider vinegar
1/2 teaspoon celery seed
1/2 teaspoon salt
Pinch of pepper
1/4 cup vegetable oil

Preparation

Place cabbage, green pepper and onion in a large bowl and toss well to mix.

For the dressing: combine sugar and hot water, stirring until sugar dissolves; stir in vinegar, celery seed, salt and pepper. Pour vinegar mixture over slaw and toss well; drizzle in oil and toss well again.

Cover slaw and let marinate in the refrigerator 2 to 3 hours before serving. Toss well again before dishing up.