

Cole Slaw for Freezing

From – *Jackson Grange No. 1468*

1 medium green cabbage
1 grated carrot
1 chopped green pepper
1 tsp salt
1 cup vinegar
¼ cup water
1 tsp mustard seed
1 tsp celery seed
2 cups sugar

- Mix salt with cabbage and let stand 1 hour.
- Squeeze out excess moisture.
- Add carrot and pepper.
- While salt and cabbage are standing make dressing.
- Combine vinegar, water, mustard seed, celery seed and sugar and boil 1 minute.
- Cool to lukewarm.
- Pour over cabbage slowly.
- Mix well.
- Put into freezer containers and freeze.



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