

OVERNIGHT COLESLAW

Taste of Home

comments

I love coleslaw of any kind, but this is my favorite. It's a little more trouble than some, but worth it. It's hard to believe that it would still be crisp the next day, but it is.

notes

Good even two days later. 12-16 servings.

prepare in advance

Ingredients

Shred

1 medium head cabbage (about 12 cups)
2 carrots

Chop

1 green pepper
1 red pepper
1 medium red onion
1/2 cup sliced stuffed green olives

Measure

1 Cup sugar

Measure and combine

2 tsp. sugar
1 tsp. dry mustard (or 1 tsp. mustard seed if you like)
1 tsp. celery seed
1 tsp. salt
1 C vinegar
3/4 C vegetable oil

complete recipe

In a large bowl combine cabbage, carrots, pepper, onion, and the 1 C sugar. Set aside.

Make dressing by bringing the combined ingredients above (2 tsp. sugar, mustard, etc.) to a boil, then remove from heat.

Pour dressing over vegetables, stirring to cover evenly.

Cover and refrigerate overnight.

Stir well before serving.