German Cabbage Salad

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This salad will keep very well in a refrigerator for a couple of months.

- 1 head cabbage, chopped fine
- 1 large onion, chopped fine
- 1/2 green pepper, chopped fine
- 1 tablespoon pimiento, chopped fine
- 1 1/2 cups vinegar
- 2 cups sugar
- 1 teaspoon celery seed
- 1 tablespoon salt

In a bowl, combine the cabbage, onion, green pepper, pimiento, vinegar, sugar, celery seed and salt.

Cover and refrigerate bfor 24 hours before serving.

Per Serving (excluding unknown items): 1688 Calories; 1g Fat (0.5% calories from fat); 3g Protein; 440g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 6427mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 Vegetable; 0 Fat; 28 Other Carbohydrates.