

Side Dish

Spectacular Overnight Slaw

Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 15 minutes

Cook time: 5 minutes

1 medium cabbage head, finely shredded

1 medium red onion, thinly sliced

1/2 cup green bell pepper, chopped

1/2 cup red bell pepper, chopped

1/2 cup pimiento-stuffed olives, sliced

1/2 cup sugar

1/2 cup vegetable oil

1/2 cup white wine vinegar

1 teaspoon salt

1 teaspoon celery seeds

1 teaspoon mustard seeds

2 teaspoons Dijon mustard

In a large bowl, combine the cabbage, red onion, green pepper, red pepper and olives. Stir well.

In a small saucepan, combine the sugar, vegetable oil, vinegar, salt, celery seeds, mustard seeds and mustard. Bring to a simmer.

Reduce the heat and cook for 3 minutes, stirring frequently, until the sugar dissolves. Boil for 1 minute.

Pour the dressing over the cabbage mixture. Toss well.

Cover and chill for 8 hours.

Toss well before serving.

Yield: 12 cups

Per Serving (excluding unknown items): 1729 Calories; 114g Fat (56.1% calories from fat); 18g Protein; 182g Carbohydrate; 27g Dietary Fiber; 0mg Cholesterol; 2434mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 13 Vegetable; 22 Fat; 7 Other Carbohydrates.