## **Polish Coleslaw**

Dawn Perpetua - New York North American Potpourri - Autism Directory Service, Inc - 1993

medium head cabbage, shredded
medium onion, sliced thin
small green pepper
carrot, grated
1/2 cup sugar
cup white vinegar
1/2 teaspoons salt
1/2 teaspoon garlic
teaspoon dry mustard
teaspoon celery seed
3/4 cup salad oil

In a large bowl, combine the cabbage, onion, green pepper and carrot. Sprinkle with 1/2 cup of sugar. Let stand for one hour.

In a saucepan, boil the white vinegar, salt, garlic, dry mustard, celery seed and salad oil. Pour the hot mixture over the greens. Mix well.

Refrigerate until serving.

## Salads

Per Serving (excluding unknown items): 2010 Calories; 165g Fat (71.2% calories from fat); 5g Protein; 145g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 3252mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 5 1/2 Vegetable; 33 Fat; 7 1/2 Other Carbohydrates.