

# Texas Coleslaw

*Carol Codet*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*1 medium cabbage,  
shredded  
1 medium green pepper,  
finely chopped  
1 large onion, finely  
chopped  
3 to 4 carrots, grated  
1/2 cup salad oil  
1/2 cup vinegar  
1 cup sugar  
1 teaspoon salt  
1/2 teaspoon dry mustard  
2 tablespoons chopped  
parsley  
1/4 teaspoon pepper*

On the day before, place the cabbage, green pepper, onion and carrot in a mixing bowl. Toss lightly.

In a blender, combine the remaining ingredients. Blend until smooth, usually 20 seconds.

Pour the dressing over the vegetables. Toss lightly.

Cover and refrigerate overnight.

---

Per Serving (excluding unknown items): 1951 Calories; 110g Fat (49.0% calories from fat); 6g Protein; 252g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 2237mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 8 Vegetable; 22 Fat; 14 Other Carbohydrates.