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## American Coleslaw

### Ingredients

1 large cabbage  
1 green capsicum  
1 large onion  
 $\frac{3}{4}$  cup sugar  
1 cup vinegar  
1 teaspoon celery salt  
1 teaspoon dry mustard  
 $\frac{3}{4}$  cup olive oil  
1 teaspoon salt

### Directions

Shred the cabbage, thinly slice the green capsicum and onion . Arrange in a large bowl in layers.

Add the sugar (Do not stir the mixture in the large bowl)

Boil together the vinegar, celery salt, olive oil, mustard and salt.

Pour over the cabbage ingredients in the large bowl (Do not stir the mixture in the large bowl)

Let stand overnight in the refrigerator.

Just before you serve mix slightly the ingredients and drain any excess liquid.

This slaw keeps for two weeks in the refrigerator.