

German Cole Slaw

14-18 Servings Prep: 10 min. + chilling Cook: 15 min.

Ingredients

- 1 medium head cabbage, finely shredded (do not use red cabbage)
- 3 to 4 green onions, sliced
- 3/4 cup sugar
- 3/4 cup vinegar
- 1-1/2 teaspoons celery seed
- 1-1/2 teaspoons salt
- 3/4 cup canola oil

Directions

- In a large bowl, combine cabbage and onions. In a saucepan, combine the sugar, vinegar, celery seed and salt; bring to a boil. Add oil; return to boiling and cook until sugar dissolves. Pour over cabbage; toss gently. Chill. Yield: 14-18 servings.