Cole Slaw for Freezing
From – Jackson Grange No. 1468

1 medium green cabbage
1 grated carrot
1 chopped green pepper
1 tsp salt
1 cup vinegar
¼ cup water
1 tsp mustard seed
1 tsp celery seed
2 cups sugar

• Mix salt with cabbage and let stand 1 hour.
• Squeeze out excess moisture.
• Add carrot and pepper.
• While salt and cabbage are standing make dressing.
• Combine vinegar, water, mustard seed, celery seed and sugar and boil 1 minute.
• Cool to lukewarm.
• Pour over cabbage slowly.
• Mix well.
• Put into freezer containers and freeze.

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