

## **Marinated Coleslaw**

This recipe can be cut in half. Notice that there is no fat in this dish. Once the cabbage is shredded the job is easy. This is great with fish and when picnicking.

8 cups shredded cabbage (1-1/2 to 2 lbs.)  
2 Tbs. chopped pimientos  
1/2 cup chopped green pepper  
3/4 cup chopped onion

1 cup sugar  
1 cup vinegar  
1/2 cup water  
1 Tb. mustard seed or celery seed



In a large bowl, combine the cabbage, pimientos, green pepper and onion. Toss lightly; set aside.

Combine remaining ingredients in a medium saucepan; bring to a boil.

Reduce heat; simmer, uncovered, for 20 to 25 minutes or until slightly thickened.

Pour over cabbage mixture.

Cover and refrigerate 4 hours or overnight.

Slaw will keep in the refrigerator for several days.

Yield: 8 to 10 servings.

NOTE: I like to buy a sweet red pepper and use it in place of the pimientos. I just do not think the pimientos have that much taste to them.