

Mom's coleslaw dressing (from Cindy Cockell)

1 c. white vinegar
¾ c. sugar
½ c. Crisco oil
1-2 tsp. salt
¼ tsp pepper
½ tsp celery salt

Combine all ingredients in a small sauce pan. Stir or whisk to dissolve the sugar as much as you can. Bring to a boil and boil gently for 5 minutes, whisking occasionally. Pour over cabbage mixture and toss. Don't drown it in dressing. I made ½ this recipe for the amount of the cabbage mixture below.

Note: if it sits a while you may want to pour off the excess liquid before serving coleslaw.

Extra may be kept in a jar (let it cool before putting the lid on the jar). Shake well before re-using. Just heat up a couple of tablespoons as needed. Keeps 7-10 days in the fridge.

Cabbage mixture:

1 green cabbage shredded or finely sliced (I use a mandolin on fine)
3-4 large carrots shredded on a cheese grater (the ¼" holes)
¼ to ½ of a red cabbage shredded
3-4 celery stalks shredded (I don't always do this)

Sprinkle a little bit of sugar, salt & pepper over the cabbage. Then add coleslaw dressing & toss.

Coleslaw will still be good the next day.