

German Cole Slaw

1 HEAD CABBAGE, GRATED
2 MEDIUM ONIONS, SLICED THIN AND HALFED
1/4 CUP SUGAR FOR SLAW
1 CUP VINEGAR
1 TSP. SALT
1 TSP. DRY MUSTARD
3/4 CUP SALAD OIL
1 TSP. CELERY SEED
1/4 CUP SUGAR FOR DRESSING

In a bowl, alternate a layer of cabbage with a layer of onions. Sprinkle 1/4 cup sugar on top.

In a saucepan bring vinegar, salt, dry mustard, salad oil, celery seed, and 1/4 cup sugar to a boil for 2-3 minutes.

Pour over cabbage and let stand 24 hours or overnight in the refrigerator. Stir a couple times a day for 3 days. Keeps up to 2 weeks in refrigerator.

Tomato Mozzarella Salad

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2 PINTS CHERRY TOMATOES
(MIXED COLORS OF TOMATOES)
1/2 CUP RED ONION SLICED THIN
1 1/2 CUPS ITALIAN MARINATED
MOZZARELLA BALLS
BALSAMIC VINEGAR

Slice tomatoes in half and add to a mixing bowl. Add onion, and mozzarella. Drizzle with vinegar, toss and serve! DELICIOUS!!