

## 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

**Recipe Pictured on Page: 16**

**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!!