

**MARINATED
COLESLAW**

2 lbs. Cole Slaw Mix
1 onion
1/2 to 1 bell pepper (green, yellow, or red)
1 c. sugar
1 c. white vinegar
3/4 c. cooking oil (extra virgin olive oil)
1 tsp. salt
1 tsp. mustard seed
1 tsp. celery seed (OR 4 ribs of chopped celery = 1 tsp celery seed)

Bring to a boil vinegar, oil, salt, sugar and seeds. Let cool then refrigerate.

After the brine is cold, Slice the onion and pepper. Put in large plastic container with Cole slaw mix.

When the brine is cold, Pour over cabbage mix. Marinate overnight stirring several times. It is best if marinated for a few days, stirring daily.