

Broccoli Slaw Salad

Connie Horany

1 pkg. broccoli slaw
1 pkg. cabbage slaw
½ cup slivered almonds,
toasted
6 oz. chow mein noodles
2 bunches chopped green
onions

Dressing:

½ cup sugar
1 tsp. pepper
⅓ cup rice wine vinegar
2 tsp. salt
1 cup oil

Combine dressing ingredients and shake until sugar is dissolved.
Pour over salad, toss, and serve immediately.

Coleslaw

Patricia Cooper

2 pkgs. cabbage (12-16 oz.
total)
1 onion diced
1 tsp. celery salt

1 tsp. mustard seed
1 tsp. salt
1 cup sugar
1 cup white vinegar
⅔-1 cup oil

In pot blend celery salt, mustard seed, salt, sugar, vinegar, and oil. Bring to a boil on stove for about 5 minutes. Pour over onion and cabbage, and chill.

This will accommodate up to 24 ounces of cabbage. If you use a total of 24 ounces of cabbage, increase the spices. Add ¼ cup more sugar and vinegar, but no more oil.