

Dale's Cole Slaw

Soak 4-5 Lb. Head of Cabbage in Cold Water

Shread Cabbage.

Shread Large Onion.

Mix.

$\frac{1}{2}$ Cup of Sugar (Cut down if you do not want it sweet.)

1 Tablespoon Salt.

1 Teaspoon Dry Mustard

1 Teaspoon Celery Seed

1 Cup Vinegar (Then add little More)

$\frac{3}{4}$ Cup oil (Crisco - Veg. Oil)

Mix Salt, Sugar & All rest.

Boil Mixture for three Minutes

Pour over Cabbage & Onion.

Put in Glass bowl with cover and refrigerate.