

Cabbage Slaw

1½ pound head of cabbage	½ teaspoon salt
1 cup granulated sugar	½ teaspoon celery seed
½ cup cider vinegar	1 tablespoon chopped fresh parsley
½ teaspoon ground white pepper	1 carrot, grated (optional)

Core the cabbage and shred or grate into slaw. Place in a large bowl and add the sugar, vinegar, pepper, salt, and celery seed. Press together with your hands until completely blended and liquid starts to form in the bottom of the bowl. Fold in the parsley and carrot (for added color and flavor). Cover and chill in the refrigerator for at least one hour.

Variation:

Creamed Cole Slaw:

Add 1 cup mayonnaise or ½ cup mayonnaise and ½ cup sour cream when mixing in the parsley.

Pepper Slaw:

Add 1 medium-size green bell pepper, chopped, and 1 medium-size red bell pepper, chopped.