

From Dalene Philpott:

German Slaw

Shred cabbage in large pieces and slice a large onion and separate into rings. Layer cabbage and onions, sprinkle with $\frac{3}{4}$ cup sugar. (use a total $\frac{3}{4}$ cup sugar and divide on layers)

Bring to a boil: 1 tsp. mustard
 1 $\frac{1}{2}$ tsp. salt
 1 tsp. celery seed
 1 cup vinegar

Remove from heat and add 1 cup cooking oil and reheat but do not boil.

Pour over cabbage mixture and keep in refrigerator 24 hours before serving.

Be sure liquid covers cabbage, stir several times during 24 hours.

Drain before serving.