

## Freezer Cole Slaw

- 1 medium head of cabbage, shredded
- 1 carrot, shredded
- 1 green pepper, chopped
- 1 tsp salt
- 1 cup vinegar
- 2 cups sugar
- 1 tsp celery seed
- 1 tsp mustard seed

Method – In a large bowl combine the vegetables and salt. Let that sit for an hour, then drain the liquid. After draining the liquid from the vegetables, combine the vinegar, sugar, celery, and mustard seeds in a saucepan. Bring the mixture to a boil, and boil for 1 minute. Gently stir the dressing into the drained vegetables. Allow to cool briefly, then spoon into plastic zip-top storage bags and freeze. When ready to use, defrost and serve chilled.