

## Village Inn Cole Slaw

**Dan Ralston's Kitchen**

**Serves 6**

This cole slaw is served at the Village Inn in Gambier, Ohio. It is my favorite slaw recipe. It has no oil or mayonnaise, so it has no fat but does use a lot of sugar. When I first read the recipe I didn't believe the large ratio of sugar to vinegar but tried it anyway. The salt extracts liquid from the cabbage to complete the dressing. For that reason you need to make this slaw at least 6-8 hours before you want to serve it.

2 Lb. Head green cabbage sliced to a fine shred.

1 Cup diced green pepper. (Optional)

1 Cup sweet diced onion. (Optional)

2 Cups sugar.

1 Tsp. Mustard seed.

1 Tsp. Celery seed.

1 1/2 Tsp. Salt

1/2 Cup White vinegar.

Place cabbage, onion and green pepper in a large, sealable storage bowl. (like Tupperware). Mix the remaining ingredients in a mixing bowl. Pour over the cabbage and toss to coat. Refrigerate for at least 6 hours, turning the slaw at least once.

Serve as a side dish for your summer grilled meals.

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