

Celeste's Coleslaw from The Silent Kitchen

For 40

10 pounds cabbage, shredded
2 cups onion, grated
3 medium green peppers, minced
1½ cups maple syrup
1½ cups salad oil
1½ cups cider vinegar
4 teaspoons celery seed
4 teaspoons salt

For 4

1½ pounds
½ cup
½ large
⅔ cup
⅔ cup
⅔ cup
1 teaspoon
1 teaspoon

Mix together cabbage, onion, green pepper, and maple syrup. Boil together the oil, vinegar, celery seed, and salt. Let cool and mix into other ingredients.

This is best if made 12–24 hours before serving, and keeps for about 3 days.

