



Cabbage Salad

This is a great any-time-of-the-year addition. It's like a bread & butter pickle recipe – only better. On hamburgers or with a BBQ it can't be beat.

1 large head cabbage, thinly sliced, about 1 gallon
3 green bell peppers, thinly sliced
2 red bell peppers thinly sliced
1 hot red pepper, diced (optional)
2 large sweet onions, thinly sliced
2 stalks celery, thinly sliced (optional)

6 cups vinegar
6 cups sugar
3 Tablespoons salt
3 Tablespoons yellow mustard seed
2 Tablespoons celery seed
1 teaspoon turmeric

Place sliced vegetables in a clean and sanitized gallon container. Not loose but don't over pack.

Boil remaining ingredients and pour over sliced vegetables. Cover and let cool to room temperature before refrigerating.

Keeps indefinitely if refrigerated.

This recipe appeared in the St. Paul Lutheran Church Cookbook (1975), Warren, PA courtesy of Marge Ristau. It was given to us by Warrenites, Dennis and Judy Wilson when they and we lived in Preston, CT.