

Zesty Vinegar Coleslaw

Makes 7 cups

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup vinegar

$\frac{1}{2}$ cup vegetable oil

1 teaspoon celery seed

1 teaspoon mustard seed

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon turmeric

1 large green cabbage, chopped fine (best to use food processor)
or two 1lb.-bags of preshredded cabbage from supermarket

1 medium green bell pepper, chopped

1 4-oz. Jar diced pimientos, drained

1 medium onion, chopped (optional)

Microwave first 7 ingredients in a 1-quart glass bowl at High 3 to 4 minutes or until thoroughly heated, stirring once. Let cool.

Combine cabbage, bell pepper, pimiento, and onion in a bowl.

Drizzle dressing, toss to coat. Cover and chill at least 8 hours or up to 3 days.