

FAVORITE RECIPES

Try out some recipes from your neighbors. If you have a favorite recipe that you would like to share, please send them along and we will add them to the cookbook.

Steve Robinson's North Carolina Cole Slaw

For a large group. If you have a smaller group cut in half

- 5 lb shredded cabbage (I buy the 5 lb shredded cabbage package from Gordon Food Store)
- 2 large onions - slivered (not diced)
- 4 cups apple vinegar
- 4 cups of sugar
- 3 cups of vegetable oil
- 4 Tablespoons of celery seed
- 8 teaspoons of dry mustard powder
- 4 teaspoons of salt

Mix all of the ingredients, except the cabbage, into a large bowl and stir. You may have to microwave it for a minute or two to help dissolve the sugar. Depending on your time, you can either put this mixture into the refrigerator and use it the next day or immediately pour it over the cabbage in a larger bowl. Periodically, turn over the cabbage.

Serve chilled or at room temperature.