

Coleslaw:

4 cups shredded cabbage
1-2 medium chopped green or red peppers
2 medium grated carrots

Dressing:

1 small chopped/grated onion
1/3 cup sugar
1/4 cup salad oil
1/2 cup cider vinegar (white vinegar works too)
1/4 cup water
sprinkle of salt
1/2 teaspoon celery seed (or dried dill)

Mix all dressing ingredients in small pan. Heat and stir to dissolve sugar (don't bring to boil). Mix together slaw in a large bowl. Stir in dressing. Let stand 6 hours or overnight in the refrigerator. It keeps for several days.

(The food processor makes this go fast. I use it to chop the onion, then empty that into my pan. Then I chop the peppers. Then switch attachments to grate the carrot and slice the cabbage. If your processor bowl is big enough, you can let the peppers, carrots, & cabbage all accumulate together before emptying it.)