

# *Favorite Recipes from The Village at Shrewsbury Residents*

## *Freezer Slaw*

**Submitted by Loretta Nace**



### *Ingredients*

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2 cups sugar	1 large chopped cabbage
1 cup vinegar	1 Tbsp. salt
¼ cup water	1 grated carrot
1 tsp mustard seed	1 diced green pepper
1 tsp celery seed	



### *Directions*

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1. Mix together sugar, vinegar, water, mustard seed, and celery seed in a saucepan. Bring to a boil and cook for one minute, then cool.
2. Cut large cabbage into 4-5 chunks, (I use a blender to make the cabbage small) place into blender (a small amount at a time), cover cabbage with water, blend, then drain water and place the cabbage in a large bowl.
3. Sprinkle cabbage with 1 Tbsp. salt. Allow to set for 1 hour.
4. Rinse and drain. Squeeze out liquid from cabbage.
5. Combine vegetables and vinegar mixture. Stir well.
6. Put in several small containers and freeze. Take out one when hungry for slaw.