

# Amish Coleslaw

## Ingredients:

- [Cabbage](#) - 1 head cabbage, cored and shredded (or 1 package coleslaw mix)
- [Onion](#) - 1 medium onion, finely chopped
- [White Sugar](#) - 1/2 cup white sugar
- [Vinegar](#) - 1/2 cup vinegar
- [Salt](#) - 1 teaspoon salt
- [Celery Seed](#) - 1 teaspoon celery seed
- [White Sugar](#) - 1 teaspoon white sugar
- [Prepared Mustard](#) - 1 teaspoon prepared mustard
- [Vegetable Oil](#) - 1/2 cup vegetable oil

## Instructions:

In large bowl, combine cabbage, onion, and 1/2 cup sugar. In small pan, combine vinegar, salt, celery seed, 1 teaspoon sugar, mustard and oil. Bring to boil, and cook for 3 minutes. Cool, then pour over cabbage mixture, and toss. Refrigerate overnight. (Adapted from [www.allrecipes.com](http://www.allrecipes.com))