

## CRUNCHY CABBAGE SLAW

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- 7 cups cabbage (½ medium head),  
chopped into large 1-inch slices
- 1 green pepper, finely chopped
- 3 medium carrots, peeled and shredded
- ⅓ cup vinegar
- ⅓ cup sugar
- 2 Tablespoons oil

1. Stir together all ingredients in a large bowl with salt and pepper to taste.
2. Cover and refrigerate 2 hours before serving.

### Cooking Tips:

- Discard the stem and seeds in the bell pepper.
- Celery or apples can be used to replace the pepper.
- Store this in the refrigerator for up to 2 days.

Serves 8: About ¾ cup per serving. Recipe Provided by *Nancy Hughes*.

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