

Crappie Cole Slaw Recipe (aka 9 Day Slaw)

1-head cabbage
1-large onion
1-cup sugar
3/4-cup Wesson oil (vegetable)
3/4-cup white vinegar
1 tsp. celery seed
1 tsp. dry mustard
2 Tbsp. sugar
1 Tbsp. salt

Chop cabbage and onion, layer in large mixing bowl, top with 1 cup of sugar, set aside.

Mix all other ingredients and cook until it boils. Pour over cabbage while still hot. Do not mix. Refrigerate in tightly covered container and let stand 4 to 6 hours (preferably overnight) before mixing together.

Note: I make my slaw 1 to 2 days before serving.