

# Coleslaw - Vinaigrette or Creamy

## Ingredients

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3 T vinegar  
2 T sugar  
2 T salad oil  
1/2 t caraway seeds  
1/4 t dry mustard  
1/4 t Salt  
1/4 t black pepper  
3 c green cabbage (shredded)  
1 c red cabbage (shredded)  
1 c carrots (shredded)  
1/4 c onion (sliced thin)

## Instructions

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Vinaigrette Dressing Preparation:

In a screw top jar combine vinegar, sugar, oil, caraway seeds, mustard, salt, and pepper. Cover, shake well. In a large bowl combine cabbages, carrots and green onion. Pour vinaigrette over cabbage mixture. Toss lightly to coat. Cover and chill for 2 to 24 hours.

Creamy Dressing Preparation:

Prepare ingredients as above, but omit the vinaigrette. In a small bowl stir together 1/2 cup mayo or salad dressing, 1 tablespoon vinegar, 1 to 2 tablespoons sugar, 1/2 teaspoon celery seeds, and 1/4 teaspoon salt. Pour mayo mixture over cabbage mixture. Toss lightly to coat. Chill 2 to