

Picnic Marinated Summer Slaw

Jacob · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

Oh this slaw has such a summer taste This easytoprepare slaw was given to me by a neighbor who said a little lady from her church gave it to her A refreshing and delightful change for slaws Tastes delicious after allowing to marinate for several hours Enjoy

Ingredients

- - 1 (10 ounce) package shredded cabbage - 1 cucumber
- peeled and chopped - 1 green bell pepper
- chopped (Optional) - 1 large tomato
- peeled and chopped - 1 bunch green onions
- chopped - ½ cup white sugar - ½ cup vegetable oil - ¼ cup white vinegar - salt and ground black pepper to taste

Instructions

1. Combine cabbage
2. cucumber
3. green bell pepper
4. tomato
5. and green onions in a large bowl. Cook and stir sugar
6. vegetable oil
7. vinegar
8. salt
9. and pepper together in a saucepan over medium heat until sugar dissolves
10. about 5 minutes. Remove from heat and allow to cool. Pour marinade over vegetables and stir to coat. Marinate slaw in the refrigerator for at least 2 hours.