

Freezer Slaw

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

Freezer slaw is a great makeahead slaw that stays crisp This is my husbands moms recipe thats been in the family for years I shred the cabbage and other vegetables in the food processor

Ingredients

- - 1 large head cabbage
- shredded - 1 green bell pepper
- finely chopped - 1 small small onion
- finely chopped - 2 carrots
- shredded - 2 cups boiling water - 2 teaspoons salt - 1 ½ cups white sugar - 1 cup water - ¾ cup cider vinegar - 2 teaspoons celery seed

Instructions

1. Combine cabbage
2. green bell pepper
3. onion
4. and carrots in a large bowl. Mix boiling water and salt together in a separate bowl and pour over cabbage mixture; set aside for salt to draw out extra water from vegetables
5. about 1 hour. Drain well. Mix sugar
6. 1 cup water
7. cider vinegar
8. and celery seed in a saucepan; bring to a boil. Cook and stir until sugar is dissolved
9. about 1 minute. Remove the saucepan from the heat and cool completely. Pour cooled sugar-vinegar mixture over drained cabbage mixture in a large bowl and toss until slaw is well mixed. Spoon slaw into resealable plastic bags; squeeze out excess air
10. seal the bag
11. and freeze. To Use: When ready to use
12. thaw in the refrigerator
13. drain any excess liquid
14. and mix in mayonnaise to suit your taste. From the Editor The nutrition data for this recipe includes the full amount of salt
15. as well as the sugar and vinegar mixture. The actual amount consumed will vary.