

## **Coleslaw with Maple Boiled Dressing**

(Salads)

1 – 3lb cabbage sliced or grated

2 – 3 carrots grated

4 stalks of celery thinly sliced

1 bunch green onions sliced

1 green pepper diced

$\frac{3}{4}$  cup white sugar sprinkled over prepared vegetables

### **Dressing**

1 cup vinegar

2 tsp prepared mustard

2 tsp celery salt

$\frac{1}{4}$  cup maple syrup

1 cup oil

### **Instructions:**

Mix all ingredients except oil and bring to a boil. Boil 2 minutes. Add oil and mix well. Pour hot dressing over the vegetable mixture and let stand, when cool, cover and keep refrigerated for up to 6 weeks.