



Surówka z Białej Kapusty

(Polish Cole Slaw)

Coleslaw – raw cabbage salad – is probably one of the most common salads in the world; however, there is something special about the Polish version

It is a lighter, non-creamy, spicier version that pairs perfectly as a light side with rich main dishes.

SALAD INGREDIENTS

- 1 medium cabbage, shredded
- 1 medium onion, sliced
- 1 small green pepper, chopped
- 1 carrot, grated
- ½ cup sugar

DRESSING INGREDIENTS

- 1 cup vinegar
- ¾ cup vegetable oil
- 2 teaspoons sugar
- 1 teaspoon salt
- ½ teaspoon garlic salt
- 1 teaspoon dry mustard
- 1 teaspoon celery seed

PREPARATION

1. Arrange vegetables in layers in a large salad bowl, sprinkling sugar over each layer.
2. Combine all dressing ingredients in a saucepan and bring to boiling.
3. Pour dressing over cabbage mixture. Cover and let stand for one hour. Mix well, re-cover, and refrigerate at least overnight for best flavor.