

Snappy Coleslaw

Serving size, 3/4 cup Yield: 4 Servings

Ingredients:

2 cups shredded cabbage
1/4 cup cider vinegar
1/4 cup water
2 tablespoons sugar
1/2 teaspoon mustard
1/4 teaspoon black pepper



Directions:

- 1. Wash and shred the cabbage with a knife or grater. Put in a mixing bowl.
- 2. Bring the vinegar and water to a boil in the saucepan. Remove from heat and add other ingredients except cabbage to the saucepan.
- 3. Continue to cook this mixture in the saucepan until the sugar is dissolved and hot, and then pour over the shredded cabbage.
- 4. Toss. Refrigerate until chilled to blend flavors.

Nutrition Facts: Calories, 40; Calories from Fat, 0; Total Fat, 0g; Saturated Fat, 0g; Trans Fat, 0g; Cholesterol, 0mg; Sodium, 5mg; Total Carbohydrate, 9g; Dietary Fiber, 1g; Sugars, 7g; Protein, 1g.

Source: Adapted by Alice Henneman, University Nebraska-Lincoln Extension, from: Eating Right is Basic, Nutrition Education Program, Michigan State University Cooperative Extension Service.