

## **Cucumber & Onion Slices**

Slice 1 medium cucumber and 1 small onion. Cover with sour cream sauce. Chill about an hour to let flavors blend. Sprinkle with salt, pepper and paprika.

**Sour Cream Sauce:** Mix gently  $\frac{1}{2}$  cup evaporated milk (not chilled) and 1 tablespoon vinegar or lemon juice. Let stand to thicken, about 5 minutes. Then stir in 2 tablespoons mayonnaise or salad dressing.

## **Country Cole Slaw**

2 carrots, thin sliced	4 tablespoons cream or milk
6 cups thin sliced cabbage	$\frac{1}{2}$ teaspoon salt
1 medium green pepper, diced	2 teaspoons sugar
$\frac{3}{4}$ cup mayonnaise	1 teaspoon celery seed
2 tablespoons vinegar	

Slice vegetables as indicated above (use food processor if available). Add remaining ingredients. Combine and chill. Makes 6 to 8 servings.

## **Pennsylvania Dutch Pepper Cabbage**

Grate 1 large head cabbage and:

1 medium green pepper finely chopped	1 small red pepper, finely chopped
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Mix and add to above vegetables:

$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup apple cider vinegar
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup water

## **Pennsylvania Dutch Pepper Slaw**

1 medium head cabbage	1 tablespoon mustard seed
1 large green pepper	1 cup sugar
1 tablespoon celery seed	$\frac{1}{2}$ cup vinegar
$\frac{1}{4}$ cup water	1 tablespoon salt

Shred cabbage and pepper. Add 1 tablespoon salt (will be very salty). Cover and refrigerate overnight. Squeeze out as much moisture as possible from cabbage. Add celery seed, mustard seed, sugar, vinegar, and water. Mix well. Will keep up to 3 weeks in refrigerator. Keep in covered container.