

Pepper Cabbage

1 medium head cabbage

1 green pepper

Put through grinder or blender and add:

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup vinegar

$\frac{1}{2}$ teaspoon celery seed

$\frac{1}{2}$ teaspoon mustard

Allow to refrigerate a few hours.

Copper Penny Carrot Salad

2 pounds fresh carrots, sliced into rounds
($4\frac{1}{2}$ cups)

$\frac{3}{4}$ cup vinegar

$\frac{2}{3}$ cup sugar

2 medium onions, thinly sliced and
separated into rings

$\frac{1}{2}$ cup cooking oil

1 teaspoon Worcestershire sauce

1 medium green pepper, cut into
thin strips

1 teaspoon prepared mustard

$\frac{1}{2}$ teaspoon salt

$10\frac{3}{4}$ ounce can condensed tomato soup

Cook carrots in boiling salted water until just tender, about 8-10 minutes. Drain. Combine with onion and green pepper in large bowl. Mix remaining ingredients. Pour over vegetables in bowl. Cover and marinate overnight. When ready to serve, drain and reserve marinade. Serve in lettuce cups as individual salads. Makes 5 cups.

Tomato And Onion Salad

Quarter 6 tomatoes

Diced onion

Add a little oil (1 tablespoon)

Lemon juice (one lemon)

Wine vinegar (2 tablespoons)

Salt, pepper, and garlic powder to taste