



OLD-FASHIONED SWEET-SOUR COLESLAW

From the kitchen of Mom Dudley

Ingredients:

1 medium head cabbage,
shredded (6 cups)
1 teaspoon salt
 $\frac{2}{3}$ cup sugar
 $\frac{1}{3}$ cup cider vinegar
1 cup whipping cream

Directions:

Sweet and creamy. But if you want your slaw foam like the hotel serves it. Mark suggests you dig in with both hands (gloves, please!) to froth it up.

1. Place cabbage in a bowl. Cover; chill for several hours or overnight.
2. Thirty minutes before serving, combine salt, sugar, vinegar, and whipping cream in a small bowl. Chill.
3. Just before serving, mix dressing into the cabbage. Makes about 12 servings. (Mark says the slaw tastes best when it's mixed up in big batches.)