

LONG-TIME SLAW

- 1 large head of cabbage**
- 4 medium onions**
- 1 bell pepper**
- 1 small jar of pimentos**

Chop all ingredients and mix well and refrigerate

LIQUID MIXTURE

- 1 pt. Of vinegar**
- 3 ½ cups of sugar**
- 1 tsp. Of mustard seed**
- 1 ½ tsp. Of celery seed**
- ½ tsp. Of tumeric**
- 1 tsp. Of salt**

Simmer for 6 minutes then cool...pour over slaw mixture and refrigerate...store in a glass bowl or jar at least 24 hours before serving...you may store in refrigerator for long periods of time...(glass jars only)