

## Recipe

### 24-Hour Cabbage Salad

## By

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## Ingredients

1 medium head cabbage, shredded  
½ medium head cabbage, shredded  
1 small red pepper  
1 cup shredded carrots  
1 cup shredded celery  
1 cup olives  
½ cup sugar

### Dressing:

1 cup lemon juice  
1 tbsp mustard seeds, roasted  
1 tsp Dijon mustard  
½ cup olive oil or any oil  
1 ¼ tsp salt  
½ tsp black pepper  
Dash of hing

## Preparation

To prepare salad, place cabbage, pepper, carrot, celery, olives, and sugar in a large-size bowl.

To prepare dressing, combine lemon juice, mustard, oil, salt, pepper, and mustard seed in a small saucepan. Bring to a boil over medium heat. Boil 3 minutes. Pour over cabbage mixture, and stir well. Cover and refrigerate 24 hours. Stir again before serving.

## Serves

16

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