RECIPES FROM TRIXIE MATKOWSKI AND HER FRIENDS AND RELATIVES

JOAN WOJCIESON'S COLE SLAW RECIPE HANDED DOWN FROM HER GRANDMOTHER

(Joan is a dear friend of mine from the old neighborhood. This recipe is a little twist from the standard cole slaw recipe because the dressing is heated and Grandma Wojcieson used to buy bagged coleslaw then dress it.

2- 1 lb. packages of coleslaw

BRING TO A BOIL:

- 2 chopped onions
- 1 cup sugar
- 1 cup vinegar
- 1 tsp. celery seed
- 1 tsp. salt
- 1 tsp, dry mustard
- ¼ tsp. pepper.

REMOVE FROM HEAT AND POUR IN 1 CUP OF VEGETABLE OIL.

Pour over coleslaw, mix, and let it set for at least twenty-four hours in the fridge before using.

Joan says that this lasts a long time in the refrigerator.