

Our State eats

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Uncle Tweet's Slaw

Yield: 3 quarts.

- 3 cups apple cider vinegar**
- 2 cups sugar**
- 1 tablespoon salt**
- 2 tablespoons celery seed**
- 1 head green cabbage, washed and shredded**
- 2 green bell peppers, sliced lengthwise**
- 2 large tomatoes, cut into wedges**

In a glass mixing bowl, whisk together vinegar, sugar, and salt until sugar dissolves. Whisk in celery seed.

In a large mixing bowl, toss together cabbage, bell peppers, and tomatoes. Firmly pack quart-size Mason jars with slaw mixture. Pour vinegar mixture into each jar and fill to the top. Refrigerate overnight before serving.

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