



Ingredients:

1 medium head cabbage
2 cups sour kraut (well drained)
3 carrots
3/4 cup oil
3/4 cup vinegar or lemon juice
salt
1/2 cup sugar

Directions:

Option1:

Cole Slaw (Surowka z bialej kapusty)

Shred cabbage and carrot. Cut onions. Alternate layers of cabbage and carrots and sprinkle each layer with sugar. A coarsely grated, peeled apple may be added. Mix in oil and vinegar. Add salt and pepper to taste. Will keep up to 1 week in fridge.

Option 2:

Mix all the ingredients from option 1 with one cup well drained sour kraut. Works perfect as a side salad served with fish and potatoes.

Smacznego!



