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Summer Slaw Salad

- 1 Small head cabbage, shredded
- 1 Small white onion, chopped
- 1 Green bell pepper, chopped
- 1 Red bell pepper, chopped
- 1 Small carrot, shredded
- 1/2 Cup cider vinegar
- 3 Tbsp white sugar
- 1/2 Tsp salt
- 1/4 Tsp freshly ground black pepper
- 1/2 Cup vegetable oil

In a large salad bowl, place the cabbage, onion, green bell pepper, red bell pepper and carrot. Combine the vinegar, sugar, salt, pepper and vegetable oil in the bowl with the vegetables. Toss the mixture until the vegetables are fully coated with the marinade.

Makes 6 Servings