Vinegar Slaw
Makes about 4 cups

3 cups chopped red or green cabbage  2 T cider vinegar
1 cup shredded carrots  3 T Olive oil
1/2 cup finely sliced sweet onion  1 t celery seed
1 t paprika  1 T prepared mustard
1 T sugar  1/4 t salt

In a medium bowl combine cabbage, carrots, and sweet onion. In a small bowl combine remainder of ingredients and stir until incorporated. Pour the dressing over the vegetables and toss thoroughly. Refrigerate at least 1 hour before use.

Nutrition information per serving (1/3 cup): 50 calories, 3.5g fat (0.5 g saturated fat), 1g protein, 75mg sodium, 1g dietary fiber. Excellent source of vitamins A and C.