

Sauerkraut Salad

Yield: 25

Ingredients:

3 qt Sauerkraut, shredded and drained
3 onions
6 stalks celery, chopped
3 green bell peppers, chopped
3 carrots, peeled and chopped
12 oz roasted red peppers, drained
1 Tbsp mustard seed
4.5 c granulated white sugar
24 oz vegetable oil
12 oz cider vinegar

Directions:

1. In a large mixing bowl, mix together the sauerkraut, onion, celery, bell pepper, carrot, roasted red pepper, and mustard seed. Set the mixture aside.
2. In a medium saucepan, mix together sugar, oil and vinegar. Bring mixture to a boil. Remove from heat.
3. Pour sugar mixture over the sauerkraut mixture. Cover, and cool in refrigerator for at least 5 hours before serving.