

## **Joe Theismann's Super (Bowl) Slaw**

This recipe is credited to Joe Theismann, the famous Washington Redskins quarterback who is a restaurateur in the Washington D.C area.

1 1/2 heads cabbage, finely shredded  
1 green bell pepper, finely chopped

For dressing:

1 medium onion  
1 3/4 cups granulated sugar  
1 teaspoon celery seed  
2 teaspoons salt  
1 teaspoon dry mustard  
3/4 cup cider vinegar  
2 cups vegetable oil

For dressing: Put onion, sugar, celery seed, salt, dry mustard, vinegar and oil in container of electric blender or food processor. Blend until smooth.

Toss dressing with shredded cabbage and chopped green pepper.

Yield: 8 to 10 servings; about 3 cups dressing.