Summer Coleslaw

Makes 4 servings

From Dishing Up Maryland

3 c. finely shredded cabbage

1 c. finely shredded carrots

¼ c. finely chopped green bell pepper

½ c. Old Fashioned Boiled Dressing (recipe follows)

2 tsp. sour cream

1. Make the Old Fashioned Boiled Dressing
2. Combine the cabbage, carrots, and green pepper in a medium bowl.
3. Pour the dressing over the cabbage mixture and toss well. Add the sour cream and mix thoroughly. Refrigerate for at least 30 minutes before serving.

Old Fashioned Boiled Dressing

3 eggs

1 c. milk

2 tbsp all-purpose flour

2 tbsp. sugar

1 tsp. salt

1 tsp. dry mustard

1 tsp. celery seeds

½ tsp. freshly ground black pepper

½ c. hot cider vinegar

Whisk together the eggs and milk in a small saucepan. Add the flour, sugar, salt, mustard, celery seeds, and pepper, and cook over low heat, whisking constantly until the dressing is smooth and thick. Remove from heat and whisk in vinegar. Refrigerate until ready for use. Keeps several weeks in refrigerator.