

## Freezer Cabbage

2 medium heads of Cabbage shredded  
(about 6 cups)

2 tsp. salt

2 cups sugar

2 cups water

2 cups apple cider vinegar

2 tsp. celery seed

2 tsp. mustard seed

} grind up to  
fine texture

2 medium sweet red peppers chopped

2 medium carrots shredded

1 sweet onion chopped (optional)

Place cabbage in a large bowl, toss with salt and let set for an hour.

Meanwhile, in a large saucepan combine water, vinegar, celery + mustard seed, and sweet peppers. Bring to boil for 1 minute. Remove from heat to cool.

Drain liquid off cabbage. Add carrots + onions to cabbage mix. Add the sugar water and stir well. Let cool completely before putting into freezer bags. Then bag up portions and freeze. Good for 3 months.