

Cold Slaw With Sour Cream Dressing

Chop finely 1 head of cabbage. Set in a cold place until ready to serve, then cover with a dressing made as follows: One cup of sour thick cream, whipped until stiff, add gradually $\frac{1}{2}$ cup of strong vinegar and $\frac{1}{2}$ cup of granulated sugar, alternately. Add $\frac{1}{2}$ teaspoon each of salt and black pepper. Pour over the cabbage, stir well, and serve.