

Sweet Onion Slaw

3/4 cup sugar

1 1/2 cups white vinegar

3 lbs. Sweet onions

1/3 cup mayonnaise

1 tablespoon chopped fresh parsley

Combine sugar and vinegar in a large mixing bowl. Whisk until sugar is dissolved.

Slice onions in half and slice thinly, creating half moons. Add onion slices to vinegar. Cover and refrigerate for 8 hours, stirring occasionally.

Drain onions well. Add mayonnaise and parsley.

Serves 8

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