## Local Color Cabbage Casserole

- 8 cups cabbage, cut into pieces
- 1 white onion, chopped
- 1 teaspoon salt
- 1 can cream of celery soup
- 1-1/2 cups mayonnaise
- 1-1/2 cups Cheddar Cheese, shredded
- 1 sleeve Ritz Crackers, crushed
- 1/2 stick butter or margarine

Place cabbage and onions in a large boiler, cover with water, and cook until fork tender.

Remove from heat and drain. In a large mixing bowl, combine cabbage, onions, celery soup, mayonnaise, and cheese. Mix thoroughly.

Place mixture in a 9"  $\times$  13" greased baking pan. Top with the crushed Ritz Crackers, and drizzle with the melted butter.

Bake at 350 degrees for 20 to 25 minutes, until bubbly and cheese is melted. You may substitute any variety of creamy soup, such as chicken, broccoli, or asparagus with equal success.