

Sauerkraut Salad

Mix all the ingredients together and refrigerate overnight or a day or two for the flavors to meld.
Serve cold.

4 cups - sauerkraut
1 onions, chopped
2 stalks celery, chopped
1 Bell pepper, chopped
1/2 cup cultured carrots, chopped
1/2 cup fermented bell pepper
1 teaspoon mustard seed
1/4-1/2 cup of maple syrup or cane sugar
1 cup virgin olive oil or avocado oil
1/2 cup kombucha or apple cider vinegar