

ASIAN SLAW

INGREDIENTS

2 lbs. Cabbage (about 1 medium head)

2 Medium Carrot

1 Red Bell Pepper

½ small Red Onion

½ bunch Cilantro, leaves picked off stem

Dressing:

¼ Cup Rice Wine Vinegar

¼ Cup Sugar

1 teaspoon Celery Salt

½ teaspoon Dry Mustard Powder

½ teaspoon White Pepper

1 Tablespoon Toasted Coriander Seeds, ground

¼ Cup Grapeseed Oil

DIRECTIONS

Finely slice (1/8" thin) Cabbage.

In a colander toss Cabbage with a sprinkling of Kosher Salt and allow juices to run out, about 1 hour.

Meanwhile finely slice Bell Pepper, Onion and Carrot.

Combine all dressing ingredients and whisk until Sugar is dissolved.

When ready to serve, use tongs or your hands to combine the vegetables with the dressing.

Roughly chop Cilantro leaves and scatter on top of the Slaw.