



This slaw may not be a little bit country or a little bit rock 'n' roll; but it is a little bit Asian and a little bit Latin. Try this for a refreshing summer treat.

Yield: 6 servings

2 cups red cabbage, shredded
Kosher salt, as needed
1/4 cup soy sauce, use gluten free sauce
1 tablespoon rice wine vinegar
1 tablespoon sugar
1 teaspoon garlic, minced
Red pepper flakes, to taste
1 teaspoon lime juice, or to taste

1 cup jicama, shredded
1/2 cup carrot, shredded (optional)
2 teaspoons canola oil
Kosher salt, to taste
Black pepper, to taste
1/2 cup mint leaves, coarsely chopped
2 grapefruit, segmented

Cover cabbage with salted water and set aside.

Combine soy, vinegar, sugar, garlic, chile, and lime juice; TSA; add more lime juice to taste if desired. Set dressing aside.

Combine jicama, carrot, and oil.

Drain cabbage, crush it a bit in your hands to remove excess water then toss with jicama mixture.

Toss cabbage mixture with soy dressing

Taste and adjust seasoning as needed.

Mound in a bowl and top with mint and grapefruit sections.

Try candied pecans or walnuts as an additional garnish.



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