

Southeast Asian-Style Napa Cabbage Slaw

From "Limes in Your Kitchen," by Chris Schlesinger and John Willoughby (William Morrow, 1998).

Ingredients

- For the dressing:
 - 1/4 c. sesame oil
 - 1/4 c. rice wine vinegar
 - 1/4 c. soy sauce
 - 1/4 c. sugar
 - 2 T. minced fresh ginger root
 - 1 T. minced fresh chile pepper
 - Salt and freshly cracked white pepper to taste
- For the salad:
 - 1/2 c. unsalted peanuts
 - 2 T. Tabasco sauce
 - 1 T. vegetable oil
 - 1 1/2-lb. head napa cabbage, outer leaves removed, inner leaves washed, dried and cut into thin strips
 - 1 c. loosely packed fresh cilantro leaves
 - 3 scallions, tops and bottoms trimmed, white and green portions cut into thin strips
 - 1 medium carrot, peeled and cut into very thin strips
 - 1 red bell pepper, seeded, halved and cut into very thin strips

peanuts are nicely browned, 12–15 minutes. Remove the peanuts from the oven and chop them roughly.

3. In a large bowl, combine the cabbage, cilantro, scallions, carrot and red pepper. Stir the dressing well; pour on just enough to moisten the ingredients (there will be some dressing left over), and toss to coat. Garnish with peanuts and serve. Makes 4–6 servings.

Directions

1. Preheat the oven to 350 degrees. In a small bowl, combine all the dressing ingredients and whisk together well. Set aside.
2. In a small bowl, combine the peanuts, Tabasco and vegetable oil and mix well. Spread the peanuts on a small ungreased baking sheet and roast in the oven until