

Red Cabbage Slaw

½ head of red cabbage, shredded
2 medium carrots, cut into matchsticks
1 Hakurei turnip, cut into matchsticks
1 handful cilantro, chopped
¼ cup chopped chives or green onions
2 tsp Tajin lime and red pepper seasoning
3 tbsp vinaigrette of choice, like the one listed for the Strawberry Blue Cheese Salad



Everyone should have a good red cabbage slaw recipe in their pocket. But what exactly makes a red cabbage slaw special from a green cabbage one? Aside from the obvious color difference, red cabbage slaws are almost exclusively non-mayonnaise based. This is for the simple reason that the purple color loves to bleed all over everything. If you used a mayonnaise dressing on it, the entire thing would turn a rather shocking shade of pink. So, for this recipe, we're skipping the mayo and just using a vinaigrette. You can make your own. I rather like the dressing on the Strawberry Blue Cheese Salad, but even just a squeeze of lime and a drizzle of oil will do the trick. Though, to be honest, I often just use a bottled Italian or French vinaigrette.

While this is technically a slaw (because of the shredded texture), you can also just eat it as a salad. And, if you're not a fan of cilantro, you can use the leaves from a bunch of celery. The Tajin is something you cannot skip. You can find it in the Mexican section of the grocery store. Or you can find about 18 different kinds of Tajin in any Hispanic grocery store. It's an extremely popular, very versatile seasoning. The most common type is a mix of lime powder and cayenne. It's tart, spicy, salty, and everything delicious in the world. I love it in Bloody Mary's, and especially on crunchy veggies.

This is a super complicated recipe. Ready? Toss everything together in a bowl. Taste, and adjust for salt and acid. Add more vinaigrette, or Tajin, or lime juice, as your palette wants.

Serve immediately, before the cabbage starts to bleed and the cilantro turns olive green.