

Sweet Slaw

¼ cup white balsamic, apple cider, or champagne vinegar

¼ cup honey (I like Eastaboga)

¼ cup olive oil

1 tsp salt

½ jicama, shredded

1 apple, shredded

½ kohlrabi, shredded

½ stalk celery, sliced very thin



I love slaw. There are so many kinds. Red and green and napa. Mayonnaise and yogurt, citrus, and olive oil. Savory, tart, fruit! There are so many to enjoy! This sweet one is a welcome surprise and a change from the normal cabbage ones. It's almost a fruit salad. Jicama and kohlrabi are both sweet and a little spicy. The crunch in this slaw is absolutely delightful. The celery seems like a curveball, but the fresh acidity is necessary. Keep the celery sliced very thin (I used a mandolin) so that no one must deal with that weird celery stringy texture.

Put the olive oil, honey, salt and vinegar in a bowl, and whisk until smooth. Add in all the veggies (and the apple) and mix thoroughly. Let the mix marinate for an hour or so in the fridge before serving.

Don't be surprised if more liquid is in the bowl after it chills. All of the things in the slaw have a lot of water and it's inevitable that it will come out with the salt in the dressing.