

Cole Slaw

- 2 to 3 pound cabbage, cored and shredded
- 1 yellow onion, chopped
- 4 jalapeno peppers, seeded and minced
- 3 plum or Roma tomatoes, chopped
- 4 scallions, chopped
- 3/4 cup extra virgin olive oil
- 3/4 cup red wine vinegar
- 3 tablespoons honey
- 1-1/2 tablespoons Dijon mustard
- 1-1/2 teaspoons mustard seed
- 1 teaspoon salt
- 1 teaspoon black pepper
- 4 cloves garlic, minced

Cover shredded cabbage and chopped yellow onion with boiling water. Let soak for 3 to 4 minutes, then drain.

Add jalapenos, tomatoes and scallions. Toss well.

Combine oil and vinegar. Whisk well, until emulsified.

Whisk in honey, mustard, mustard seed, salt, pepper and garlic.

Mix well, cover and chill.

Serves: dozens

Preparation time: 90 minutes, plus time to chill

– [Subscriptions \(1\)](#)

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