

# Cutido Salad

- 1 teaspoon kosher salt
- 1/2 cup white vinegar
- 1 tablespoon white sugar
- 2 cups of green cabbage, shredded
- 2 carrots, peeled and diced small
- 1 red onion, peeled and julienned
- optional: 1 jalapeno pepper, minced
- Oregano and fenugreek to taste

Start a large pot of water boiling with 1/2 a teaspoon of salt.

In a small saucepan, combine the remaining 1/2 teaspoon of salt with the white vinegar and the white sugar. Bring to a simmer and remove from heat.

Drop the cabbage, carrots, onion and optional jalapeno into the boiling pot of water. After five minutes strain the vegetables and cool quickly under cold running water.

Pat the vegetable dry. Combine the vegetables with the warm vinegar-sugar-salt dressing. Refrigerate overnight.

Serves: 4(?)

Preparation time: 20 minutes, plus time to chill

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