



Asian Coleslaw with Peanut Dressing

If you only knew how many recipes I have for coleslaw! It seems like there's at least one from every country in the world! This one is great with any Asian inspired meal and would go well with ribs, chicken or pork chops and I think would be a great addition to a barbecue. Just remember to dress the salad just before serving.

Makes Approximately 8 Servings

For the Dressing:

6 Tbsp. rice vinegar (not seasoned)
6 Tbsp. vegetable oil
5 Tbsp. creamy peanut butter (I would suggest a natural style with no sugar or salt added)
3 Tbsp. soy sauce
3 Tbsp. golden sugar (packed), if you have palm sugar feel free to substitute it for the golden
1 ½ Tbsp. peeled, grated fresh ginger
1 ½ Tbsp. minced garlic
½ tsp. Sriracha sauce (or to taste)

For the Coleslaw:

5 cups thinly sliced red cabbage (use a mandoline if you have one)
2 cups thinly sliced red cabbage (as above)
2 large red bell peppers (or 1 red & 1 orange), cut into very thin strips
2 medium carrots, peeled, cut thin strips (or use a food processor), I have an old Mouli, so I used it
8 green onions, thinly sliced
½ cup chopped fresh cilantro
Salt & freshly ground black pepper to taste

Make the Dressing:

Whisk dressing ingredients together in a small bowl. Pour into a jar with a lid so you can shake it up when you come to dress the coleslaw. You can make this the day before; just remove the dressing from the fridge 30 minutes before you want to use it. I always make the dressing ahead as I find it helps to blend the flavours.

Make the Coleslaw:

Combine the salad ingredients in a large serving bowl. Add the dressing & toss to coat. Season with salt & pepper & serve.

Phyllis

