

Asian Slaw (adapted from *Simply Recipes*)

http://www.simplyrecipes.com/recipes/asian_coleslaw/

Ingredients

1 Tbsp creamy peanut butter
6 Tbsp vegetable oil
1/2 teaspoon toasted (dark) sesame oil
4 Tbsp seasoned rice vinegar (if seasoned rice vinegar is not available, add a teaspoon or two of sugar to regular rice vinegar)
4 cups thinly sliced cabbage (Napa, green, purple, or a combination)
1/2 cup grated carrots
1/4 cup toasted, salted, peanuts

optional
cilantro
scallions

1 Dressing. Place peanut butter in a medium bowl. Add oils and whisk til smooth. Whisk in the seasoned rice vinegar and do a taste test. Depending on how you like your dressing, how salty your peanut butter is, how seasoned your rice vinegar is, you may want to add a little more vinegar, a little more sugar, or a little salt. (Makes about 3/4 cup of dressing.)

2 Toast peanuts. Stir a little with a wooden spoon until the peanuts begin to get browned in spots and you can smell the toasting aromas. Remove peanuts from pan to a dish.

3 In a large bowl, toss the sliced cabbage, grated carrots, and peanuts together, and any other optional ingredients you care to add (like a little chopped cilantro or green onions). Right before serving, mix in the dressing.

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