Colorful Cole Slaw with Fresh Garlic and Herbs

The delightful thing about this salad is its versatility. By varying the types of cabbage, peppers, onions and herbs, you can have a different cole slaw each time you make it. Yield: about 2 quarts

8 Cups assorted Puget Sound Fresh cabbages, finely shredded (green, purple, Nappa,
Savoy)
1 Cup assorted peppers, very thinly slivered (any color bell, Anaheim, or Gypsy peppers, or a bit of jalapeno for a spicy bite)
1 cup assorted onions, thinly slivered or sliced (red, yellow, or scallions, which are also called green or spring onions)
1 Cup Puget Sound Fresh herbs, finely chopped (flat leaf parsley, dill, cilantro, thyme)

<u>Dressing</u>

1/4 Cup mayonnaise or silken tofu
2 Tablespoons lemon juice or vinegar (white wine, rice or tarragon vinegar)
1/2 - 1 teaspoon minced garlic or garlic paste
salt and pepper to taste

1. Place all of the vegetables and herbs in a large bowl.
2. Mix all dressing ingredients until very smooth. If you use tofu, mix in food processor, blender or with an egg beater. Taste and adjust seasonings
3. Combine well and chill.

Best eaten with 2 days.

From Golda Simon, Food From the Heart

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS
www.pugetsoundfresh.org

This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.