

GINGERY RED CABBAGE AND PEA SLAW WITH CILANTRO, LIME AND PEANUTS

For the Dressing:

- 3 tablespoons freshly squeezed lime juice
- 1 tablespoon plus 1 teaspoon dark or light brown sugar
- 1 tablespoon grapeseed or other neutral oil
- 1 tablespoon low sodium tamari or soy sauce
- 1 tablespoon plus 1 to 2 teaspoons finely chopped fresh ginger
- 2 to 3 teaspoons tahini or smooth natural peanut butter
- 1 ½ teaspoons minced fresh garlic
- Kosher salt

For the Slaw:

- 4 cups finely slivered red cabbage
- 2 to 2 ½ cups sliced snowpeas and/or sugar snap peas (or a combination that also includes some freshly shelled peas)
- 1/3 cup chopped cilantro
- 1/3 to ¼ chopped roasted peanuts
- ½ teaspoon kosher salt
- 1/3 cup chopped (or small wedges) radishes
- A few tablespoons small herb leaves (mint, basil, cilantro) or herb flowers

Directions:

Make the dressing:

1. In a small bowl, combine the lime juice, brown sugar, oil, tamari or soy sauce, ginger, tahini or peanut butter, garlic and a pinch of salt. Whisk vigorously to combine well.

Make the slaw:

1. Have ready a shallow serving platter. In a medium bowl, combine the cabbage, most of the peas (save some for garnish), the cilantro, half of the peanuts, and ½ teaspoon salt. Toss well. Add all but about a tablespoon of the dressing and toss thoroughly.

2. In a small bowl, combine the radish pieces, any reserved peas, and that last tablespoon of dressing. Toss.

3. Arrange the cabbage-pea mixture on your serving platter. Garnish liberally with the remaining peanuts, the reserved radish-pea mixture, and the herbs. Bring to the table to serve family-style.