

Mexican Slaw

Serves 6

- 1 lb. shredded cabbage or a 1 lb. package coleslaw mix
- ½ med. red onion, cut in half lengthwise and thinly sliced crosswise
- 4 oz. can jalapeños, chopped (for medium spicy, adjust to your taste) or 2 (or more to taste) roasted, skinned and minced jalapeños or 2 finely minced fresh peppers
- 3-4 Tbl. granulated sugar
- 1 Tbl. sea salt
- 1 tsp. freshly ground black pepper
- 1 Tbl. Dijon mustard
- ½ Tbl. garlic powder (not garlic salt) or 2-3 garlic cloves mashed to a paste
- ½ c. vinegar (white wine, champagne, rice wine or cider vinegar)
- ⅓ c. canola, safflower or other mild cooking oil
- ¼ c. fresh cilantro leaves, tightly packed

Mix the cabbage with the onion and the desired amount of jalapeños in a large bowl.

Bring vinegar, oil, sugar, salt, pepper, mustard and garlic powder to a boil, stirring until sugar dissolves. Pour over the slaw and stir (it will look like there is not enough dressing for the amount of cabbage, but as the cabbage breaks down, you will have plenty). Cover tightly. Let sit on the counter for 2 hours (tossing occasionally while it marinates), then refrigerate for at least 4 hours.

About 2 hours before serving drain extra liquid from the slaw and refrigerate. Just before serving mix in cilantro.

Note: To serve 4 as a main course, divide equally on to 4 plates and top with cooked chicken, beef, pork or shrimp.