

## Asian Winter Slaw

Serves 4

- 4 c. daikon radish, peeled and julienned into 1 inch sticks
- 3 c. cucumber, seeded and julienned into 1 inch sticks
- Juice of 1 lemon
- 1 tsp. granulated sugar
- 1 tsp. rice wine or mirin or sherry
- 1 Tbl. toasted sesame oil
- 3 Tbl. grapeseed or other mild oil
- salt, white pepper and cayenne or red pepper flakes to taste
- 1 pear, peeled and julienned into 1 inch sticks

Soak radish and cucumber in cold water for 10 minutes. Drain and place in cheesecloth or a tea towel and squeeze dry. Meanwhile, make the dressing. Whisk together lemon juice, sugar, rice wine and sesame oil. Whisking constantly, slowly add grapeseed oil and continue whisking until mixture has emulsified. Season and set aside. In a large bowl add daikon and cucumber and the dressing. Peel and julienne the pear at the last minute and mix into the slaw. Serve on top of lettuce leaves.