

MOM'S CABBAGE SALAD

Yield: 4 to 6 portions

Ingredients	Amounts
<i>Dressing</i>	
Yellow onion, thinly sliced	¼ cup
Red chiles, fresh, chopped	1-2 ea.
Fish sauce	2 tsp.
Lime juice, fresh	3 Tbsp.
Salt	1 tsp.
Sugar	3 Tbsp.
Water	2 Tbsp.
White vinegar	2 tsp.
 <i>Salad</i>	
White cabbage, shredded, soaked in cold water for 15 minutes, drained, dried	½ head
Carrots, shredded, soaked in cold water for 15 minutes, drained, dried	1 cup
Cucumber, English or hot house, halved, thinly sliced	½ ea.
Mint leaves, fresh, chopped	¼ cup
Cilantro sprigs, fresh	5 ea.
Fried shallots, for garnish	3 Tbsp.

Method

1. Combine the dressing ingredients in a small mixing bowl and blend well. Set aside.
2. Dressing can be made in advance and stored in the refrigerator for up to two weeks.
3. Toss the cabbage, carrots, cucumber, mint, and cilantro together in a large salad bowl.
4. Add the dressing a little bit at a time, and continue to toss gently.
5. Garnish with fried shallots.

Recipe credit: Mai Pham, as presented at the 2008 Flavor, Quality, and American Menus retreat.
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