

Slaw

This simple crunchy, garlicky, and briny vinaigrette-based slaw is one of our favorite side dishes for picnics and barbecues. Take a whole recipe to your next potluck. A half-recipe will make four large side dish servings.

Tools

Nonreactive mixing bowl or measuring cup with at least two cup capacity
Very sharp kitchen knife (or mandoline)
Large nonreactive mixing bowl

Ingredients

One recipe Crushed Garlic
6-8 tablespoons premium extra virgin olive oil
4 tablespoons red or white wine vinegar
Freshly ground black pepper
One head Savoy or Napa cabbage

Method

Combine first three ingredients in small bowl or measuring cup. Add a few twists of freshly ground black pepper and stir enough to emulsify into a vinaigrette.

Core and quarter cabbage. Set aside core in refrigerator for the next time you make stock (or feed it to the chickens).

Carefully slice cabbage as thinly as you can.

Put sliced cabbage in large bowl. Pick out large leaf stems (veins) and set aside with core.

Stir vinaigrette once more to emulsify, then drizzle evenly over cabbage. Stir cabbage until evenly coated.

Refrigerate until served. Stir before serving to coat cabbage with vinaigrette that settles to bottom of container.

Best served very cold and eaten immediately.

Variations

If you want to be fancy, make the crushed garlic with a pinch of Herbes de Bubba.

Comments

Choose your olive oil wisely. Premium organic extra virgin olive oil from the first pressing will yield the best results. You will be able to taste the difference. Your local specialty food store is likely to be a good source.

If you like a less-crunchy slaw, make it one day in advance. The vinaigrette will slightly “cook” the cabbage and make it more tender. Stir before serving to coat cabbage with vinaigrette that settles to bottom of container.

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