

## **Our Own Cole Slaw**

(We serve this as a side in the barn!)

1 cup vinegar (we use white - cider is good, too)

3/4 teaspoon salt

1 1/3 cup sugar

1/8 teaspoon white pepper

1/3 cup vegetable oil

3/4 teaspoon celery seed

2 1/2 pounds cabbage (white, red or a mixture), shredded

1/2 cup matchstick carrots (optional)

Kohlrabi, radishes or Daikon radishes, to taste (optional)



In a large bowl or container, combine vinegar, salt, sugar, pepper, oil & celery seed. Stir until well combined. Add all the components of the slaw mix. Shake or stir.

It will seem like there is not enough dressing -- just let it sit for a half hour or so, and give it another toss. The cabbage will wilt down and be tasty and delicious!

## **Notes about Daikon Radishes**

- Native to Asia, Daikons are very long carrot-shaped radishes -- they can weigh 1 to 2 pounds!
- They have a white flesh that is juicy and a bit hotter than that of red radishes.
- They are usually served cut up or grated.
- In Japan, finely chopped or grated daikon is used as a condiment; serve with broiled fish or chicken, or mix it with yogurt or lemon juice to make a zesty salad dressing.
- Daikon can be used to flavor vegetable soups and stews: cut into good-size chunks and cook just until crisp-tender.
- Daikon are very low in calories -- about 85 calories for a 1-pound daikon. They are good sources of vitamin C.