

Thai Red Cabbage Slaw

SERVES APPROXIMATELY 18

You can buy fish sauce at large supermarkets and Asian grocery stores.

3 lbs.	red cabbage, cored and finely shredded
1 ½ cups	coarsely chopped mint
1 ½ cups	coarsely chopped cilantro
12	green onions, thinly sliced
6	cloves garlic, minced
9 Tbsp.	lemon juice
4 ½ tsp.	sugar
1 ½ tsp.	salt
1 ½ tsp.	pepper
½ cup	fish sauce
¾ cup	vegetable oil
1 ½ cups	coarsely chopped peanuts
¾ cup	sesame seeds, toasted

Combine the cabbage, mint, cilantro and green onion. Stir the garlic, lemon juice, sugar, salt, pepper and fish sauce together. Slowly beat in the oil. Pour over the cabbage mixture and toss well. Toss in the peanuts and sesame seeds just before serving.