

 **Cooking**

Lowcountry Pickled Coleslaw

(/recipes/1017499-lowcountry-pickled-coleslaw)

Yield: 8 servings

Ingredients

FOR THE SLAW:

5 cups chopped green cabbage
(½-inch pieces)

2 cups chopped purple cabbage
(½-inch pieces)

½ heaping cup chopped Vidalia or
other sweet onion

½ cup finely diced carrot

½ cup finely diced red bell or other
sweet pepper

Preparation

1. Make the slaw: Put the chopped and diced vegetables in a bowl or other container that will fit in the refrigerator.
2. Make the dressing: Crush the garlic, and with the side of a knife work the salt into the clove until it makes a rough paste. Add the garlic paste, ginger, vinegar, oil and 1/3 cup water to a saucepan and bring to a low boil. Cook for 3 or 4 minutes, stirring now and then. Remove from heat. Allow to cool for 1 or 2 minutes, then pour over the vegetables, tossing well to combine. Refrigerate 4 hours or overnight.
3. Just before serving, toss with the lime juice and a few grinds of black pepper. Taste and add salt if needed.

FOR THE DRESSING:

1 large clove garlic

½ tablespoon salt, more to taste

1 tablespoon minced ginger

⅓ cup rice wine vinegar

½ cup olive oil

FOR SERVING:

Juice of 1 freshly squeezed lime

Salt and freshly ground pepper

Adapted from Ben Moïse