

SPICY KOHLRABI CARROT AND RED CABBAGE COLE SLAW, SZECHUAN-INSPIRED VINAIGRETTE

INGREDIENTS

1/2 cup peanut oil
1 tablespoon sugar
1 cup rice vinegar
1/2 teaspoon ground Szechwan peppercorns
1 teaspoon red pepper flakes
3 kohlrabi, peeled and sliced to matchsticks
2 carrots, peeled and sliced to matchsticks
1 small head red cabbage, shredded to 1/8-inch ribbons
1 cup sliced scallions
Salt and black pepper, to taste

DIRECTIONS

In a small saucepan heat the peanut oil until very hot. In a small bowl, whisk together the sugar and vinegar. Add the Szechwan peppercorns and pepper flakes to the hot oil. After 30 seconds, add the spiced hot oil to the vinegar. Let cool for 10 minutes or so, so still warm, but not hot before pouring over the vegetables.

In a large bowl, mix together the kohlrabi, carrots, cabbage and scallions. Toss the salad with the vinaigrette and season with salt and pepper. Let cool to room temperature before serving, draining off if there is excessive liquid.