

HOT-AND-SOUR COLESLAW

Active time: 20 min Start to finish: 20 min

— ingredients —

1 small head cabbage (2 lb), quartered, cored, and thinly sliced
1/2 lb carrots (3 medium), shredded
1/3 cup finely chopped scallions (can omit)
1 3/4 teaspoons salt
1/4 cup cider vinegar
1/4 cup sugar
2 tablespoons finely chopped peeled fresh ginger
1/2 teaspoon dried hot red pepper flakes (or if you just want extra flavor without the heat add 1tsp caraway seeds)

— preparation —

Toss together cabbage, carrots, scallions, and salt in a large bowl and let stand until cabbage is slightly wilted, about 5 minutes.

Bring vinegar, sugar, ginger, and red pepper flakes to a boil in a very small saucepan, stirring until sugar is dissolved, then pour over cabbage mixture and toss to coat.

Makes 4 to 6 servings.