

BLUEPRINT: SLAW



VEGETABLE + SALT + DRESSING + ADD-INS

Here are three essential tips to making an awesome slaw:

**Remember to salt.** No matter your dressing, slaws evolves as the cabbage and other vegetables are salted, drawing the moisture out. Salting is also essential in achieving that perfectly crisp texture, where the vegetables are just tender but still retain their crunch.

**Chill out.** To achieve slaw salvation, let yours chill out in the fridge for a bit, as most slaws benefit from resting for some time before serving. While it's hanging out, the vegetables begin to soften and the ingredients have time to meld together, creating more complex flavors and textures.

**Taste and tweak.** In order to keep your slaw in check, taste it just before you serve it, as the slaw might need a bit more salt or acid to bring it back to life. And make sure to add herbs, nuts and other garnishes just before serving, so they stay extra crunchy.

MAKE IT CLASSIC



3 tbsp mayonnaise + 3 tbsp white vinegar + ½ tsp sugar + ½ tsp dry mustard + pinch celery seeds + pinch cayenne + 4 c shredded green cabbage (½ head) + ¾ c shredded carrot (1 large carrot) + 2 tsp salt + 3 tbsp chopped parsley

MAKE IT CALIFORNIAN



3 c chopped Napa cabbage (½ head) + 2 c sliced fennel (2 bulbs) + ¾ c celery, thinly sliced + 1 c grapefruit segments (2 grapefruits) + ½ c chopped fennel fronds + 1½ c diced avocado (2 avocados) + ⅓ c grapefruit juice (from the 2 grapefruits) + 2 tsp olive oil + 1 tsp kosher salt + ⅓ c toasted and chopped almonds

MAKE IT ASIAN



1 c toasted and chopped cashews + ¼ c water + 3 tbsp gochujang + 3 tbsp rice wine vinegar + 2 tbsp chopped ginger + 2 tbsp Kewpie mayonnaise + 1 tsp kosher salt + ½ tsp sugar + 3 c thinly sliced bok choy + 2 c shredded red cabbage (¼ head) + 1½ c snow peas, thinly sliced + 2 tbsp toasted sesame seeds

MAKE IT CHARRED



½ head medium savoy cabbage, cut into wedges + 1 leek, split lengthwise + 2 nectarines, halved and pitted + 2 tbsp white wine vinegar + 1 tsp olive oil + 1 tsp kosher salt + ¼ c torn mint leaves + ⅓ c toasted and chopped pistachios

MAKE IT MATCHSTICKS



½ c lime juice + 3 tsp honey + 2 tsp olive oil + 2 tsp kosher salt + 3 c jicama, cut into 2½-inch matchsticks (1 jicama) + 1 c radish, julienned + ¼ c chopped cilantro + 2 tsp lime zest