

Rainbow Slaw

4-6 Servings

For the Slaw:

$\frac{1}{2}$ head	Purple Cabbage
2	Carrots
1	Jicama
$\frac{1}{2}$ pound	Sugar snap peas (or Snow Peas)
1	Red bell pepper
$\frac{1}{4}$ cup	Dried blueberries, cranberries or currants
$\frac{1}{2}$ bunch	Spring Onions (green onion/scallions)
$\frac{1}{2}$ bunch	Cilantro

Optional: Serrano chilies (seeds removed and thinly sliced)

For the Dressing:

1 teaspoon	Mirin
1 teaspoon	Rice wine vinegar
2 tablespoon	Lime Juice
1/3 cup	Vegetable oil
Salt and Pepper to taste	

Prepare the Slaw:

- Wash all produce. Peel the carrot and jicama.
- Using a grater, the grater attachment on a food processor or a chef's knife, grate the carrot, jicama and cabbage. Combine in a bowl.
- Thinly slice snap peas and bell peppers; add to bowl.
- Thinly slice the spring onions and add to slaw.
- Chop the cilantro and add to the slaw.

Make the Dressing:

- Measure the mirin, rice wine vinegar, lime juice, salt and pepper and add to a mixing bowl.
- Whisk lightly until the ingredients come together.
- Measure the oil. Slowly pour the oil into the acid mixture while whisking.
- The oil and vinegar has come together or "emulsified" when you notice the consistency thicken and color become cloudy.

Dress the slaw and enjoy!

