

## Savoy Cabbage and Radicchio Sweet Spicy Slaw

By Camine Pappas, July 2013



### Salad:

2 C chopped Savor Cabbage  
1 C chopped radicchio  
¼ C golden raisins  
¼ C Grated carrot

### Dressing:

2 T rice wine vinegar  
1 ½ T T sunflower oil  
½ T yellow mustard  
Salt and pepper  
Dash of dried dill and coriander powder  
2 T sugar

Toss dressing together and add to slaw and let sit for an hour in the fridge.

### VARIATIONS:

I started to add about 1/3 C Pappadew Peppers and then stopped. But after tasting the slaw the next day and the way the tart flavors melded, it would have been an EXCELLENT addition.

Try using fresh fennel in place of part of the Savor Cabbage. I would omit dill if you do that and add poppy seeds.

Add chili flakes for heat.

I would also add salted cashews

If you decide to add onion, I suggest very few and a sweet onion.

Try a dijon mustard but be careful not to overpower.