

Pickled Cabbage Slaw

Ingredients

4 cups **water**

½ green **cabbage**, shredded (about 6 cups)

1 medium **carrot**, shredded or sliced thin (about ½ cup)

¼ medium **red onion**, sliced thin (about ½ cup)

1 **jalapeño pepper** or other hot pepper, minced (optional)

½ cup **vinegar** (try apple cider or distilled white)

½ teaspoon **oregano**

½ teaspoon **salt**

Directions

1. Wash hands with soap and water.
2. Bring water to a boil on high heat.
3. Put cabbage in a colander over the sink. Slowly pour boiling water over the cabbage. Rinse the cabbage with cold water and drain well.
4. In a large bowl, stir together cabbage and remaining ingredients.
5. Chill for at least 1 hour before serving.
6. Refrigerate leftovers within 2 hours.

Notes

Enjoy as a topping for pupusas, tacos, quesadillas or grilled fish.

No fresh hot pepper? Use ½ to 1 teaspoon dried red pepper flakes.

