

Cabbage and Red Pepper Slaw

Serves—again, about 2:

two hungry people who love cabbage



1/2 a medium to large cabbage, thinly sliced

1 yellow onion or 3 small shallots, peeled and finely chopped

Coarse grained sea salt, a few pinches, to taste

2-3 roasted red peppers, from a jar, diced or 1 fresh red bell pepper, diced/chopped

1-2 tablespoons white wine vinegar, or as desired

a few shakes of both dried turmeric powder and garlic powder/granules (i know, i know, garlic powder: i'm aiming for that kinda compelling wimpy garlic-ness that comes from dried). (but you can totally use fresh if you like: use one clove, finely chopped)

About 1 tablespoon sugar, more as/if needed

In a large bowl combine the cabbage, onions/shallots and salt, and work it through with your hands, squishing and squeezing it.

Add the red peppers, turmeric, garlic powder, vinegar and sugar; mix well, taste for seasoning, and chill until ready to serve.