

Napa Cabbage Slaw with Carrots and Sesame  
By Keith Dresser  
Appears in Cook's Illustrated May/June 2017

Serves: 4 to 6

Time: 45 Minutes

**INGREDIENTS**

⅓ cup white wine vinegar  
2 teaspoons toasted sesame oil  
2 teaspoons vegetable oil  
1 tablespoon rice vinegar  
1 tablespoon soy sauce  
1 tablespoon sugar  
1 teaspoon grated fresh ginger  
¼ teaspoon salt  
1 small head napa cabbage, sliced thin (9 cups)  
2 carrots, peeled and grated  
4 scallions, sliced thin on bias  
¼ cup sesame seeds, toasted

**BEFORE YOU BEGIN**

*This slaw is best served within an hour of being dressed. Use the large holes of a box grater to prepare the carrots.*

**INSTRUCTIONS**

1. Bring white wine vinegar to simmer in small saucepan over medium heat; cook until reduced to 2 tablespoons, 4 to 6 minutes. Transfer white wine vinegar to large bowl and let cool completely, about 10 minutes. Whisk in sesame oil, vegetable oil, rice vinegar, soy sauce, sugar, ginger, and salt.
2. When ready to serve, add cabbage and carrots to dressing and toss to coat. Let stand for 5 minutes. Add scallions and sesame seeds and toss to combine. Serve.