

Hot Slaw
By Ashleigh Shanti
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Yield: 4 cups

Ingredients

2 cups thinly shaved green cabbage
1 red onion, thinly julienned
3 carrots, peeled and thinly julienned into matchsticks
1 tablespoon kosher salt
2 tablespoons hot sauce, such as Tabasco
2 tablespoons tomato paste
2 tablespoons yellow mustard
1/4 cup apple cider vinegar
1/4 cup brown sugar
2 cloves garlic, minced
1/4 teaspoon paprika
2 teaspoons black pepper
1-1/2 teaspoons celery salt
1/4 teaspoon cayenne pepper

Preparation

Put cabbage, red onion, and carrots in a medium bowl, sprinkle on kosher salt and mix thoroughly. (Your hands are probably the best tool here.) Put the mixture into a colander set over a bowl in your sink. Let the vegetables sweat and soften for 1 to 2 hours.

To make the dressing, whisk the remaining ingredients together in a small pot set over medium heat. Simmer gently for about 5 to 7 minutes, stirring now and then to keep the dressing from scorching and to make sure the sugar dissolves. The dressing will be thick. Remove from heat.

Place the slaw mixture in a clean tea towel and twist or press to remove any remaining liquid. Put the mixture into a medium bowl, add the hot dressing and toss to combine. Let the slaw cool in the refrigerator for a least 2 hours or overnight before serving.