



Spicy Slaw

serves 10-12

This slaw is great with barbecue and goes equally well with goat or fish tacos.

- 1 large, firm head organic purple cabbage
- 4 jalapeños
- 1 cup cilantro leaves
- 1/2 cup fresh lime juice
- 1 tablespoon ground cumin (freshly ground is ideal)
- 2-4 tablespoons olive oil
- sea salt

Halve and core the cabbage, then slice as thinly as possible. Pile into a colander set over a bowl or in the sink, and toss with 1 tablespoon salt. Let this wilt and drain for at least an hour and up to 3 hours.

Meanwhile, stem, seed and mince the jalapeños. Chop the cilantro. Transfer the cabbage to a large bowl and toss well with the other ingredients, using your hands. Taste for seasoning, and add salt or more lime juice as needed. You can chill this, or serve it at room temperature. If you are making it hours in advance, I recommend tossing with the dressing not more than an hour before serving.