CHILI LIME SLAW

INGREDIENTS

- juice of 1 lime
- 2-3 tablespoons white vinegar
- ¼ teaspoon salt
- pinch of cayenne pepper (or chili powder for milder flavor)
- 1 tablespoon sugar
- ¼ to ½ head green cabbage, shredded
- ¼ to ½ head red cabbage, shredded
- 2 carrots, shredded
- A handful cilantro, finely chopped (optional)

METHOD

Whisk together lime juice, vinegar, salt, cayenne pepper, and sugar. Toss with shredded cabbage and carrots, and serve.

Note: Cabbage can be shredded by slicing it thinly with a knife, by using a mandolin, or by putting it through the slicing blade of your food processor.