

Spicy Peanut Coleslaw

- 1 pound green cabbage (about half a medium head), finely shredded
- 1 large carrot, peeled and grated
- 1 teaspoon salt, plus more to taste
- 2 tablespoons smooth peanut butter
- 2 tablespoons peanut oil
- 2 tablespoons rice-wine vinegar
- 1 tablespoon soy sauce
- 1 teaspoon honey
- 2 medium garlic cloves, coarsely chopped
- One 1-1/2-inch piece fresh ginger
- 1/2 jalapeno, seeded
- 4 medium radishes, halved lengthwise and thinly sliced
- 4 medium scallions, thinly sliced

Preparation:

1. Toss cabbage and carrot with 1 teaspoon salt in a colander or large mesh strainer set over a medium bowl. Let stand until cabbage wilts, 1 to 4 hours. Rinse cabbage under cold running water (or in large bowl of ice water if serving slaw immediately). Press, but do not squeeze, to drain; pat dry with paper towels. (Cabbage can be stored in a resealable plastic bag and refrigerated overnight.)
2. In the bowl of a food processor, puree peanut butter, oil, vinegar, soy sauce, honey, garlic, ginger, and jalapeno until a smooth paste is formed. Toss cabbage, carrot, radishes, scallions, and dressing together in a medium bowl. Season to taste with salt. Cover, and refrigerate until ready to serve.